

**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

<b>TOPPINGS ADD \$1</b>	<b>PROTEIN</b>	<b>SUBSTITUTIONS</b>
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

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

# 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 bierre 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 glaze

### **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

Cruzan light rum, prosecco, simple syrup, bitters and fresh mint

12

### ON THE MARK

Makers Mark, Canton Ginger, Cinnamon Simple Syrup and Orange Bitters.

15

### BEAMING SIDE CAR

Jim Beam bourbon, Grand Marnier, agave sweet and sour, sweet with a some tang

12

### MICHIGAN CHERRY CHILL

Oma's Cherry Vodka, Sour and Simple Syrup and Cherry Bitters.

14

## - House Infusions -

### KINZIE'S RED SANGRIA

Cabernet sauvignon, blackberry brandy and triple sec, with juices of orange, pineapple and lime

10

### KINZIE'S FALL SANGRIA

Pinot Grigio, Apple-infused Whisky, Triple Sec, mixed with Cider, Apple, Pears and Club Soda

10

### DATE NIGHT

Honey and date-infused Jim Beam bourbon, thyme syrup, muddled orange, orange bitters and soda.

11

### JIM BEAM OAK AGED MANHATTAN

Jim Beam, sweet vermouth, Madagascar vanilla, clove and Jamaican spice. Aged in an oak vessel in house

12

## - Mixology -

### THE DESPERADO

Hornitos Reposado, Fresh Lemon Juice and Agave Syrup

10

### SWEET! ITS FALL-RITA

Hornitos Tequila, Triple Sec, Orange Juice & Agave Syrup

10

### THE JOCKEY

Makers Mark, Grapefruit Juice, and Agave Syrup

12

### FLACA-RITA -160 CALORIES -

Hornitos Tequila, Blueberry Agave Syrup, Squeeze of Fresh Lime and Dash of Orange Bitters.

10

### PORT OF CALL

Sipsmith Gin, Ruby Port, Fresh Lemon Juice, Cinnamon Syrup and Cranberry Preserve.

12

### POM FIZZ

Effen vodka, Pomegranate and Crémant with A Lemon Twist

10

### PRESIDENT'S MULE

Maker's 46, Blood Orange Puree and Ginger beer

12

### SMOKING HOT NIETO

Hornito's Plato, Honey Chipotle Syrup, and Fresh Lime Juice

13

## - Liquid Dessert —

### HOUSE-MADE LIMONCELLO

Italian aperitif made from our secret house blend

9

### TOASTED ALMOND

Frangelico Liqueur, Amaretto Di Saronno and Cream, topped with toasted coconut

10

### CHOCOLATE TRUFFLETINI

Effen vodka, Godiva white, Godiva dark chocolate

10

### SPICED ICED ESPRESSO

Jim Beam Fire bourbon, Rumchata and Bailey's

10

### DREAMSICLE

Effen vodka, fresh orange juice, triple sec, vanilla bean and cream

10

### JIM BEAM DOUBLE OAK BOURBON

Jim Beam Double Oak bourbon served neat or on the rocks

15

### PUMPKIN SPICE MARTINI

Bailey's, Vanilla Vodka, Pumpkin Liqueur, 5 Spice Bitters and Cinnamon/Nutmeg Sugar Rim

10

### AUCHENTOSHAN SINGLE MALT

Auchentoshan American oak single malt scotch served neat.

16

# WINES BY THE GLASS

## - Whites -

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

## - Reds -

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

# CRAFT BEER

## - Drafts -

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

## - Bottles -

<b>COORS LIGHT LAGER</b> Golden, Colorado   ABV 6.0%	<b>5</b>	<b>LAGROW ORGANIC BEER CO. IPA</b> Chicago, Illinois   ABV 7.25%	<b>9.75</b>
<b>CORONA LAGER</b> Mexico City, Mexico   ABV 4.6%	<b>6.50</b>	<b>ALE ASYLUM BEDLAM BELGIAN IPA</b> Madison, Wisconsin   ABV 7.5%	<b>7.50</b>
<b>HEINEKEN LAGER</b> Amsterdam, Netherlands   ABV 5.0%	<b>6.50</b>	<b>BALLAST POINT "MANTA RAY" DOUBLE IPA</b> San Diego, CA   ABV 8.5%	<b>8.25</b>
<b>MAPLEWOOD "PULASKI", PILSNER</b> Chicago, Illinois   ABV 5.1   16.9 oz.	<b>9.50</b>	<b>LEFT HAND MILK STOUT STOUT</b> Longmont, Colorado   ABV 6.0%	<b>7.75</b>
<b>ALLAGASH WHITE BELGIAN WHITE</b> Portland, Maine   ABV 5.0%	<b>9.75</b>	<b>GREAT DIVIDE "YETI", IMPERIAL STOUT</b> Denver, CO   ABV 9.5%	<b>8.50</b>
<b>5 RABBIT GOLDEN ALE</b> Bedford Park, Illinois   ABV 5.3%	<b>7.50</b>	<b>LA FIN DU MONDE BELGIAN TRIPEL</b> Quebec, Canada   ABV 9.0%	<b>9.75</b>
<b>DESCHUTES "OBSIDIAN" STOUT</b> Portland, Oregon   ABV 5.0%	<b>7.25</b>	<b>GUINNESS STOUT</b> Dublin, Ireland   ABV 4.2%   14.9 oz.	<b>7</b>
<b>KENTUCKY VANILLA BARREL CREAM ALE</b> Lexington, Kentucky   ABV 5.5%	<b>9</b>	<b>O'DOUL'S NON-ALCOHOLIC</b> St. Louis, Missouri   ABV 0.5%	<b>4.50</b>
<b>TWO BROTHERS "DOMAINE DUPAGE"</b> Warrenville, Illinois   ABV 5.9%	<b>6.75</b>	<b>SEASONAL SELECTION</b> Just enough time to enjoy without overstaying their welcome!	<b>A.Q.</b>
<b>BEGYLE BREWING, AMERICAN BLONDE ALE</b> Chicago, Illinois   ABV 5.4%	<b>6.50</b>	<b>LIMITED RELEASE SELECTION</b> Rare Beers that come and go in a Flash!	<b>A.Q.</b>
<b>ODELL "DRUMROLL", AMERICAN PALE ALE</b> Denver, Colorado   ABV 5.3%	<b>7.25</b>		

## - Captain's List -

<b>COSMONAUT CALIFORNIA BLONDE ALE</b> San Jose, California   ABV 5.0%   22 oz. Brett hops and tangy	<b>18</b>	<b>ARROGANT BASTARD ALE STRONG ALE</b> Escondido, California   ABV 7.2%   22 oz. Firm, bold hops, and a caramel malt	<b>20</b>
<b>HELL HOUND AMERICAN BROWN ALE</b> San Jose, California   ABV 5.6%   22 oz.	<b>18</b>	<b>BOULEVARD TWO JOKERS DOUBLE WITBIER</b> Kansas City, Missouri   ABV 8.0%   750 ml. Coriander, Orange peel, floral with citrusy zing	<b>28</b>