

~ Established 1992 ~

DRESSINGS

Ranch

Blue Cheese **Honey Mustard** Santa Fe Vinaigrettes: Balsamic Raspberry Champagne

STEAK ADD-ONS

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

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

> Corn Crème Brûlée Steamed Asparagus + 1.5

Deviled Eggs +1

Fresh Fruit Medley

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 (Founder & Chairman).



APPETIZERS
Mozzarella Sticks marinara sauce 12
Deviled Eggs brown sugar bacon 12
Spinach Queso & Chips melted cheese, artichoke, jalapeño, spinach, sundried tomato 13
Crispy Calamari & Shrimp sweet red pepper, rémoulade and cocktail sauces
Colossal Homemade Onion Rings honey mustard sauce small plate 10 13
Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle ranch, cilantro
Chicken Pizza Florentine crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke
Jumbo Shrimp Cocktail five jumbo shrimp, homemade zesty cocktail sauce Chargrilled Shrimp & Crab Cake four jumbo shrimp, crab cake, herb butter, dill caper sauce 20
Chargrilled Shrimp & Crab Cake four jumbo shrimp, crab cake, herb butter, dill caper sauce 20
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 17 salmon fillet 20
Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles
Santa Fe Grilled Chicken Salad black beans, peppers, roasted corn, onion, jack, cheddar 17
Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar 17 Sliced Tenderloin [†] Caesar Salad blue cheese, diced tomato, onion 21
STEAKS CHOPS includes soup or salad and baked potato; chopped salad +1
Filet Mignon [†] the leanest, most tender cut of beef $6 \text{ oz } 34 \mid 9 \text{ oz } 40$
Sirloin [†] a rich, flavorful, center-cut steak 7 oz 24 10 oz 28
Ribeye t marbling creates a juicy, flavorful cut of beef 10 oz 30 14 oz 36
New York Strip ^{t} 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 35 16 oz 39
Filet of Beef Medallions [†] our chef's daily preparation 6 oz 31 9 oz 36
Horseradish-Crusted Filet t crowned with a seared horseradish crust $6 \text{ oz } 36 \mid 9 \text{ oz } 42$
New Zealand Lamb Chops [†] four rib chops, mint sauce 6 oz 37 12 oz 45

PORK

market

12 oz **25**

USDA Prime Steak[†] highest quality, top two percent of beef

Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato

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 24 31
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

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	19
SANDWICHES	

SHINMICHES

Slow-Roasted Prime Rib [†] au jus, onion roll, fries	21
Grilled Chicken Mozzarella bacon, chipotle ranch, fries	16
Voodoo Tacos fried shrimp or chicken, spicy aioli sauce, shredded cabbage, cilantro, fries	16
Chop House Steakburger [†] choice of cheese, bacon, sautéed mushrooms, onions, fries	15

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