APPETIZERS

Mozzarella Wedges marinara sauce 11
Deviled Eggs brown sugar bacon 11
Spinach Queso & Chips melted cheese, artichoke, jalapeno, spinach, sundried tomato 12
Crispy Calamari & Shrimp sweet red pepper, rémoulade and cocktail sauces 14
Colossal Homemade Onion Rings honey mustard sauce small plate 9 12
Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle rice, cilantro 13
Chicken Pizza Florentine crispy thin crust, creamed spinach, cheese, diced tomato, jalapeno, artichoke 13
Jumbo Shrimp Cocktail five jumbo shrimp, homemade zesty cocktail sauce 14
Chargrilled Shrimp & Crab Cake four jumbo shrimp, crab cake, herb butter, dill caper sauce 18
Smoked Salmon Dip garlic black pepper smoked salmon, dill caper sauce, red onion, paprika, shrimp chips 15

SANDWICHES

Slow-Roasted Prime Rib® au jus, onion roll, mac ’n’ cheese 19
Smoked Brisket Philly green peppers, onions, mushrooms, roasted tomatoes, provolone, au jus, fries 18
Grilled Chicken Mozzarella bacon, crisp lettuce, mayonnaise, sweet potato fries 16
Voodoo Chicken Tacos crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée 15
Beyond Burger® plant-based, crisp lettuce, fried onion ring, BBQ sauce, brioche bun, sweet potato fries* 17
Chop House Steakburger® choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries sub Beyond Burger® + 2 19

CHICKEN

Teriyaki-Glazed Grilled Chicken fresh honey pineapple relish, rice pilaf, steamed broccoli 20
Grilled Chicken Parmesan fresh mozzarella, marinara, herbed fettuccine, steamed broccoli small plate 18 20
Rosemary Grilled Chicken rice pilaf, steamed broccoli 19
Crispy Chicken Tenders BBQ and honey mustard sauces, fries small plate 17 19

STEAKS & CHOPS

Filet Mignon® the leanest, most tender cut of beef 6 oz 33 | 9 oz 38
Sirloin® a rich, flavorful, center-cut cut 7 oz 23 | 10 oz 27
Ribeye® marbling creates a juicy, flavorful cut of beef 10 oz 29 | 14 oz 34
New York Strip® a large, tender cut from the strip loin 14 oz 36
T-Bone® an enticing combination of the tenderloin and strip loin 20 oz 40
Prime Rib® slow-roasted for 12 hours, au jus 8 oz 28 | 12 oz 32 | 16 oz 36
Filet of Beef Medallions® our chef’s daily preparation 6 oz 30 | 9 oz 34
Horseradish-Crusted Filet® crowned with a seared horseradish crust 6 oz 35 | 9 oz 40
New Zealand Lamb Chops® four rib chops, mint sauce 6 oz 32 | 12 oz 40
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 23
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, parmesan creamed spinach small plate 18 23
Fall-Off-The-Bone® BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato small plate 22 29
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato 28

SEAFOOD

Baked Boston Schrodt Ribs® cracker crumb breading, dill caper sauce, parmesan creamed spinach 20
Grilled North Atlantic Salmon® seasonal topping, rice pilaf, steamed 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 21 27
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

SOUPS & SALADS

Homemade Soups of the Day 6
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 7
Caesar Salad tossed with croutons, fresh grated parmesan 6 with chicken 16 | salmon filet 15
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

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

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.

— 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 dietary requirements and we will make every effort to accommodate your request.
— To send a message to Mike Connor (CEO).

Dressings made fresh daily
Ranch
Blue Cheese
Honey Mustard
Santa Fe
Vinaigrettes:
Balsamic
Raspberry
Champagne

The Chop House
– Established 1992 –

**Add Soup, House Salad, or Caesar Salad to any entrée +5
**Add Chopped Salad to any entrée +6