## APPETIZERS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Wedges with Marinara</td>
<td>9</td>
</tr>
<tr>
<td>Deviled Eggs with Brown Sugar Bacon</td>
<td>9</td>
</tr>
<tr>
<td>Spinach Queso &amp; Chips</td>
<td>9</td>
</tr>
<tr>
<td><strong>NEW</strong> Crispy Calamari &amp; Shrimp</td>
<td>11</td>
</tr>
<tr>
<td><strong>NEW</strong> Colossal Homemade Onion Rings</td>
<td>small plate 6</td>
</tr>
<tr>
<td><strong>NEW</strong> Sweet Corn Tamale Cakes</td>
<td>avocado, pico de gallo, chipotle ranch, cilantro</td>
</tr>
<tr>
<td><strong>NEW</strong> Pizza Florentine</td>
<td>crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke</td>
</tr>
<tr>
<td><strong>NEW</strong> Jumbo Shrimp Cocktail</td>
<td>six jumbo shrimp, zesty cocktail sauce</td>
</tr>
<tr>
<td>Chargrilled Shrimp &amp; Crab Cake</td>
<td>14</td>
</tr>
<tr>
<td>Ahi Tuna</td>
<td>served rare, avocado, cucumber, sesame soy sauce, cilantro oil, sriracha, crispy chips</td>
</tr>
</tbody>
</table>

## SOUPS & SALADS

### Homemade Soups of the Day

- House Salad: grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles | 6 |
- Balsamic Blue Cheese Chopped Salad: tossed with avocado, bacon, tortilla strips, onion, diced tomato | 7 |
- Caesar Salad: tossed with croutons, fresh grated parmesan | 6 | with chicken 14 | salmon fillet 18 |
- Grilled Chicken Salad: tossed with black olives, feta, cucumber, onion, rice noodles | small plate 11 | 14 |
- Santa Fe Grilled Chicken Salad: black beans, peppers, roasted corn, onion, jack, cheddar | small plate 11 | 14 |
- Crispy Chicken Tender Salad: grape tomatoes, rice noodles, bacon, jack, cheddar | small plate 11 | 14 |
- Sliced Tenderloin Caesar Salad | blue cheese, diced tomato, onion | small plate 14 | 18 |

### New Corn Crème Brûlée

- Steamed Asparagus | +1 |
- Deviled Eggs | +1 |

## DESSERTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Béarnaise Sauce</td>
<td>8</td>
</tr>
<tr>
<td>Steak Add-Ons</td>
<td>3</td>
</tr>
<tr>
<td>Béarnaise Sauce &amp; Blue Cheese Butter</td>
<td>3</td>
</tr>
<tr>
<td>Horseradish Crust</td>
<td>3</td>
</tr>
<tr>
<td>Sautéed Onions</td>
<td>3</td>
</tr>
<tr>
<td>Burgundy Mushrooms</td>
<td>3</td>
</tr>
<tr>
<td>Chef’s Daily Preparation</td>
<td>4</td>
</tr>
<tr>
<td>1/2 Skewered Grilled Shrimp</td>
<td>8</td>
</tr>
<tr>
<td>Cold Water Lobster Tail</td>
<td>21</td>
</tr>
</tbody>
</table>

## Sides

- Baked Cinnamon Apples | 3/5 |
- Blue Cheese Butter | 3 |
- Burgundy Mushrooms | Fresh Fruit Medley |
- New Corn Crème Brûlée | Steamed Asparagus | +1 |
- Deviled Eggs | +1 |

## STEAKS & CHOPS

### STEAKS

- Filet Mignon: the leanest, most tender cut of beef | 6 oz 26 | 9 oz 30 |
- Sirloin: A rich, flavorful, center-cut steak | 7 oz 18 | 10 oz 22 |
- Ribeye: Marbling creates a juicy, flavorful cut of beef | 10 oz 23 | 14 oz 27 |
- New York Strip: a large, tender cut from the strip loin | 14 oz 29 |
- T-Bone: an enticing combination of the tenderloin and strip loin | 20 oz 32 |
- Prime Rib: slow-roasted for 12 hours, au jus | 8 oz 22 | 12 oz 26 | 16 oz 30 |
- Filet of Beef Medallions: our chef’s daily preparation | 6 oz 24 | 9 oz 28 |
- Horseradish-Crusted Filet: crowned with a seared horseradish crust | 6 oz 28 | 9 oz 32 |
- Lamb Chops: three porterhouse cuts, mint sauce, parmesan creamed spinach | small plate 26 | 9 oz 31 |
- USDA Prime Steak: highest quality, top two percent of beef | market |

### CHOPS

- Chop House Pork Chop: thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato | 12 oz 18 |
- Petite Pork Chops: two seasoned, center-cut chops, mashed potatoes, mac ‘n’ cheese | small plate 11 | 15 |
- Fall-Off-The-Bone BBQ Baby Back Ribs: cinnamon apple garnish, jumbo sweet potato | small plate 18 | 25 |
- BBQ Chicken & Baby Back Ribs Combo: cinnamon apple garnish, jumbo sweet potato | 24 |

### PORK

- Baked Boston Schrod Ribs: cracker crumbs breading, dill caper sauce, parmesan creamed spinach | 14 |
- Grilled North Atlantic Salmon: seasonal topping, rice pilaf, steamed broccoli | 20 |
- Chargrilled Jumbo Shrimp: herb butter fettuccine, steamed broccoli | small plate 13 | 18 |
- Homemade Blue Crab Cakes: mashed potatoes, sugar snap peas | small plate 15 | 22 |
- Cold Water Lobster Tail: oven roasted, parmesan and paprika, drawn butter, corn crème brûlée | z | 5 |
- 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 16 | 28 |
- **NEW** Blue Cheese Butter | 3 |

### SEAFOOD

- **NEW** Baked Boston Schrod Ribs | 18 |
- **NEW** Grilled North Atlantic Salmon | 20 |
- **NEW** Chargrilled Jumbo Shrimp | 18 |
- **NEW** Homemade Blue Crab Cakes | 22 |
- **NEW** Cold Water Lobster Tail | 5 |
- **NEW** Catch of the Day | market |
- **NEW** Seafood Fettuccine Alfredo | 28 |

**Add Soup, House Salad, or Caesar Salad to any entree +4**
**Add Chopped Salad to any entree +5**

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**Dressings made fresh daily**

- Ranch
- Blue Cheese
- Honey Mustard
- Santa Fe
- Vinegarettes: Balsamic, Raspberry, Champagne

**Sides**

- Macaroni & Cheese
- Parmesan Creamed Spinach
- Baked Cinnamon Apples
- Jumbo Sweet Potato
- Loaded Baked Potato
- Mashed Potatoes
- Chop House Fries
- Sweet Potato Fries
- Rice Pilaf
- Sugar Snap Peas
- Burgundy Mushrooms
- Steamed Broccoli
- Fresh Fruit Medley

**New** Corn Crème Brûlée

**DeSSERTS**

- Caramel Fudge Cake
- Triple Berry Shortcake
- New York Style Cheesecake
- Chocolate Mousse Cake
- Caramel Cookie Crunch
- Housemade Ice Cream | 35 |

**STEAK ADD-ONS**

- Béarnaise Sauce
- Blue Cheese Butter
- Horseradish Crust
- Sautéed Onions
- Burgundy Mushrooms
- Chef’s Daily Preparation
- 1/2 Skewered Grilled Shrimp
- Cold Water Lobster Tail

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We proudly serve USDA Choice, grain-fed, heavily-aged beef, along with the finest chops and USDC Inspected and Pass Seafood.

We guarantee our service and our food.

*Items cooked to order: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne 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 (CEO).

TheChopHouse.com

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