



The Chop House®

◆ = a house specialty

Dressings made fresh daily
ranch
blue cheese
santa fe
honey mustard
balsamic vinaigrette
raspberry vinaigrette

SIDES

jumbo sweet potato
parmesan creamed spinach
baked cinnamon apples
burgundy mushrooms
loaded baked potato
mashed potatoes
chop house fries
sweet potato fries
sugar snap peas
rice pilaf
steamed broccoli
asparagus (steamed or fried) + 1

Fresh Vegetable Plate 9
choose four sides

DESSERTS

Caramel Fudge Cake 5
Key Lime Pie 4.5
Carnegie Deli Cheesecake 5
Chocolate Mousse Cake 5
Seasonal Fruit Cobbler 5
Premium Ice Cream 3.5

Steak Toppers

béarnaise sauce 1
onion ring 1
blue cheese butter 2
horseradish crust 2
sautéed onions 2.5
burgundy mushrooms 2.5
crab cake 6
½ skewer shrimp, grilled 7
cold water lobster tail 18



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


We guarantee our service and our food.

– A minimum gratuity of 15% is customary and appropriate. For parties of nine or more we will add 18% gratuity.

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

– Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.

– Visit our website for locations, gift cards, customer feedback and a link to our Facebook page.

TheChopHouse.com 

 **connor concepts**
Superior Dining Experiences. Everyday.

 **SATISFACTION GUARANTEED**

APPETIZERS

Mozzarella Sticks with Marinara	7
Crispy Fried Asparagus batter fried, herb sour cream	8
Jumbo Shrimp Cocktail six steamed and chilled jumbo shrimp, zesty cocktail sauce	9
◆ Spinach Queso & Chips	8
Colossal Homemade Onion Rings	small plate 5 8
Pizza Florentine crispy thin crust, creamed spinach, diced tomato, jalapeno, artichoke	7.5 with chicken 9
Chargrilled Shrimp & Crab Cake	12
Lobster, Crab & Shrimp Stuffed Portabella Caps jack cheese, béarnaise sauce	11
Scallops Rockefeller creamed spinach, diced tomato, cracker crumb breading	11
◆ Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle ranch, cilantro	9
◆ Sesame-Crusted Ahi Tuna seared rare, peanut sesame noodles, sweet chili sauce, pickled ginger, wasabi cream	11

SOUPS & SALADS

Homemade Soup of the Day	cup 3.5 bowl 4.5
House Salad grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles	5
◆ Balsamic Blue Cheese Chopped Salad tossed with avocado, bacon, tortilla strips, onion, diced tomato	5
Chop House Combo choose two: half club, soup, house salad, chopped salad, caesar salad, any two sides	9
Caesar Salad tossed with croutons, fresh grated parmesan	5 with chicken 11 salmon 13
◆ Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles	small plate 8.5 11
Santa Fe Grilled Chicken Salad black beans, peppers, roasted corn, onion, jack, cheddar	small plate 8.5 11
Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar	small plate 8.5 11
Sliced Tenderloin Caesar Salad blue cheese, diced tomato, onion	small plate 11 14

SANDWICHES

◆ The Cuban thinly sliced roast pork and ham, bacon, melted swiss, ciabatta bread, spicy mustard, fries	10
Roasted Turkey & Avocado bacon, goat cheese, whole wheat bun, mayo, sweet potato fries	10
Slow-Roasted Prime Rib served au jus, onion roll, fries	13
Grilled Chicken Mozzarella bacon, chipotle ranch, kaiser bun, sweet potato fries	10
◆ Chop House Steakburger cheese, bacon, sautéed mushrooms, fries	10
Blue Cheese Bacon Burger sautéed mushrooms, fries	10

CHICKEN & PASTA

Grilled Teriyaki-Glazed Chicken topped with fresh honey pineapple relish, rice pilaf, steamed broccoli	14
◆ Tuscan Fire-Grilled Prosciutto Chicken smoked mozzarella, mashed potatoes, steamed broccoli	15
Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli	13
Crispy Chicken Tenders with Chop House Fries	small plate 10 12
Seafood Fettuccine Alfredo lobster, blue crabmeat, shrimp, fresh vegetables	small plate 12 16
Grilled Chicken Garden Fettuccine fresh vegetables, alfredo sauce	small plate 10 13

STEAKS

includes soup or salad and baked potato

Filet Mignon the leanest, most tender cut of beef	6 oz 23 9 oz 27
Sirloin a rich, flavorful, center-cut steak	7 oz 16 10 oz 20
Ribeye marbling creates a juicy, flavorful cut of beef	10 oz 21 14 oz 25
New York Strip a large, tender cut from the strip loin	14 oz 27
T-Bone bone enhances flavor of tenderloin and strip loin	20 oz 29
Prime Rib slow-roasted for 12 hours, served au jus	8 oz 19 12 oz 22 16 oz 25
Feature Tenderloin chef's daily preparation of our grilled filet medallions	6 oz 23 9 oz 27
Horseradish-Crusted Filet crowned with a seared horseradish crust	6 oz 25 9 oz 29
USDA Prime Steak highest quality, top two percent of beef	market

CHOPS & RIBS

◆ Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato	12 oz 15
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, parmesan spinach	small plate 8 12
Center-Cut Lamb Chops three petite porterhouse cuts, mint sauce, parmesan spinach	small plate 17 22
Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato	small plate 16 22
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato	21

SEAFOOD

◆ Baked Boston Schrod with Dill Caper Sauce parmesan creamed spinach	14
Grilled North Atlantic Salmon seasonal topping, rice pilaf, steamed broccoli	16
Parmesan Crusted Tilapia parmesan/panko breading, smoky southwestern cream sauce, rice pilaf, steamed broccoli	17
Cold Water Lobster Tail oven roasted with butter, parmesan and paprika, drawn butter, choice of side	8 oz 21
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli	small plate 12.5 18
Homemade Blue Crab Cakes mashed potatoes, sugar snap peas	small plate 11 16
Fresh Catch of the Day seasonal topping, rice pilaf, steamed broccoli	market

Soup, house salad, chopped salad or caesar salad with any entrée ... 3