



The Chop House®

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
Mashed Potatoes
Chop House Fries
Sweet Potato Fries
Rice Pilaf
Sugar Snap Peas
Burgundy Mushrooms
Steamed Broccoli
Fresh Fruit Medley
Corn Crème Brûlée
Steamed Asparagus + 1
Deviled Eggs + 1

DESSERTS 7

Caramel Fudge Cake
Triple Berry Shortcake
New York Style Cheesecake
Chocolate Mousse Cake
Caramel Cookie Crunch
Key Lime Pie

Homemade Ice Cream 4

Vanilla Bean, Heath® Bar Crunch, or Featured Flavor

Steak Add-Ons

Béarnaise Sauce 2
Blue Cheese Butter 3
Horseradish Crust 3
Sautéed Onions 3
Burgundy Mushrooms 3
Chef's Daily Preparation 4
½ Skewer Grilled Shrimp 10
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.

* 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.

– For your convenience, an 18% gratuity will be added to parties of 8 or more. Feel free to adjust this amount at your discretion.

– Visit our website for locations, gift card sales, or to send a message to Mike Connor (CEO).



connor concepts®
Superior Dining Experiences. Everyday.

TheChopHouse.com 

J. Michael Connor
SATISFACTION GUARANTEED

APPETIZERS

Mozzarella Wedges with Marinara	10
Deviled Eggs with Brown Sugar Bacon	9
Spinach Queso & Chips	10
Crispy Calamari & Shrimp sweet red peppers, rémoulade and cocktail sauces	12
Colossal Homemade Onion Rings	small plate 6 9
Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle ranch, cilantro	11
Chicken Pizza Florentine crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke	11
Jumbo Shrimp Cocktail five jumbo shrimp, zesty cocktail sauce	12
Chargrilled Shrimp & Crab Cake	15
Ahi Tuna † served rare, avocado, cucumber, sesame soy sauce, cilantro oil, sriracha, crispy chips	14

SOUPS & SALADS

Homemade Soups of the Day	6
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

SANDWICHES

Slow-Roasted Prime Rib † au jus, onion roll, mac 'n' cheese	16
Smoked Brisket Philly green peppers, onions, mushrooms, roasted tomatoes, provolone, au jus, fries	13
Grilled Chicken Mozzarella bacon, chipotle ranch, kaiser bun, sweet potato fries	13
Voodoo Chicken Tacos crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée	12
Turkey Reuben marble rye, thinly-sliced turkey breast, Swiss, sauerkraut, thousand island, sweet potato fries	12
Chop House Steakburger † choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries	13

CHICKEN

Teriyaki-Glazed Grilled Chicken topped with fresh honey pineapple relish, rice pilaf, steamed broccoli	16
Grilled Chicken Parmesan fresh mozzarella, marinara, herbed fettuccine, steamed broccoli	small plate 13 16
Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli	15
Crispy Chicken Tenders with Chop House Fries	small plate 12 15

STEAKS CHOPS

includes soup or salad and baked potato; chopped salad + 1

Filet Mignon † the leanest, most tender cut of beef	6 oz 27 9 oz 32
Sirloin † a rich, flavorful, center-cut steak	7 oz 18 10 oz 22
Ribeye † marbling creates a juicy, flavorful cut of beef	10 oz 24 14 oz 29
New York Strip † a large, tender cut from the strip loin	14 oz 30
T-Bone † enticing combination of the tenderloin and strip loin	20 oz 33
Prime Rib † slow-roasted for 12 hours, au jus	8 oz 23 12 oz 27 16 oz 31
Filet of Beef Medallions † our chef's daily preparation	6 oz 25 9 oz 29
Horseradish-Crusted Filet † crowned with a seared horseradish crust	6 oz 29 9 oz 34
Lamb Chops † three porterhouse cuts, mint sauce	SMALL PLATE 27 9 oz 32
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 19
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, mac 'n' cheese	16
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

SEAFOOD

Baked Boston Schrod Ritz® cracker crumb breading, dill caper sauce, parmesan creamed spinach	15
Grilled North Atlantic Salmon † seasonal topping, rice pilaf, steamed broccoli	20
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli	small plate 15 20
Homemade Blue Crab Cakes mashed potatoes, sugar snap peas	small plate 16 22
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 17 21
sub chicken...	small plate 13 16

• Add Soup, House Salad, or Caesar Salad to any entrée +4

• Add Chopped Salad to any entrée +5