

ARIVER NORTH FAVORITE

Your home away from home



for over 25 years

Chicago, IL

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 **27 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 -

BRUSSEL SPROUT SALAD 14.95

Shaved sprouts, and carrots with dried cherries, candied walnuts and shaved parmesan cheese tossed in cherry vinaigrette

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 12.95

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 14.95

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

"BEYOND MEAT" VEGAN BURGER 12.95

Served on a potato roll topped with lettuce, vine-ripened tomatoes and red onions

CLASSIC MEATBALL SANDWICH 14.95

Served on ciabatta bread spread with arugula pesto and topped with Monterey jack cheese and covered with our Marinara sauce

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 21.95

Coulotte steak 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 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	SPICY MAPLE BOURBON MUSSELS 16 ounces of mussels with thyme, bourbon, maple syrup and cream served with toasted French bread	16.95
CHICKEN LETTUCE WRAPS Diced chicken tossed in a ginger-soy beurre blanc, with carrots, jicama, wonton strips and crisp iceberg wedges	8.95	BLACKENED SCALLOPS Served over sautéed mixed greens, red onions, and vine-ripened tomatoes, with a whole grain mustard cream sauce	16.95
CLASSIC BEEF MEATBALLS Beef tenderloin and pork meatballs served with tomato Basil cream sauce	12.95	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
SHRIMP MEATBALLS Shrimp, red and green pepper and red onion served with shrimp cream sauce	14.95	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 -

14.95 PER PERSON

HOMEMADE BRUSCHETTA

&

CRISPY CALAMARI

Marinara and spicy aioli

&

BLACKENED SCALLOP

Whole grain mustard sauce

&

MUSHROOM-GORGONZOLA STRUDEL

Lemon beurre blanc

&

BEEF OR SHRIMP MEATBALL

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

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 -

SPAGHETTI AND MEATBALLS 19.95

Served with our tomato basil cream sauce and topped with two tenderloin and pork meatballs

FETTUCINI & SHRIMP MEATBALLS 21.95

Served in our creamy shrimp sauce and topped with two shrimp meatballs

BUTTERNUT SQUASH PASTA-VEGAN 15.95

Whole wheat pasta served with butternut squash sauce and topped with ground Portobello and fried sage

BOWTIE PASTA 14.95

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 39.95

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

CHEESE POTATO PUFF 6.95

Potato croquette with asiago, parmesan and gouda cheeses covered in puff pastry and baked

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

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 - 6 oz. FILET MIGNON 32.95

Center cut tenderloin for the more modest appetite

- Wet Aged -

8 oz. FILET MIGNON	41.95
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	94.95
16 oz. PRIME RIB	37.95

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	39.95
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 -

AFTER MIDNIGHT	13	ON THE MARK	15
Sipsmith Gin, spiced stout simple syrup, Campari, and dry vermouth. Topped with stout foam.		Makers Mark, Canton Ginger, Cinnamon Simple Syrup and Orange Bitters.	
BEAMING SIDE CAR	12	MICHIGAN CHERRY CHILL	14
Jim Beam bourbon, Grand Marnier, agave sweet and sour, sweet with a some tang		Oma's Cherry Vodka, Sour and Simple Syrup and Cherry Bitters.	

- House Infusions -

KINZIE'S RED SANGRIA	10	KINZIE'S WHITE SANGRIA	10
Cabernet sauvignon, blackberry brandy and triple sec, with juices of orange, pineapple and lime		Pinot Grigio, Apple-infused Whisky, Triple Sec, mixed with Cider, Apple, Pears and Club Soda	
DATE NIGHT	11	JIM BEAM OAK AGED MANHATTAN	12
Honey and date-infused Jim Beam Bourbon, thyme syrup, muddled orange, orange bitters and soda.		Jim Beam, sweet vermouth, Madagascar vanilla, clove and Jamaican spice. Aged in an oak vessel in house	

- Mixology -

THE DESPERADO	10	NUTTY RIDER	12
Hornitos Reposado, Fresh Lemon Juice and Agave Syrup		Rough Rider Double Cask, Walnut Liqueur and Few dashes of orange bitters	
THE JOCKEY	12	SUSAN FOR PRESIDENT	12
Markers Mark, Grapefruit Juice, and Agave Syrup		Korval Peach Brandy, elderflower liqueur, honey Thyme syrup and topped with Crémant served in a champagne glass	
PORT OF CALL	12	SMOKING HOT NIETO	13
Sipsmith Gin, Ruby Port, Fresh Lemon Juice, Cinnamon Syrup and Cranberry Preserve.		Hornito's Plato, Honey Chipotle Syrup, and Fresh Lime Juice	
PRESIDENT'S MULE	12		
Maker's 46, Blood Orange Puree and Ginger beer			

- Liquid Dessert—

HOUSE-MADE LIMONCELLO	9	TOASTED ALMOND	10
Italian aperitif made from our secret house blend		Frangelico Liqueur, Amaretto Di Saronno and Cream, topped with toasted coconut	
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	
COLD SNAP	10	AUCHENTOSHAN SINGLE MALT	16
Vanilla vodka, Ginger Liqueur, Bailey's and Dusted with cayenne pepper.		Auchentoshan American oak single malt scotch served neat.	
PUMPKIN SPICE MARTINI	10		
Bailey's, Vanilla Vodka, Pumpkin Liqueur, 5 Spice Bitters and Cinnamon/Nutmeg Sugar Rim			

WINES BY THE GLASS

- Whites -

	<u>6oz 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
SAGET LA PETITE PERRIERE ROSE Loire Valley, France Grapefruit, tangerine, strawberry and cherry	10 14
ROCCA PINOT GRIGIO Veneto, Italy Crisp and dry with 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
WILD FERMENT BROADSIDE CHARDONNAY Central Coast, California Pineapple, papaya and gooseberry	9 13
SBRAGIA "HOME RANCH" CHARDONNAY Dry Creek Valley, California Ripe apples, tropical fruit and toasted almonds	14 21
MALLORY AND BENJAMIN TALLMARD MACON-CHARDONNAY Burgundy, France Apple, pear and quince fruit	12 17

- Reds -

	<u>6oz 9oz</u>
THE SIMPLE LIFE PINOT NOIR California Cranberry, ripe plum, 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
CYCLES GLADIATOR PETITE SIRAH Central Coast, California Raspberry, plum, blackberry with great acidity	10 14
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
CEDAR + SALMON CABERNET SAUVIGNON Horse Heaven Hill, Washington Black cherry, black currant and dark chocolate	14 21
SHANNON RIDGE HIGH ELEVATION CABERNET Lake County, California Black cherry, raspberry and vanilla	10 14
ARSONIST RED BLEND California Dried blueberries, plum, dark chocolate and truffle	14 21

CRAFT BEER

- Drafts -

MILLER LITE LAGER Milwaukee, Wisconsin ABV 4.1%	5	HALF ACRE DAISY CUTTER, AMERICAN PALE ALE Chicago, Illinois ABV 5.2%	8.50
STELLA ARTOIS LAGER Leuven, Belgium ABV 5.0%	8.25	LAGUNITAS INDIA PALE ALE IPA Chicago, Illinois ABV 6.2%	8.50
REVOLUTION REV PILS GERMAN PILSNER Chicago, Illinois ABV 5.5%	8.50	BELL'S HOPSLAM, DOUBLE IPA Kalamazoo, Michigan ABV 10.0%	9.75

- Bottles and Cans-

COORS LIGHT LAGER Golden, Colorado ABV 6.0%	5	LAGROW ORGANIC BEER Co. IPA CLEAN CRISP CITRUS TASTE WITH A BIG MALT Chicago, Illinois ABV 7.25%	9.75
CORONA LAGER Mexico City, Mexico ABV 4.6%	6.50	BALLAST POINT "MANTA RAY" DOUBLE IPA MELON AND LIGHT PINE WITH A SMOOTH FINISH San Diego, CA ABV 8.5%	8.25
HEINEKEN LAGER Amsterdam, Netherlands ABV 5.0%	6.50	LEFT HAND MILK STOUT STOUT ROASTED MALTS WITH HINTS OF VANILLA Longmont, Colorado ABV 6.0%	7.75
MAPLEWOOD "PULASKI", PILSNER FLORAL NOTES WITH A BIT OF SPICE Chicago, Illinois ABV 5.1 16.9 oz.	9.50	GREAT DIVIDE "YETI", IMPERIAL STOUT BIG ROASTY MALT FLAVORS, ENDING IN A RICH CARAMEL AND TOFFEE NOTES Denver, CO ABV 9.5%	8.50
ALLAGASH WHITE BELGIAN WHITE CRISP AND SUBTLE HINTS OF SPICE Portland, Maine ABV 5.0%	9.75	BALLAST POINT "VICTORY AT SEA", PORTER ROBUST IMPERIAL PORTER WITH VANILLA AND SAN DIEGO'S OWN CAFFE CALABRIA COFFEE BEANS Denver, CO ABV 10%	8.75
5 RABBIT GOLDEN ALE LIGHT CARAMEL AND HONEYED MALT NOTES Bedford Park, Illinois ABV 5.3%	7.50	LA FIN DU MONDE BELGIAN TRIPEL TROPICAL FRUIT WITH THE YEASTY MALTIENESS UP FRONT, AND IT'S ALL VERY SMOOTH Quebec, Canada ABV 9.0%	9.75
DESCHUTES "OBSIDIAN" STOUT MALTY WITH A BIT OF DARK CHOCOLATE Portland, Oregon ABV 5.0%	7.25	GUINNESS STOUT Dublin, Ireland ABV 4.2% 14.9 oz.	8.50
KENTUCKY VANILLA BARREL CREAM ALE SMOOTH WITH NOTES OF VANILLA AND BOURBON Lexington, Kentucky ABV 5.5%	9	O'DOUL'S NON-ALCOHOLIC St. Louis, Missouri ABV 0.5%	4.50
TWO BROTHERS "DOMAINE DUPAGE" MALTY FLAVOR WITH MILD HOPPY BITE FINISH Warrenville, Illinois ABV 5.9%	6.75	SEASONAL SELECTION Just enough time to enjoy without overstaying their welcome!	A.Q.
BEGYLE BREWING, AMERICAN BLONDE ALE CLEAN, FAINT BITTERNESS AND SUBTLY SWEET Chicago, Illinois ABV 5.4%	6.50	LIMITED RELEASE SELECTION Rare Beers that come and go in a Flash!	A.Q.
ODELL "DRUMROLL", AMERICAN PALE ALE BOLD, JUICY, CITRUS-INSPIRED AND TROPICALLY HOP Denver, Colorado ABV 5.3%	7.25		