

~ Established 1992 ~

DRESSINGS

Ranch **Blue Cheese Honey Mustard** Santa Fe Vinaigrettes: **Balsamic** Raspberry Champagne

STEAK ADD-ONS

| Blue Cheese Butter | 3 |
|--------------------------------|----|
| Horseradish Crust | 3 |
| Sautéed Onions | 3 |
| Burgundy Mushrooms | 3 |
| Chef's Daily Preparation | 4 |
| 1/2 Skewer Grilled Shrimp | 12 |
| Cold Water Lobster Tail market | |

SIDES

Mac 'n' Cheese Parmesan Creamed Spinach **Baked Cinnamon Apples Jumbo Sweet Potato** Loaded Baked Potato **Sweet Potato Fries** Mashed Potatoes **Chop House Fries Onion Rings Rice Pilaf** Sugar Snap Peas **Burgundy Mushrooms Steamed Broccoli Fresh Fruit Medley** Corn Crème Brûlée Steamed Asparagus + 1.5 Deviled Eggs +1

APPETIZERS

| Mozzarella Sticks marinara sauce | 12 |
|--|----|
| Deviled Eggs brown sugar bacon | 12 |
| Spinach Queso & Chips melted cheese, artichoke, jalapeño, spinach, sundried tomato | 13 |
| Crispy Calamari & Shrimp sweet red pepper, rémoulade and cocktail sauces | 16 |
| Colossal Homemade Onion Rings honey mustard sauce small plate 10 | 13 |
| Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle ranch, cilantro | 14 |
| Chicken Pizza Florentine crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke | 14 |
| Jumbo Shrimp Cocktail five jumbo shrimp, homemade zesty cocktail sauce | 15 |
| Chargrilled Shrimp & Crab Cake four jumbo shrimp, crab cake, herb butter, dill caper sauce | 20 |
| | |

SOUPS & SALADS

Homemade Soups of the Day House Salad grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles Balsamic Blue Cheese Chopped Salad tossed with avocado, bacon, tortilla strips, onion, diced tomato 7 with chicken 17 salmon fillet[†] 20 **Caesar Salad** tossed with croutons, fresh grated parmesan Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles Santa Fe Grilled Chicken Salad black beans, peppers, roasted corn, onion, jack, cheddar Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar

Sliced Tenderloin[†] Caesar Salad blue cheese, diced tomato, onion

STEAKS A CHOPS includes soup or salad and baked potato; chopped salad + 1

7

7

8

17

17

17 21

20

25

25

25

31

20

20

19

19

21

16

16

15

| Filet Mignon⁺ the leanest, most tender cut of beef | 6 oz 34 9 oz 40 |
|---|-----------------------------------|
| Sirloin ⁺ a rich, flavorful, center-cut steak | 7 oz 24 10 oz 28 |
| Ribeye ⁺ marbling creates a juicy, flavorful cut of beef | 10 oz 30 14 oz 36 |
| New York Strip ^{t} a large, tender cut from the strip loin | 14 oz 37 |
| ${f T}-{f Bone}^t$ enticing combination of the tenderloin and strip loin | 20 oz 41 |
| Prime Rib ⁺ slow-roasted for 12 hours, au jus | 8 oz 29 12 oz 35 16 oz 39 |
| Filet of Beef Medallions [†] our chef's daily preparation | 6 oz 31 9 oz 36 |
| Horseradish-Crusted Filet ⁺ crowned with a seared horseradish crust | 6 oz 36 9 oz 42 |
| New Zealand Lamb Chops ⁺ four rib chops, mint sauce | 6 oz 37 12 oz 45 |
| USDA Prime Steak [†] highest quality, top two percent of beef | market |

PORK

| Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato | 12 oz 25 |
|---|---------------------|
| Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, parmesan creamed spinach | 21 |
| Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato | small plate 23 30 |
| BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato | 29 |

SEAFOOD

| Baked Boston Schrod Ritz® cracker crumb breading, dill caper sauce, parmesan creamed spinach | |
|--|----------------|
| Grilled North Atlantic Salmon ⁺ seasonal topping, rice pilaf, steamed broccoli | |
| Mahi-Mahi ⁺ grilled, fresh honey pin <mark>eapple relish, rice</mark> pilaf, broccoli | |
| Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli | small plate 20 |
| Homemade Blue Crab Cakes mashed potatoes, sugar snap peas | small plate 24 |
| Cold Water Lobster Tail over reasted narmesan and paprika drawn butter, corn crème brûlée | mai |

We guarantee our service and our food.

*Item contains nuts. **Item may contain nuts.

[†] ITEMS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

> Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.

- Visit our website for locations, gift card sales, or to send a message to Mike Connor (Founder & Chairman).





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ter fan oven loasteu, parmesan and paprika, urawn butter, com creme br Catch of the Day[†] seasonal topping, rice pilaf, steamed broccoli market Seafood Fettuccine Alfredo lobster, crab, shrimp, snap peas, mushrooms, tomato, green onion small plate 23 27

CHICKEN

Chicken Piccata sautéed, lemon wine sauce, mashed potatoes, steamed broccoli Teriyaki-Glazed Grilled Chicken fresh honey pineapple relish, rice pilaf, steamed broccoli Rosemary Grilled Chicken rice pilaf, steamed broccoli Crispy Chicken Tenders BBQ and honey mustard sauces, fries

SANDWICHES

Slow-Roasted Prime Rib⁺ au jus, onion roll, fries Grilled Chicken Mozzarella bacon, chipotle ranch, fries Voodoo Tacos fried shrimp or chicken, spicy aioli sauce, shredded cabbage, cilantro, fries Chop House Steakburger[†] choice of cheese, bacon, sautéed mushrooms, onions, fries

> Add Soup, House Salad, or Caesar Salad to any entrée +5 Add Chopped Salad to any entrée +6