

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 -

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|------------------------------------|--------------|
| 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 -

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|------------------------------------|--------------|
| 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!

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|-----------------------------|--------------|
| 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 -

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| 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 -

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| TOKI TO ME | 16 | MEZCAL AL FUEGO | 14 |
| Suntory Toki, honey lavender-infused syrup, splash of lemon juice and dash of orange bitters. | | Union Mezcal with jalapeno lime juice and strawberry puree and simple syrup. | |
| BEAMING SIDE CAR | 12 | CHERRY BLOSSOM | 14 |
| Jim Beam Bourbon, Grand Marnier, agave syrup, with a splash of sweet and sour. | | Oma's Cherry Vodka, sour and simple syrup and cherry bitters. | |

- House Infusions -

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| 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, 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. | | Jim Beam, Sweet Vermouth, Madagascar Vanilla, Clove and Jamaican spice. Aged in an oak vessel. | |

- Mixology -

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| FRESA-RITA | 11 | CUCUMBER COOLER | 14 |
| Handcrafted with Hornitos Reposado. | | Sipsmith Gin, Elderflower, muddled cucumber, lime juice and simple syrup. | |
| THE JOCKEY | 12 | SUSAN FOR PRESIDENT | 14 |
| Markers Mark, Grapefruit Juice and Agave Syrup. | | Korval Peach Brandy, Elderflower, honey thyme syrup, Champagne Cocktail. | |
| PRESIDENT'S MULE | 12 | CRUZAN IN THE SUN | 12 |
| Maker's 46, blood orange puree and ginger beer. | | Cruzan Single Barrel aged rum, lime juice, Demerara Syrup. | |
| PATIO PUNCH | 10 | | |
| Seasonal Flavored Vodka, with a blend of fruit juices and soda. | | | |

- Liquid Dessert—

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| CHOCOLATE TRUFFLETINI | 12 | HOUSE-MADE LIMONCELLO | 9 |
| Effen vodka, Godiva white, Godiva dark chocolate. | | Italian aperitif made from our secret house blend . | |
| COLD BREW NEGRONI | 11 | JIM BEAM DOUBLE OAK BOURBON | 15 |
| Cold brew coffee, Campari and Sweet Vermouth. | | Jim Beam Double Oak bourbon served neat or on the rocks. | |
| TOASTED ALMOND | 12 | AUCHENTOSHAN SINGLE MALT | 16 |
| Frangelico Liqueur, Amaretto Di Saronno and cream, topped with toasted coconut. | | Auchentoshan American oak single malt scotch served neat. | |

WINES BY THE GLASS

- Whites -

| | <u>6oz 9oz</u> |
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| 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 -

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|---|------|--|------|
| MILLER LITE LAGER Milwaukee, Wisconsin ABV 4.1% | 5 | O'DELL 90 SHILLING AMBER ALE Denver, Colorado ABV 5.3% | 8 |
| STELLA ARTOIS LAGER Leuven, Belgium ABV 5.0% | 8 | LAGUNITAS INDIA PALE ALE IPA Chicago, Illinois ABV 6.2% | 8.50 |
| REVOLUTION REV PILS GERMAN PILSNER Chicago, Illinois ABV 5.5% | 8.50 | LAGROW ORGANIC CITRA BLONDE ALE Chicago, Illinois ABV 5.2% | 8.50 |

- Bottles & Cans -

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|--|------|--|------------------------|
| COORS LIGHT AMERICAN LAGER Golden, Colorado ABV 6.0% | 5 | STONE BREWING TANGERINE EXPRESS TANGERINE IPA CLEAN BITTER HOP NOTES WITH REFRESHING CITRUS FLAVOR Escondido, California ABV 6.7% | 8 |
| CORONA MEXICAN LAGER Mexico City, Mexico ABV 4.6% | 6.50 | VICTORY GOLDEN MONKEY BELGIAN TRIPEL WARM BANANA AND CLOVE FLAVORS WITH LIGHT HOP NOTES Downingtown, Pennsylvania ABV 9.5% | 9.50 |
| HEINEKEN EUROPEAN LAGER Amsterdam, Netherlands ABV 5.0% | 6.50 | TWO BROTHERS "DOMAINE DUPAGE" FRENCH COUNTRY ALE MALTY FLAVOR WITH MILD HOPPY BITE FINISH Warrenville, Illinois ABV 5.9% | 7 |
| BROOKLYN BREWERY AMERICAN AMBER LAGER VIENNA STYLE WITH LIGHT HOPS AND CARAMEL MALT NOTES Brooklyn, New York ABV 5.2% | 8 | KENTUCKY VANILLA BARREL CREAM ALE SMOOTH WITH NOTES OF VANILLA AND BOURBON Lexington, Kentucky ABV 5.5% | 8 |
| ALLAGASH HOPPY TABLE BEER HOPPED BELGIAN ALE WELL-ROUNDED SESSIONABLE ALE WITH LIGHT HOP NOTES Portland, Maine ABV 4.8% | 8 | LEFT HAND MILK STOUT STOUT ROASTED MALTS WITH HINTS OF VANILLA AND COFFEE Longmont, Colorado ABV 6.0% | 8 |
| 5 RABBIT GOLDEN ALE LIGHT CARAMEL AND HONEYED MALT FLAVORS Bedford Park, Illinois ABV 5.3% | 7.50 | GUINNESS STOUT Dublin, Ireland ABV 4.2% 14.9 oz. | 8.50 |
| 21ST AMENDMENT BREWERY COME HELL OR HIGH WATERMELON WATERMELON WHEAT BRIGHT AND REFRESHING MELON RIND AND CITRUS NOTES San Francisco, California ABV 4.9% | 7.50 | VANDERMILL BLUE GOLD BLUEBERRY CIDER 16oz CRISP AND DRY WITH LIGHT FRUIT FLAVOR Grand Rapids, Michigan ABV 6.8% | 9 |
| WEIHENSTEPHANER HEFEWEISSBIER SMOOTH AND LIGHT WITH BANANA AND CITRUS FLAVORS Bavaria, Germany - The Oldest Brewery in the World! ABV 5.4% | 8.50 | O'DOUL'S NON-ALCOHOLIC St. Louis, Missouri ABV 0.5% | 4.50 |
| LAGROW ORGANIC IPA CLEAN BITTERNESS WITH REFRESHING CITRUS FLAVOR Chicago, IL ABV 7.25% | 9.50 | LIMITED RELEASE SELECTION Rare Beers that come and go in a Flash! | ASK YOUR SERVER |