

KINZIE

CHOPHOUSE

CELEBRATING 25 YEARS

Dear Guest,

I'm honored to welcome you to Kinzie Chophouse!

Please sit back, relax and enjoy the atmosphere, great company, and delectable food that features the freshest farm-to-table ingredients. We look forward to treating you to a true Chicago dining experience.

I'm so delighted you have chosen Kinzie Chophouse, one of the only female-owned independent restaurants in Chicago. This year we have the pleasure of celebrating **25 years** of service, and have become a staple in the Chicago steakhouse scene! We pride ourselves on setting the standard in fine dining with our service and cuisine. It's because of you, our guest, that we continue to be a success.

Please let us know if there's anything you need while you're here to make your experience exceptional. We are here to listen, accommodate and tailor your visit down to the last detail.

Make yourself comfortable at my house, the Kinzie Chophouse.

Best,

Susan Frasca
Owner

SALADS & SANDWICHES

Sandwiches come with steak fries and a kosher pickle spear and are only served until 4 pm

- Salads -

SOUTHWESTERN CHICKEN SALAD 14.95

Crisp romaine lettuce with blackened chicken, black beans, corn, jicama, pico de gallo, cilantro, green onions, and gouda cheese, tossed in chipotle ranch dressing and topped with fried onion rings

KINZIE COBB 11.95

Iceberg lettuce, smoked turkey, cucumbers, vine-ripened tomatoes, bacon, white mushrooms, red and green peppers, tossed with ranch dressing and crumbled bleu cheese

STEAK SALAD 19.95

3 oz. filet, over field greens, cucumbers, and julienned carrots tossed in our house balsamic vinaigrette

6 oz. 26.95

ARUGULA & PEAR SALAD 12.95

Arugula, bosc pears, red onions, cucumbers and candied walnuts, with bleu cheese crumbles, and tossed in our house balsamic vinaigrette

BAKED GOAT CHEESE SALAD 11.95

Field greens, dried cherries, apples, walnuts, with a cherry vinaigrette, served with two warm goat cheese medallions

WEDGE SALAD 8.95

Quarter head of iceberg lettuce, with vine-ripened tomatoes, topped with ranch dressing, bacon and bleu cheese crumbles

CHOPHOUSE SALAD 6.95

Field greens, vine-ripened tomato, carrots, red and green peppers, cucumbers, topped with our house balsamic vinaigrette

CAESAR SALAD 7.95

Romaine lettuce, tossed in Caesar dressing, mixed with asiago cheese and toasted croutons

- Sandwiches -

KINZIE SIGNATURE BURGER 11.95

Freshly ground, in-house proprietary blend burger with your choice of cheddar, swiss, mozzarella or monterey jack, topped with lettuce, vine-ripened tomatoes and red onions

KINZIE DRY-AGED BLEND BURGER 13.95

Our secret recipe freshly ground in house with your choice of cheddar, swiss, mozzarella or monterey jack, topped with lettuce, vine-ripened tomatoes and red onions

MEATLOAF SANDWICH 13.95

Grilled and topped with beef gravy, served on ciabatta with lettuce, vine-ripened tomatoes and red onions

PASTRAMI REUBEN 11.95

Hot pastrami and swiss cheese on thick-cut, marbled rye with sauerkraut and our house-made Russian dressing

TURKEY CLUB 11.95

House brined and smoked turkey breast with crisp bacon, guacamole, vine-ripened tomatoes, red onions, lettuce and horseradish cream between two slices of thick-cut, marbled rye

CRAB CAKE SANDWICH 12.95

Jumbo lump crab cake served on a pretzel bun, with roasted red pepper aioli and sesame field greens

STEAK SANDWICH 24.95

Marinated skirt steak in a chimichurri remoulade, topped with monterey jack cheese and crispy onion rings on garlic buttered ciabatta bread. Served with lettuce and vine-ripened tomatoes

GRILLED QUESADILLA 8.95

Served with homemade guacamole, pico de gallo and sour cream

TOPPINGS ADD \$1	PROTEIN	SUBSTITUTIONS
BACON	CHICKEN 4	FRIED ONION RINGS 1
BLEU CHEESE CRUMBLES	3OZ. FILET 9	GARLIC POTATOES 1
ROASTED RED PEPPERS	6OZ. FILET 17	SIDE SALAD 2
SLICED AVOCADO	CALAMARI 4	
SAUTÉED MUSHROOMS	SCALLOPS 4.25/PIECE	
GRILLED ONIONS	SHRIMP 4/PIECE	
	SALMON 6	
	AHI TUNA 11	

APPETIZERS

- | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| BRUSCHETTA
Diced vine-ripened tomatoes, garlic, onion, and basil over three toasted crostinis, with Asiago cheese, topped with an aged balsamic | 8.95 | CRISPY FRIED CALAMARI
Spicy aioli and homemade marinara | 10.95 |
| MUSHROOM & GORGONZOLA TART
Wrapped in puffed pastry, with a hint of sun-dried tomatoes and onions, over a lemon beurre blanc | 7.95 | JUMBO CRAB CAKE
Crab meat mixed with red and green peppers, red onions and bread crumbs, served over our spicy remoulade and cocktail sauce | 9.95 |
| HERBED GOAT CHEESE MEDALLIONS
Two medallions served with grilled crostinis and marinara sauce | 7.95 | BLACKENED SCALLOPS
Served over sautéed mixed greens, red onions, and vine-ripened tomatoes, with a whole grain mustard cream sauce | 16.95 |
| BEEF BOMBAS
Three fried chipotle potato and ribeye croquettes served with a pineapple mango salsa | 8.95 | AHI TUNA TARTARE
Raw ahi tuna, mixed with capers, red onions, red and green peppers; served with wonton crisps, wasabi, and pickled ginger | 13.95 |
| CHICKEN LETTUCE WRAPS
Diced chicken tossed in a ginger-soy beurre blanc, with carrots, jicama, wonton strips and crisp iceberg wedges | 8.95 | SHRIMP COCKTAIL
Fresh lemon and cocktail sauce on the side | 4 /PIECE |
| | | HALF SHELL OYSTERS
East Coast oysters served with lemon, raw horseradish and cocktail sauce | 2.95/PIECE |

PLATTERS

- Meat & Cheese -

19.95 PER PLATTER

RAW BLUE CHEESE

Point Reyes

RAW CHEDDAR

Cottonwood River

ALPINE CHEDDAR

Prairie Breeze

GOAT CHEESE

Cypress Purple Haze

BLACK PEPPER SALAMI

Busseto

CHICKEN & VEAL PATÉ

Alexian

served with

cream cheese stuffed piquante peppers, raisin & mango chutney, fresh grapes & lavosh

- Appetizer Sampler -

12.95 PER PERSON

HOMEMADE BRUSCHETTA

&

CRISPY CALAMARI

Marinara and spicy aioli

&

BLACKENED SCALLOPS

Whole grain mustard sauce

&

MUSHROOM-GORGONZOLA STRUDEL

Lemon beurre blanc

&

BEEF BOMBA

Pineapple mango salsa

ENTREES, SEAFOOD & SIDES

- Entrees -

GRILLED MEATLOAF **15.95**

Homemade meatloaf served over garlic whipped potatoes, topped with rich gravy

BONELESS SHORT RIBS **29.95**

Served over a Bordeaux reduction risotto and topped with crispy onion rings

RIBEYE CAP STEAK **35.95**

Sliced french-style and served with two chipotle potato and ribeye croquettes and a pineapple mango salsa

HERB CHICKEN BREAST **16.95**

Boneless chicken breast with a lemon and white wine butter sauce, served with a green bell pepper risotto

JALAPENO BBQ PORK TENDERLOIN **16.95**

Served with barbecue sauce over a spicy vegetable slaw and homemade jalapeno bbq sauce

- Pasta -

DUCK BREAST PASTA **20.95**

Sliced smoked duck breast over penne pasta with sautéed portabella mushrooms, diced asparagus, and porcini cream sauce

BOWTIE PASTA **13.95**

Grilled chicken, prosciutto ham, vine-ripened tomatoes, white mushrooms, red peppers, and fresh basil cream sauce

ARUGULA PESTO PENNE **14.95**

Zucchini, yellow squash, cherry tomatoes, and shaved fennel, tossed with an arugula and almond pesto

RISOTTO **13.95**

Wild mushroom and asparagus risotto topped with your choice of protein:

ADD 3 OZ. STEAK **9.00**

ADD SCALLOP/PIECE **4.25**

ADD SHRIMP/PIECE **4.00**

ADD SALMON **6.00**

- Seafood -

SESAME CRUSTED AHI TUNA **28.95**

Served medium rare with soba noodles and soy buerre blanc; with wasabi and pickled ginger

PAN SEARED HERB SALMON **21.95**

Coated with fresh oregano, thyme, garlic, rosemary and basil, with sautéed broccoli and whole grain mustard cream sauce

PACIFIC HALIBUT **34.95**

Fresh-cut and pan-seared halibut over roasted red pepper polenta cakes and sautéed spinach and red peppers topped with a melon glaze

MAINE LOBSTER TAIL **34.95**

9oz. tail with drawn butter

- Sides -

JUMBO BAKED POTATO **5.95**

Served with butter and sour cream

STUFFED JUMBO BAKED POTATO **7.95**

Cheddar cheese, sour cream, bacon and pico de gallo

CRISPY FRIED ONION RINGS **5.95**

GARLIC WHIPPED POTATOES **5.95**

WILD MUSHROOM RISOTTO **7.95**

FOUR CHEESE MAC & CHEESE **12.95**

Topped with bacon and toasted bread crumbs

CREAMED CORN & SAUSAGE **7.95**

Topped with tortilla strips and scallions

BROCCOLI FONDUE **7.95**

Served with a smoked gouda cream sauce

CREAMED SPINACH PARMESAN **7.95**

ASPARAGUS WITH HOLLANDAISE **7.95**

SHAVED BRUSSELS SPROUTS **8.95**

Sautéed with dates and a bacon maple demi glace

SAUTÉED MUSHROOM MEDLEY **8.95**

Portabella, crimini, shitake and white mushrooms

STEAKS & CHOPS

- 25th Anniversary Cuts -

Platinum Cut - 14 oz. COWGIRL **45.95**

Exhibits the flavor of a Bone-In Delmonico, without the large marbling deposits and fat cap to ensure a smaller leaner cut

Gold Cut - 10 oz. RIBEYE FILET **41.95**

Carved from the heart of the Delmonico, preserving the eye of the ribeye and the marbling, while size reminiscent to a filet mignon

Silver Cut - 8 oz. SKIRT STEAK **24.95**

Certified reserve cut, derived from a long strip of beef, resulting in thin channels of marbling that provide a rich flavor

- Wet Aged -

8 OZ. FILET MIGNON 39.95

16 OZ. BONE-IN FILET MIGNON 59.95

12 OZ. NEW YORK STRIP 42.95

24 OZ. PORTERHOUSE 59.95

14 OZ. DELMONICO 36.95

18 OZ. BONE-IN DELMONICO 55.95

26 OZ. TOMAHAWK 99.95

16 OZ. PRIME RIB 35.95

Available after 5pm

- Dry Aged -

18 OZ. DRY-AGED KANSAS CITY 49.95

16 OZ. DRY-AGED DELMONICO 44.95

- Add Surf -

Add your choice of seafood to your steak!

MAINE LOBSTER TAIL 34.95

9oz. tail with drawn butter

SEARED SCALLOPS 8.50

Add 2 seared scallops

GRILLED SHRIMP 8.00

Add 2 grilled shrimp

- Chops -

16 OZ. NEW ZEALAND LAMB CHOPS 38.95

Sprinkled with fresh mint, topped with a honey mustard demi-glace, and served over a bed of chipotle mashed potatoes

12 OZ. BERKSHIRE PORK CHOP 30.95

Locally raised in the Midwest, chops are broiled and served with our homemade creamed corn & sausage

12 OZ. VEAL CHOP 48.95

Amish farm from Eastern Pennsylvania

- Homemade Sauces -

Complimentary

BÉARNAISE

SOY BUERRE BLANC

CABERNET DEMI GLACE

GORGONZOLA CREAM

WHISKEY PEPPERCORN

BACON MAPLE DEMI GLACE

- Steak Extras -

OSCAR STYLE 10

Crabmeat, diced asparagus and béarnaise

ALFORNO STYLE 4

Mushrooms and asiago cheese

BLEU CHEESE CRUMBLES 3

AGED GOUDA 8

BLACKENED 3

Cajun seasoning

ENCRUSTED 4

Topped with your choice of peppercorn, parmesan, horseradish, or garlic crusts

TOPPINGS 2

Choice of sautéed mushrooms or caramelized onions

COCKTAILS

- Martinis -

OLD CUBAN	12	STRAWBERRY BASIL MARTINI	12
Cruzan light rum, prosecco, simple syrup, bitters and fresh mint		Effen vodka, strawberry puree, basil, simple syrup and a splash of lemon	
BEAMING SIDE CAR	12	CUCUMBER MINT MARTINI	14
Jim Beam bourbon, Grand Marnier, agave sweet and sour, sweet with a some tang		Sipsmith gin, muddled cucumber and mint leaves	

- House Infusions -

KINZIE'S RED SANGRIA	10	KINZIE'S SUMMER SANGRIA	10
Cabernet sauvignon, blackberry brandy and triple sec, with juices of orange, pineapple and lime		Pinot Grigio, Elderflower liqueur, Apricot brandy and orange juice	
DATE NIGHT	11	JIM BEAM OAK AGED MANHATTAN	12
Honey and date-infused Jim Beam bourbon, thyme syrup, muddled orange, orange bitters and soda. Sweet summertime old fashioned		Jim Beam, sweet vermouth, Madagascar vanilla, clove and Jamaican spice. Aged in an oak vessel in house	

- Mixology -

MORE THAN PEACHY	10	SWEET RITA	10
Peach vodka, ginger liqueur, fresh brewed iced tea and simple syrup; subtly sweet and refreshing		Hornitos tequila, triple sec, orange juice & agave syrup	
SUMMER SOLSTICE SIPPER	10	SKINNY RITA - 160 calories -	10
Knob Creek rye, ginger beer, lemon juice, basil leaves and a dash of rhubarb bitters		Hornitos tequila and strawberry agave syrup	
COCO BLUSH	10	ELDERFLOWER BLISS - 150 calories -	10
Effen vodka, Sugar Island rum, pineapple juice and simple syrup and vanilla bean; subtly sweet		Effen vodka, Elderflower liqueur and prosecco with honey-thyme syrup	
PRESIDENT'S MULE	10	LONG ISLAND CHAI TEA	13
Maker's 46, blood orange puree and ginger beer		Cruzan light and dark rum, Effen vodka, Sipsmith gin, chai tea concentrate, lemon juice and orange juice	

- Liquid Dessert—

HOUSE-MADE LIMONCELLO	9	SPICED ICED ESPRESSO	10
Italian aperitif made from our secret house blend		Jim Beam Fire bourbon, Rumchata and Bailey's	
CHOCOLATE TRUFFLETINI	10	JIM BEAM DOUBLE OAK BOURBON	15
Effen vodka, Godiva white, Godiva dark chocolate		Jim Beam Double Oak bourbon served neat or on the rocks	
DREAMSICLE	10	AUCHENTOSHAN SINGLE MALT	16
Effen vodka, fresh orange juice, triple sec, vanilla bean and cream		Auchentoshan American oak single malt scotch served neat	
TOASTED ALMOND	10		
Frangelico liqueur, Amaretto Di Saronno and cream, topped with toasted coconut			

WINES BY THE GLASS

- Whites -

	<u>6oz</u> <u>9oz</u>
TROCADERO BRUT BLANC DE BLANCS Savoie, France Bursts of citrus and apple	8
JULES BERTIER BLANC DE BLANCS CREMANT Loire, France Fresh melon, crisp apple and pear	10
JUVE & CAMPS CAVA ROSE BRUT Catalonia, Spain Red apples, strawberries and almond	9
PATTON VALLEY ROSE Willamette Valley, Oregon Grapefruit, tangerine, strawberry, cherry	10 14
ROCCA PINOT GRIGIO Veneto, Italy Crisp, dry citrus aromas	8 12
MILBRANDT RIESLING Columbia Valley, Washington Tropical fruit, with a dry finish	9 13
FINCA ANTIGUA VIURA Castilla-La Mancha, Spain Lime zest, white pepper and chalky mineral	8 12
JUSTIN MONMOUSSEAU SAUVIGNON BLANC Loire Valley, France Flowers and white-fleshed fruit	10 14
SEA PEARL SAUVIGNON BLANC Marlborough, New Zealand Grapefruit, passionfruit and gooseberry	9 13
MONTE XANIC SAUVIGNON BLANC Baja California, Mexico Guava, pineapple, passion fruit and mango	11 16
BONTERRA CHARDONNAY Monterey, California Ripe apple, with tropical notes	9 13
SBRAGIA "HOME RANCH" CHARDONNAY Dry Creek Valley, California Ripe apples, tropical fruit and toasted almonds	14 21
ALBERT BICHOT BOURGOGNE CHARDONNAY Burgundy, France Dried fruit, honey, minerality and well balanced	12 17

- Reds -

	<u>6oz</u> <u>9oz</u>
THE SIMPLE LIFE PINOT NOIR California Cranberry and ripe plum with sage and baking spice	9 13
WILDSTOCK PINOT NOIR Willamette Valley, Oregon Dark cherry, boysenberry, blackberry and earthy tones	12 17
TABALI RESERVA PINOT NOIR Limari Valley, Chile Cherries, strawberries, spices, with earthy notes	11 16
BIAGIO CHIANTI RISERVA DOCG Tuscany, Italy Dark chocolate, black cherry and plum	9 13
JEAN-LUC COLOMBO COTES DU RHONE LES ABEILLES Rhône, France Bold, red fruits and licorice flavors	10 14
CA' MOMI MERLOT Napa Valley, California Plum, black cherry, allspice and chocolate	10 14
JASON STEPHENS MERLOT Santa Clara Valley, California Rich, jammy fruits, with velvety tannins	12 17
ENRIQUE MENDOZA LA TREMENDA MONASTRELL Valencia, Spain Black cherry, red berries and sweet spice	9 13
ANDELUNA MALBEC Mendoza, Argentina Dark fruit, vanilla and chocolate	9 13
LAKE SONOMA ZINFANDEL Dry Creek, California Dark fruit, cherry and baking spices	11 16
MATCHBOOK SYRAH Dunningan Hills, California Dark berries, cocoa and currant	11 16
THREE RIVERS WINERY CABERNET Columbia Valley, Washington Cherry, cassis, dark fruit, tobacco and oak	13 19
SHANNON RIDGE HIGH ELEVATION CABERNET Lake County, California Black cherry, raspberry and vanilla	10 14
SMITH & HOOK CABERNET Central Coast, California Blackberries and cassis	12 17
ARSONIST RED BLEND California Dried blueberries, plum, dark chocolate and truffle tannins	14 21

CRAFT BEER

- Drafts -

MILLER LITE LAGER Milwaukee, Wisconsin ABV 4.1%	5	ODELL 90 SHILLING ALE AMBER ALE Denver, Colorado ABV 5.3%	8.25
STELLA ARTOIS LAGER Leuven, Belgium ABV 5.0%	8	LAGUNITAS INDIA PALE ALE IPA Chicago, Illinois ABV 6.2%	8
REVOLUTION REV PILS GERMAN PILSNER Chicago, Illinois ABV 5.5%	8.25	SEASONAL SELECTION Inquire with server	8.50

- Bottles -

COORS LIGHT LAGER Golden, Colorado ABV 6.0%	5	TWO BROTHERS DOMAINE DUPAGE FRENCH COUNTRY Warrenville, Illinois ABV 5.9%	6.75
CORONA LAGER Mexico City, Mexico ABV 4.6%	6.50	ALE ASYLUM BEDLAM BELGIAN IPA Madison, Wisconsin ABV 7.5%	7.75
HEINEKEN LAGER Amsterdam, Netherlands ABV 5.0%	6.50	CARSON'S RIPA RED IPA Evansville, Indiana ABV 7.0%	7.75
ALLAGASH WHITE BELGIAN WHITE Portland, Maine ABV 5.0%	9.75	LAGROW ORGANIC BEER CO. AMERICAN IPA Chicago, Illinois ABV 7.25%	9.75
5 RABBIT GOLDEN ALE Bedford Park, Illinois ABV 5.3%	7.50	LEFT HAND MILK STOUT STOUT Longmont, Colorado ABV 6.0%	7.75
HITACHINO'S NEST WHITE ALE Ibaraki, Japan ABV 5.0%	6.50	LA FIN DU MONDE BELGIAN TRIPEL Quebec, Canada ABV 9.0%	9.75
DESCHUTES HOP SLICE SUMMER ALE Portland, Oregon ABV 5.0%	6.75	GUINNESS STOUT Dublin, Ireland ABV 4.2% 14.9 oz.	7
BELLS OBERON AMERICAN WHEAT ALE Kalamazoo, Michigan ABV 5.8%	6.25	O'DOUL'S NON-ALCOHOLIC St. Louis, Missouri ABV 0.5%	4.25

- Captain's List -

COSMONAUT CALIFORNIA BLONDE ALE San Jose, California ABV 5.0% 22 oz.	18	ALLAGASH SIXTEEN COUNTIES BELGIAN WILD ALE Portland, Maine ABV 7.3% 750 ml. Herbal notes, with aromas of lemon rind and grapefruit	27
5 RABBIT FEMME FATALE YUZU PALE IPA Mt. Pleasant, South Carolina ABV 6.0% 22 oz. Brett hops and tangy	27	GRAN MISSIONARIO DOUBLE WITBIER Bedford Park, Illinois ABV 7.8% 750 ml. Wheat flavors, with Muscat grape aromatics	27
HELL HOUND AMERICAN BROWN ALE San Jose, California ABV 5.6% 22 oz.	18	BOULEVARD TWO JOKERS DOUBLE WITBIER Kansas City, Missouri ABV 8.0% 750 ml. Coriander, Orange peel, floral with citrusy zing	28
ARROGANT BASTARD ALE STRONG ALE Escondido, California ABV 7.2% 22 oz. Firm, bold hops, and a caramel malt	20	GULDEN DRAAK DARK TRIPEL Ertvelde, Belgium ABV 10.5% 750 ml. Aged in whiskey barrels; sweet, herbal flavors	29