

The Chop House®

~ Established 1992 ~

Dressings made fresh daily

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

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



STEAK ADD-ONS

- Blue Cheese Butter 3
- Horseradish Crust 3
- Sautéed Onions 3
- Burgundy Mushrooms 3
- Chef's Daily Preparation 4
- ½ Skewer Grilled Shrimp 12
- Cold Water Lobster Tail market



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

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 (CEO).

TheChopHouse.com



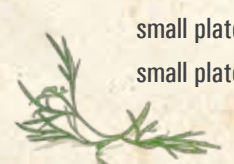
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APPETIZERS

- Mozzarella Sticks** marinara sauce 12
- Deviled Eggs** brown sugar bacon 11
- 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 9 | 12
- Sweet Corn Tamale Cakes** avocado, pico de gallo, chipotle ranch, cilantro 15
- Chicken Pizza Florentine** crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke 15
- 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 19
- Oven Roasted Meatballs** melted provolone, marinara 16

SOUPS & SALADS

- Homemade Soups of the Day** 7
- House Salad** grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles 7
- Balsamic Blue Cheese Chopped Salad** tossed with avocado, bacon, tortilla strips, onion, diced tomato 8
- Caesar Salad** tossed with croutons, fresh grated parmesan 7 | with chicken 16 | salmon fillet† 20
- Grilled Chicken Salad** tossed with black olives, feta, cucumber, onion, rice noodles small plate 14 | 16
- Santa Fe Grilled Chicken Salad** black beans, peppers, roasted corn, onion, jack, cheddar small plate 14 | 16
- Crispy Chicken Tender Salad** grape tomatoes, rice noodles, bacon, jack, cheddar small plate 15 | 17
- Sliced Tenderloin† Caesar Salad** blue cheese, diced tomato, onion small plate 17 | 20



SANDWICHES

- Slow-Roasted Prime Rib†** au jus, onion roll, mac 'n' cheese 20
- Grilled Chicken Mozzarella** bacon, chipotle ranch, kaiser bun, sweet potato fries 16
- Voodoo Chicken Tacos** crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée 15
- Chop House Steakburger†** choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries 15

CHICKEN

- Chicken Piccata** sautéed, lemon wine sauce, mashed potatoes, steamed broccoli 21
- Teriyaki-Glazed Grilled Chicken** fresh honey pineapple relish, rice pilaf, steamed broccoli 21
- Rosemary Grilled Chicken** rice pilaf, steamed broccoli 20
- Crispy Chicken Tenders** BBQ and honey mustard sauces, fries small plate 17 | 19

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

- Filet Mignon†** the leanest, most tender cut of beef 6 oz 35 | 9 oz 41
- Sirloin†** a rich, flavorful, center-cut steak 7 oz 25 | 10 oz 29
- Ribeye†** marbling creates a juicy, flavorful cut of beef 10 oz 31 | 14 oz 37
- New York Strip†** a large, tender cut from the strip loin 14 oz 38
- T-Bone†** enticing combination of the tenderloin and strip loin 20 oz 42
- Prime Rib†** slow-roasted for 12 hours, au jus 8 oz 30 | 12 oz 35 | 16 oz 39
- Filet of Beef Medallions†** our chef's daily preparation 6 oz 32 | 9 oz 36
- Horseradish-Crusted Filet†** crowned with a seared horseradish crust 6 oz 37 | 9 oz 42
- New Zealand Lamb Chops†** four rib chops, mint sauce 6 oz 36 | 12 oz 44
- 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 24 | 31
- BBQ Chicken & Baby Back Ribs Combo** cinnamon apple garnish, jumbo sweet potato 30

SEAFOOD

- Baked Boston Schrod** Ritz® cracker crumb breading, dill caper sauce, parmesan creamed spinach 21
- Grilled North Atlantic Salmon†** seasonal topping, rice pilaf, steamed broccoli 26
- Mahi-Mahi†** grilled, fresh honey pineapple relish, rice pilaf, broccoli 26
- Chargrilled Jumbo Shrimp** herb butter fettuccine, steamed broccoli small plate 21 | 26
- Homemade Blue Crab Cakes** mashed potatoes, sugar snap peas small plate 24 | 30
- Cold Water Lobster Tail** oven roasted, parmesan and paprika, drawn butter, corn crème brûlée market
- 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
- sub chicken... small plate 18 | 21



• Add Soup, House Salad, or Caesar Salad to any entrée +5

• Add Chopped Salad to any entrée +6