



Thank you for your interest in the District ChopHouse & Brewery.

Once you've eaten here, you'll agree that "D.C." stands for District ChopHouse.

We are more than a steakhouse, we are a Chophouse & Brewery serving mouthwatering chops and fresh handcrafted beer, offering a premium experience at an affordable price.

Located at 509 7th Street, NW, we are just 1/2 block from the Verizon Center and Gallery Place/Chinatown Metro. At the District ChopHouse & Brewery you will step back in time to a bygone era of casual elegance reminiscent of the 1940's. Listen to big band jazz, swing and nostalgia favorites while taking in the surroundings that once housed Washington's Second National Bank — a little historic interest enhancing the charming feeling of past, present and future.

We hope the following information will assist you in your party planning.

**The District ChopHouse & Brewery looks forward
to hosting your upcoming event!**

509 7th Street, NW, Washington D.C.
Telephone: 202.347.3434 • www.districtchophouse.com
Private Dining: 202-347-1922

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

District ChopHouse & Brewery Private Dining Menu • 2012

Banquet/Meeting Rooms

All rooms are subject to availability at the time of reservation.

The Porter Room

Whether you want to enjoy an intimate dinner or lunch with family and friends or style your business associates, our exclusive private party room seats up to ten guests.

The Sullivan Room

Should you wish to host a larger gathering, while capturing the social buzz of the restaurant, our flexible semi-private dining room can accommodate up to 54 for dinner, and up to 50 for a cocktail reception.

The Brewer's Lounge

This room is a great location for those people who are looking to have a cocktail or dinner party with a difference. This room is located on the mezzanine level, is accompanied by the brew-house and overlooks the restaurant. The Brewer's Lounge can accommodate up to 100 people reception style, and up to 75 for a seated lunch or dinner. It is equipped with a full service bar, comfortable armchairs and sofas, and two billiard tables. A special set up fee of \$150 may be required. Please inquire.

The Vault

Our banquet room is located downstairs where the original vault of the Second National Bank once stood. It is the open faced brick, original hand written ledgers and smaller vault that provide unique character to this room. This inviting space is comfortable for both small and large gatherings. Accommodating 28 people board-room style, 60 people banquet style and up to 80 for a reception. This room is ideal for any occasion.

PRICE STRUCTURE

The Porter Room

No room charge. A minimum spend of \$400 on food and beverage is required to reserve this room after 4:00 PM. Main dining dinner and lunch menus available. This room seats eight to ten people maximum.

A minimum of six people are required to reserve this room.

The Sullivan Room

No room charge. A minimum spend of \$2,500 on food and beverage is required to reserve this room. Between the hours of 3:00 PM and 5:00 PM it is available with no restriction. (Exceptions may apply)

The Brewer's Lounge

No room charge. A minimum spend of \$1500 per hour on food and beverage, for a 2-hour reservation, is required. The Brewer's Lounge may not be available at all times due to events at the Verizon Center.

***Please note that a 3-hour reservation may be required during the month of December, and are subject to change.**

The Vault

No room charge. A minimum spend of \$500 at lunch and \$750 at dinner, on food and beverage, is required to reserve this room.

***Please note that food and beverage minimums double during the month of December, and are subject to change.**

Portable bar price list:

Soda: \$2.95 per glass ■ Juice: \$3.00 per glass ■ Beer: \$5.00 per pint

House wine: \$6.50 per glass ■ Rail liquor: \$7.00 per drink, Call and Premium liquor also available

***\$50.00 bartender fee may apply**

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

Hot Hors D'oeuvres

The following are priced per piece (minimum 25 pieces)

\$4.00

Miniature Crab Cakes

Pancetta Wrapped Jumbo Scallops

With a Cracked Mustard Cream Sauce

Marinated Lollipop Lamb Chops

Served Medium-rare with Peach Chipotle Chutney

Mini Beef or Lamb Burgers

\$3.50

Pancetta Wrapped Shrimp

Stuffed Mushroom Caps

With Crab Imperial

Marinated Grilled Beef Satay

Served with your choice of Spicy Peanut Sauce or Ginger Teriyaki

Buffalo Shrimp

With Blue Cheese Dip

\$3.00

Marinated Grilled Chicken Satay

Served with your choice of Spicy Peanut Sauce or Ginger Teriyaki

Grilled Marinated Portobello Mushrooms

Chophouse Meatballs

Served with our Nut Brown Ale Sauce

Stuffed Mushroom Caps

With Sausage, Granny Smith Apples and White Cheddar Cheese

Chicken Tenders Hand Breaded and Fried Golden (served with):

Traditional – Honey Mustard & BBQ Ranch Sauces

Buffalo – Hot and Blue Cheese Dipping Sauces

Potato Wedges

Served with a Spicy Cheese Dip

Loaded Potato Skins (please choose one topping from each category):

Blue Cheese ■ White Cheddar ■ Fontina

Broccoli Florets ■ Chopped Scallions ■ Grilled Diced Peppers and Onions

Crispy Bacon Bits ■ BBQ Chicken ■ Sausage

The following are priced per platter (serves approximately 40 guests)

\$190.00

Hot Crab Dip

Served with Garlic Crostinis

Whole Baked Almond Encrusted Brie

Served With Raspberry Preserve

\$135.00

Baked Spinach and Feta Cheese Napoleon

Layered with Filo Pastry

Spinach and Artichoke Dip

Served with Herbed Flatbread

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Carving Station

Carving Station with Attendant

Served with an assortment of Petite Rolls

***Minimum 20 people /\$50.00 carving attendant**

Roasted Tenderloin

Served with Horseradish Cream and Whiskey Sauce

\$26.95 Per Person

Rosemary Ham

Served Maple Mustard and Mayonnaise

\$17.95 Per Person

Herb Crusted Prime Rib

With Dijon Mayonnaise, Horseradish Cream and Rosemary au Jus

\$24.95 Per Person

Roasted Turkey Breast

With Cranberry-Apple Chutney, Cracked Mustard and Mayonnaise

\$17.95 Per Person

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

Cold Hors D'oeuvres

The following are priced per piece (minimum 25 pieces)

\$3.50

Shrimp Cocktail

Served with Traditional Spicy Cocktail Sauce

Tuna Tartar

With Taro Chips

Tenderloin Crostinis

Topped with Horseradish Cream

\$3.00

Grilled Veggie & Chevre Cheese Toasted Rounds

Smoked Salmon Mousse

Served on Chilled Sliced Cucumber

Assorted Mini Wraps (please select one):

Smoked Turkey & Avocado ■ Buffalo Chicken ■

Grilled Veggie & Chevre Cheese ■ Blackened Salmon

The following are priced per platter (serves approximately 40 guests)

\$240.00

Smoked Salmon Platter

Served with Traditional Accompaniments

\$220.00

Marinated Seafood Salad

Featuring Scallops, Calamari Rings, Jumbo Shrimp & Mussels. Tossed in a Citrus Vinaigrette

\$160.00

Gourmet Cheese Board (Six Artesian Cheeses)

Served with Assorted Accompaniments

\$135.00

Grilled Chicken and Vegetable Pasta Salad

Assorted Fresh Fruit Platter

\$110.00

Grilled Marinated Vegetable Platter

Hummus and Crudités Platter

Served with baked Parmesan pita chips (Select one variety)

Traditional • Kalamata Olive • Roasted Red Pepper

\$55.00

Cajun & Parmesan Home-fried Potato Chips

Served with spicy ranch and horseradish-bacon sour cream

Assorted Brick-oven Pizza (Select up to two toppings)

Four Cheese ■ Pepperoni ■ Grilled Veggie ■ Buffalo Chicken ■ Chicken Pesto ■ Margarita

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Reception Desserts

*The following are priced per piece/*person (minimum 25 pieces/*people)*

\$6.50

***Chocolate Fondue**

Served with Fresh Strawberries, Pound Cake, Pineapple and Marshmallows

\$4.50

Individual Specialty Tarts & Napoleons

***Assorted Fruit Cobbler**

Served with Vanilla Bean Ice Cream

\$3.50

Assorted Petite Pastries

Chocolate Dipped Strawberries and Miniature Brownies

Assorted Fruit Tartlets

Red Velvet Miniature Assorted Cup Cakes

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

Luncheon Menus

The lunch menu price includes:

Salad with corn bread, entrée with selected side & veggie slaw

Please select **three** options from either the \$17.50 or \$19.95 package

A **full size** dessert may be included for an additional \$6.50 per person **or**

Add an individual or petite selection for \$4.50 or \$3.50

Unlimited sodas & iced tea can also be included for an additional \$3.00 per person

Lunch Menu \$17.50 per person

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

*Please select any **three** of the following:*

Grilled Chicken Pasta Salad

Pasta tossed with chicken, roasted corn, roasted walnuts, artichoke hearts and a julienne of vegetables in our herb vinaigrette

ChopHouse Meatloaf

Oven baked meatloaf with honey mustard glaze and topped with a red wine mushroom sauce

French Dip

Thinly sliced roasted sirloin served on toasted sourdough bread with White Cheddar cheese and rosemary au jus

Honey Chicken Sandwich

Marinated in honey mustard, grilled and served with Swiss cheese and double-smoked bacon

Grilled Marinated Portobello Mushroom Sandwich

With roasted red peppers, sweet onion confit and cheese served on a toasted onion Kaiser Roll

Salmon BLT

Fresh grilled salmon filet atop crisp mixed greens, tomato, bacon and Zesty mustard aioli Served on Wheatberry toast

Gourmet Wraps (Select one variety)

Smoked Turkey and Avocado ■ Buffalo Chicken

Roasted Vegetable with Chevre Cheese ■ Blackened Salmon

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Assorted Seasonal Vegetables

***Additional side: \$1.50 per person**

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

Luncheon Menus

The lunch menu price includes:

Salad with corn bread, entrée with selected side & veggie slaw

Please select **three** options from either the \$17.50 or \$19.95 package

A **full size** dessert may be included for an additional \$6.50 per person **or**
Add an individual or petite selection for \$4.50 or \$3.50

Unlimited sodas & iced tea can also be included for an additional \$3.00 per person

Lunch Menu \$19.95 per person

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

*Please select any **three** of the following:*

Crab Cake Sandwich

All lump crab cake served on a toasted onion Kaiser roll with cilantro aioli

Tenderloin Tips and Mushrooms

Pan-seared tenderloin and mushrooms with a balsamic stout glaze

Oven Baked Atlantic Salmon

Served with Sante Fe remoulade and fresh lemon zest

Top Sirloin

Aged prime sirloin served with bourbon-sautéed mushrooms.

Grilled Teriyaki Ginger Chicken

Served with broccoli

Sautéed Chicken

Sautéed boneless breast of chicken with a Madeira basil cream sauce

Grilled Pork Chop

Topped with Fontina cheese

Served with cranberry-apple chutney & pork gravy

Chicken, Shrimp and Andouille Sausage Jambalaya

Served with White Rice

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Assorted Seasonal Vegetables

***Additional side: \$1.50 per person**

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Dessert Menu

A dessert course is optional

Please select one of the following Desserts for an additional \$6.50 per person

Chocolate Mousse Pie

For the chocolate lover! Beginning with our chocolate decadence,
We add a layer of chocolate mousse topped with a white chocolate mousse
This divine dessert sits in a crunchy chocolate cookie crust

Cheesecake

New York style cheesecake in a graham cracker crust
Served with freshly made raspberry coulis

Caramel Apple Pie

Handfuls of sliced Granny Smith apples in a homemade pie filling,
Laced with cinnamon and brown sugar, baked in a butter crust,
And then complemented with a generous helping of rich caramel sauce
.Served with vanilla bean ice-cream

Crème Brulee

Tahitian vanilla bean and Louisiana sugar make this rich custard topped with caramelized sugar

Fresh Fruit Sorbet

Served with seasonal berries

Lemon Meringue Pie

Shortbread crust filled with a tangy lemon curd, topped with a fluffy Swiss meringue

Please select one of the following Individual Desserts for an additional \$4.50 per person

Individual Specialty Tarts & Napoleon

Individual Seasonal Fruit Cobbler

Served with vanilla bean ice cream

Please select one of the following Petite Desserts for an additional \$3.50 per person

Scoop of Fresh Fruit Sorbet or Ice Cream

Red Velvet Miniature Cup Cake

Fresh Fruit Cup

With Seasonal Berries

Chocolate Covered Strawberry & Miniature Brownie

Assorted Petite Pastries

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Buffet Menu

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

*Please select **two** or **three** of the following:*

Turkey or Chicken Marsala

Sautéed medallions in a Marsala mushroom sauce

Seafood Potpie

Tuna, salmon and shrimp simmered in lobster sherry cream, with root vegetables

Sautéed Chicken

Sautéed boneless breast of chicken with a Madeira basil cream sauce

Tenderloin Tips and Mushrooms

Pan-seared tenderloin with mushrooms and a balsamic stout glaze

Chicken, Shrimp & Andouille Sausage Orleans or Jambalaya

Your choice of Orleans with a spicy tomato sauce or Jambalaya with a creamy Creole sauce

Served with peppers, onions and white rice

Teriyaki Flap Steak

Marinated in Teriyaki sauce, grilled and sliced

Chicken Piccata

Sautéed with fresh lemon, artichoke hearts, capers and white wine

Roast Pork Loin

Topped with Fontina cheese and sage. Served with pork gravy and apple-cranberry chutney

Oven Baked Salmon

Served with roasted corn scallion relish

Please select one of the following:

Wild Rice Pecan Pilaf

White Cheddar Mashed Potatoes

Loaded Mashed Potatoes

Scallop Potatoes

Seasonal Vegetable

Creamed Spinach

Assorted Individual Dessert Display or Assorted Red Velvet Miniature Cup Cakes

*Choose any **two** items:*

\$25.00 (Lunch) \$35.00 (Dinner)

*Choose any **three** items:*

\$27.00 (Lunch) \$37.00 (Dinner)

***Additional side: \$1.50 per person**

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Dinner Packages

Dinner Package # 1

\$49.00 per person

Please select one of the following appetizers:

Caramelized Onion Tart

Served with Chevre cheese

Wild Mushroom Tart

Served with melted Fontina cheese

Beefsteak Tomato, Mozzarella & Fresh Basil

Drizzled with balsamic vinaigrette

Crab Bisque

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

The following entrees are served with our famous

*White Cheddar mashed potatoes and **one** of the following vegetables:*

Roasted Asparagus ■ Steamed Broccoli ■ Green Beans ■ Seasonal Vegetable ■ Creamed Spinach

Roasted Prime Rib

Served with a Rosemary Au Jus

Grilled Salmon

With a Cilantro Aioli and Roasted Corn Scallion Relish

Chicken Saltimbocca

Served With Prosciutto, Mozzarella and a Red Wine Sage Sauce

Please select one of the following desserts:

Lemon Meringue

Cheesecake

Chocolate Mousse Pie

Crème Brulee

Caramel Apple Pie

Served with vanilla bean ice cream

Fresh Fruit Sorbet

Served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

*You may add a Lobster Tail to any entree for an additional \$24.95 per person

*Grilled Jumbo Shrimp Side for an additional \$10.00 per person

*Twice Baked Loaded Potato for an additional \$1.50 per person

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Dinner Packages

Dinner Package # 2 \$54.00 per person

Please select one of the following appetizers:

Baked Almond Encrusted Brie

Served with Raspberry Preserves

Miniature Crab Cakes

Stuffed Portobello Mushroom

With spinach, red pepper & Goat cheese baked with a horseradish crust

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

The following entrees are served with our famous

*White Cheddar mashed potatoes and **one** of the following vegetables:*

Roasted Asparagus ■ Steamed Broccoli ■ Green Beans ■ Seasonal Vegetable ■ Creamed Spinach

Grilled NY Strip

Please select one of the following preparations:

Traditional with Bourbon Butter and topped with chili dusted onion crisps

Blackened with Gorgonzola cheese

Pepper crusted served with Cognac cream sauce

Iowa Pork Chop

12-ounce bone-in chop stuffed with Fontina cheese and sage

Served with apple-cranberry chutney

Stuffed Flounder

With Jumbo Lump Crab Meat and Grilled Asparagus

Please select one of the following desserts:

Lemon Meringue

Cheesecake

Chocolate Mousse Pie

Crème Brulee

Caramel Apple Pie

Served with vanilla bean ice cream

Fresh Fruit Sorbet

Served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

*You may add a Lobster Tail to any entree for an additional \$24.95 per person

*Grilled Jumbo Shrimp Side for an additional \$10.00 per person

*Twice Baked Loaded Potato for an additional \$1.50 per person

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Dinner Packages

Dinner Package # 3

\$59.00 per person

Please select one of the following appetizers:

Tuna Tartar

Served with Taro Chips

Baked Shrimp

With Lemon Garlic Butter Sauce

Pancetta Wrapped Jumbo Scallops

With a cracked mustard cream sauce

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

The following entrees are served with our famous

*White Cheddar mashed potatoes and **one** of the following vegetables:*

Roasted Asparagus ■ Steamed Broccoli ■ Green Beans ■ Seasonal Vegetable ■ Creamed Spinach

Grilled Tenderloin

Please select one of the following preparations..

Served with a port wine demi-glace

Oscar w. jumbo lump Crab & Béarnaise

Wrapped in Apple-wood Smoked Bacon served with Whiskey Sauce

Roasted Rack of Lamb

Served with peach chutney

Grilled Tuna Chop

Please select one of the following preparations..

Served with a sun-dried tomato and artichoke sauce

Blackened and finished with Miso Butter

Please select one of the following desserts:

Lemon Meringue

Cheesecake

Chocolate Mousse Pie

Crème Brulee

Caramel Apple Pie

Served with vanilla bean ice cream

Fresh Fruit Sorbet

Served with seasonal mixed berries

Freshly brewed Coffee and Decaffeinated Coffee

*You may add a Lobster Tail to any entree for an additional \$24.95 per person

*Grilled Jumbo Shrimp Side for an additional \$10.00 per person

*Twice Baked Loaded Potato for an additional \$1.50 per person

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Banquet Liquor List

Rail Liquor: \$7.00

Svedka Vodka
Beefeater Gin
Bacardi Rum
Sauza Tequila
Famous Grouse Scotch
Jim Beam Bourbon

Call Liquor: \$8.50

Absolut
Bombay
Cruzan Rum
Dewars
Jack Daniels
Cuervo Gold
Seagrams 7 Whiskey

Premium Liquor: \$9.25

Ketel One
Bombay Sapphire
Myers Rum
Johnnie Walker Red
Maker's Mark
1800

*Additional liquors available upon request
Prices subject to change*

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WINE LIST

CABERNET SAUVIGNON

Camelot, California	6.25	25.00
Los Vascos, Barons Lafite de Rothschild		28.00
Colchagua Valley, Chile		
Alamos, Mendoza	7.25	29.00
Liberty School, Paso Robles		33.00
Louis Martini, Sonoma	8.50	34.00
Estancia, California		35.00
J Lohr Seven Oaks, Paso Robles	9.25	37.00
Rutherford Ranch, Napa		38.00
BR Cohn 'Silver Label', Sonoma		40.00
Beaulieu Vineyards, Napa		43.00
Beringer Knights Valley, Knights Valley		47.00
Alexander Valley Vineyards,	11.75	48.00
MontGras Ninquen, Rapel Valley, Chile		49.00
Robert Mondavi, Napa		50.00
Chateau Ste. Michelle 'Cold Creek',		52.00
Uppercut, Napa Valley	13.25	53.00
Clos du Val, Napa		54.00
Franciscan 'Oakville Estate', Napa		56.00
Justin, Paso Robles		57.00
NxNW (North by Northwest)		58.00
J Lohr 'Hilltop', Paso Robles		59.00
Mt. Veeder, Napa		70.00
Silverado, Napa		80.00
Stags' Leap Winery, Napa		88.00
Jordan, Alexander Valley		89.00
Faust, Napa		91.00
Stags' Leap Wine Cellars 'Artemis', Napa		92.00
Joseph Phelps, Napa		93.00
Silver Oak, Alexander Valley		116.00
Cakebread, Napa		121.00
Louis Martini Monte Rosso Vineyards,		128.00
Hewitt Estate Grown, Rutherford		136.00

MERLOT

Casillero del Diablo, Chile		26.00
Meridian, California	6.75	27.00
Columbia Crest Grand Estate, WA		30.00
181 Wine Cellar, Lodi	8.25	33.00
Sterling Vintner's Collection, California		35.00
Rodney Strong, Sonoma		39.00
Francis Ford Coppola, CA	9.75	40.00
Freemark Abbey, Napa		46.00
Ferrari-Carano, Alexander Valley		50.00
Schafer, Napa Valley		68.00
'Twomey' by Silver Oak, Napa		92.00

MERITAGE & BLENDS

Sterling Vintners Collection, CA	8.25	33.00
Veramonte Primus, Casablanca Valley, Chile		45.00
Cline Cashmere, California	10.25	41.00
Craggy Range 'Te Kahu', Hawkes Bay, NZ		54.00
Chappellet Mountain Cuvée, Napa		58.00
Hess Collection 19 Block Cuvée,		60.00
Mt. Veeder, Napa		
Cain Cuvée, Napa		62.00
Flowers 'Perennial', Sonoma Coast		68.00
Beaulieu Vineyard 'Tapestry', Napa		84.00
Chateau St. Jean 'Cinque Cepages', Sonoma		96.00
Cheval des Andes, Mendoza		120.00
Quintessa, Rutherford		188.00
Opus One, Napa		298.00

PINOT NOIR

Robert Mondavi Private Select,	7.25	29.00
California		
Mark West, California		30.00
Irony, Monterey	8.25	33.00
Estancia, Monterey		34.00
MacMurray Ranch, Sonoma Coast		35.00
Firesteed, Oregon	9.25	37.00
Erath, Oregon		38.00
Gloria Ferrer, Carneros		39.00
Davis Bynum, Russian River		46.00
La Crema, Sonoma		48.00
Wild Horse, Central Coast	12.25	49.00
King Estate, Oregon		52.00
Rex Hill, Willamette Valley		56.00
Sonoma-Cutrer, Russian River		70.00
Etude, Carneros		75.00
Louis Jadot Gevry Chambertin,		100.00
Cote de Nuits		

ZINFANDEL

Gnarly Head 'Old Vine', Lodi	6.75	27.00
Cline, California		28.00
Ravenswood 'Old Vine', Lodi	8.50	34.00
Edmeades, Mendicino		37.00
Rosenblum, Contra Costa, Sonoma		40.00
Seghesio Family Vineyards, Sonoma		49.00
Frog's Leap, Napa		54.00
Ridge Geyserville, Geyserville		69.00

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INTERESTING REDS

Francis Coppola 'Black Label' Claret, CA	40.00
Terrazas Malbec, Mendoza	7.25 29.00
Tierra Secreta Reserva Malbec, Medoza	32.00
Mills Reef Reserve Merlot-Malbec, NZ	39.00
MontGras Reserva Carmenere, Chile	34.00
Domaine Chandon Pinot Meunier, Carneros	55.00
David Bruce Petite Syrah, Central Valley	44.00
Peter Lehmann 'Clancey's' Shiraz-Cabernet-Merlot, Barossa,	8.25 33.00
Razors Edge Shiraz, Australia	7.50 30.00
Rosemount 'Show Reserve' Shiraz,	34.00
Terlato-Chapoutier Shiraz/Viognier,	43.00
Two Hands 'Angels Share' Shiraz,	60.00

OLD WORLD REDS

Delas Cotes-Du-Ventoux, Grenache/Syrah, Rhone	6.75 28.00
Chateau Le Doyenne, Bordeaux	37.00
Chateau du Raux Haut Medoc, Bordeaux	42.00
Mont-Redon, Chateaneuf du Pape, Rhone	60.00
A Mano Primitivo, Puglia Italy	7.25 29.00
Nozzole Chianti Classico Reserva Tuscany	46.00
Tenuta Dell Ornellaia, "le Volte"	55.00
Michele Chiarlo 'Tortoniano' Barolo	80.00
Gaja, Ca'Marcanda 'Promis', Super Tuscan	82.00
Masi Costasera Amarone Classico	94.00
Vaza Consecha Tempranillo, Spain	7.75 31.00
Montecillo Reserva Tempranillo Rioja, Spain	42.00
Numanthia "Termes" Tinto de Toro	59.00

CHARDONNAY

Camelot, California	6.25 25.00
Chateau Ste. Michelle, Washington	27.00
Hess Select, California	7.25 29.00
Edna Valley 'Paragon', San Louis Obispo	31.00
Kendall-Jackson, California	32.00
Crème de Lys, California	8.25 33.00
Simi, Healdsburg	34.00
Merryvale Starmount, Napa	36.00
Kali Hart by Talbot, Monterey County	38.00
Benzinger Sangiacomo Vineyard	9.75 39.00
Sonoma-Cutrer, Russian River Ranches,	41.00
La Crema, Sonoma Coast	42.00
Alexander Valley Vineyards,	10.75 43.00
Au Bon Climat, Santa Barbara	48.00
Patz and Hall, Sonoma Coast	50.00
Bethel Heights Estate Grown, Williamette Valley	52.00
Ramey, Russian River	58.00
Jordon Russian River, Russian River	60.00
Cakebread, Napa	73.00

SAUVIGNON & FUME BLANC

Santa Rita 120, Chile	6.75 28.00
New Harbor, Marlborough, NZ	30.00
Honig, Napa	35.00
Ferrari-Carano, Sonoma	8.75 36.00
St. Suprey, Napa	38.00
Kim Crawford, Marlborough, NZ	9.75 40.00
Pascal Jolivet 'Attitude' Sancerre, Loire	49.00
Cakebread, Napa	52.00

INTERESTING WHITES

Parducci Sustainable White, White Blend, Mendocino County	6.75 27.00
Kendall Jackson Summation White Blend, California	32.00
Principato Pinot Grigio, Veneto, Italy	6.75 28.00
Brancott, Pinot Grigio, New Zealand	30.00
Bollini Pinot Grigio, Trentino	8.25 33.00
Santa Margarita Pinot Grigio, Alto Adige	48.00
Acrobat by King Estate, OR	7.75 32.00
Trimbach Pinot Blanc, Alsace	34.00
Martin Códax Albariño, Riaux Biax,	8.25 34.00
Bridlewood Reserve Viognier, Central Coast	37.00
Jean Luc Columbo Cape Bleue Dry Rose, France	28.00
Austrian Pepper Gruner Veltliner, Austria	30.00
Chateau Ste. Michelle Riesling, WA	6.75 27.00
Schloss Vollrads Riesling, Germany	35.00
Beringer White Zinfandel, California	6.25 25.00

SPARKLING WINE/CHAMPAGNE

Segura Viudas Brut Reserve, Spain	6.75 28.00
Mumm Napa Cuveé, Napa (187 ml.)	12.00
Gloria Ferrer Blanc de Noir, Carneros	38.00
Mumm Napa Blanc de Blanc, Napa	49.00
Ferrari Brut Rosé, Italy	60.00
Moet & Chandon Imperial, Eperney	88.00
Veuve Clicquot Yellow Label, Reims	99.00
Dom Perignon, Eperney	276.00

All prices are subject to change and are not inclusive of 10% sales tax and a 22% service fee.

Holiday Lunch Menu

\$32.95 per person

A Glass of Warm Apple Cider

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

Please select any three of the following:

All entrees are served with our famous White Cheddar mashed potatoes and roasted or steamed asparagus

Maple Glazed Roasted Tenderloin

Served with cranberry-apple chutney and spiced ginger gravy

Roasted Tenderloin

Served with whiskey and horseradish cream

Roasted Turkey Breast

Served with chestnut and sausage stuffing and sage gravy

Herb Encrusted Boned Leg of Lamb

Served with mint jelly

Roasted Prime Rib

Served with rosemary au jus and horseradish cream

Rosemary Baked Ham

Served with maple mustard

Caramel Apple Pie

Served with vanilla bean ice cream

Freshly brewed Coffee and Decaffeinated Coffee

All prices are not inclusive of 10% sales tax and a 22% service fee. All prices are subject to change.

District ChopHouse & Brewery Private Dining Menu • 2012

Holiday Dinner Menu

\$59.95 per person

A Glass of Champagne

Jumbo Shrimp Cocktail

Served with traditional spicy cocktail sauce

ChopHouse or Caesar Salad

Served with freshly baked corn bread and honey butter

Please select any three of the following:

All entrees are served with our famous White Cheddar mashed potatoes and roasted or steamed asparagus

Maple Glazed Roasted Tenderloin

Served with cranberry-apple chutney and spiced ginger gravy

Roasted Tenderloin

Served with whiskey and horseradish cream

Roasted Turkey Breast

Served with chestnut and sausage stuffing and sage gravy

Herb Encrusted Boned Leg of Lamb

Served with mint jelly

Roasted Prime Rib

Served with rosemary au jus and horseradish cream

Rosemary Baked Ham

Served with maple mustard

All entrees are served with our famous White Cheddar mashed potatoes and roasted or steamed asparagus

Caramel Apple Pie

Served with vanilla bean ice cream

Freshly brewed Coffee and Decaffeinated Coffee

All prices are not inclusive of 10% sales tax and a 22% service fee. All prices are subject to change.

District ChopHouse & Brewery Private Dining Menu • 2012