

# 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



## 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 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 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 13 | 16  
**Santa Fe Grilled Chicken Salad** black beans, peppers, roasted corn, onion, jack, cheddar small plate 13 | 16  
**Crispy Chicken Tender Salad** grape tomatoes, rice noodles, bacon, jack, cheddar small plate 14 | 17  
**Sliced Tenderloin† Caesar Salad** blue cheese, diced tomato, onion small plate 16 | 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 20  
**Teriyaki-Glazed Grilled Chicken** fresh honey pineapple relish, rice pilaf, steamed broccoli 20  
**Rosemary Grilled Chicken** rice pilaf, steamed broccoli 19  
**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 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†** a large, tender cut from the strip loin 14 oz 37  
**T-Bone†** 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 34 | 16 oz 38  
**Filet of Beef Medallions†** our chef's daily preparation 6 oz 31 | 9 oz 35  
**Horseradish-Crusted Filet†** crowned with a seared horseradish crust 6 oz 36 | 9 oz 41  
**New Zealand Lamb Chops†** four rib chops, mint sauce 6 oz 35 | 12 oz 43  
**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 24  
**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 20  
**Grilled North Atlantic Salmon†** seasonal topping, rice pilaf, steamed broccoli 25  
**Mahi-Mahi†** grilled, fresh honey pineapple relish, rice pilaf, broccoli 25  
**Chargrilled Jumbo Shrimp** herb butter fettuccine, steamed broccoli small plate 20 | 25  
**Homemade Blue Crab Cakes** mashed potatoes, sugar snap peas small plate 23 | 29  
**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