

## STARTERS

### JUMBO LUMP CRAB CAKE

With roasted tomato corn relish, spring mix and ancho rémoulade. ~ 14.50

### NEW ORLEANS BARBECUE SHRIMP

Jumbo Creole shrimp, Stout-infused cream sauce, Parisian garlic bread and Cajun butter. ~ 13.99

### CALAMARI\*

Panko crusting, tuxedo sesame seeds, wasabi cream and apricot-ginger dipping sauce. ~ 12.99

### COLOSSAL ONION RINGS

Fried onion rings with ChopHouse steak sauce. ~ 9.99

### CHEESE & CHARCUTERIE BOARD\*

Local and imported cheeses, cured meats, gourmet crackers, spiced nuts, marinated olives and Riesling-soaked figs. ~ 17.99

### CHOPHOUSE SAMPLER\*†

Colossal Onion Rings, Pancetta Wrapped Shrimp, Calamari, Grilled Portobello and Spinach & Artichoke Dip. ~ 39.50

### DRUNKEN DIAVOLO PEI MUSSELS

Spicy Pale Ale tomato sauce, Parisian garlic bread and spicy herb aioli. ~ 13.99

### STEAKHOUSE SEARED AHI TUNAT†

Ahi tuna served rare, Sriracha ponzu, Asian slaw, miso cream, wasabi and pickled ginger. ~ 15.99

### PANCETTA WRAPPED SHRIMP

Roasted jumbo shrimp wrapped in pancetta, finished in caper vinaigrette with grape tomatoes and green onions. ~ 14.50

### GRILLED PORTOBELLO

Crispy pickled onions, ancho rémoulade, arugula and roasted red & green peppers. ~ 13.99

### SPINACH & ARTICHOKE DIP

With grilled flatbread and crudités. ~ 11.99

## SOUPS & SALADS

### CAESAR

Romaine, croutons and shaved Parmesan cheese with ChopHouse Caesar dressing. ~ 4.99

### MIXED GREENS

Greens, tomatoes, carrots, cucumbers and daikon tossed with herb vinaigrette. Topped with croutons and choice of buttermilk bleu cheese crumbles or shaved Parmesan cheese. ~ 5.50

### WEDGE

A quarter wedge of iceberg lettuce with bleu cheese crumbles, peppered bacon, carrots, green onions, Roma tomatoes and bleu cheese dressing. ~ 7.99

### ONION SOUP

Caramelized onions, sherry, beef broth, crostini and Gruyère & fontina cheeses. Cup ~ 6.50 Bowl ~ 8.50

## CLASSICS

*Served with your choice of Baked Potato, White Cheddar Mashed Potatoes, Seasoned Fries, Pecan Wild Rice Pilaf\* or choice of Vegetable.*

### SLOW-ROASTED PRIME RIB†

*(Limited availability)*

USDA Prime, aged and hand cut. Served with rosemary au jus and horseradish dipping sauce.

12 ounce cut ~ 31.99

16 ounce cut ~ 38.99

### PRIME RIBEYE†

USDA Prime, wet-aged and hand cut. 16 ounce ~ 42.99

### ANGUS TOP SIRLOIN†

USDA Choice, Stockyards Angus, fully trimmed, center cut. 10 ounce ~ 26.99

### PORTERHOUSE†

USDA Choice topped with steak butter. 22 ounce ~ 39.99

### BONE-IN RIBEYE†

USDA Choice. 19 ounce ~ 34.99

### BONE-IN KANSAS CITY STRIP†

USDA Choice, dry-aged, center cut. 16 ounce ~ 44.99

### NEW YORK STRIP†

USDA Choice, Stockyards Angus, center cut. 12 ounce ~ 36.99

### CENTER CUT ANGUS FILET MIGNON†

USDA Choice, Stockyards Angus. 6 ounce ~ 33.99  
8 ounce ~ 38.99  
10 ounce ~ 43.99

### ~MAKE ANY STEAK SURF~

9 Ounce Lobster Tail ~ 21.99~  
5 Jumbo Shrimp ~ 12.99 ~

### ~PREPARATIONS~

**OSCAR:** Béarnaise, jumbo lump crab and asparagus. ~ 7.50  
**GORGONZOLA:** Worcestershire butter cream, shiitakes and Gorgonzola butter. ~ 5.50  
**DIANE:** Pepper-seared with cognac cream. ~ 5.50

### ~ADDITIONAL SAUCES~

Wild Turkey™ Whiskey Sauce ~ 2  
Cabernet Thyme Jus ~ 2  
Worcestershire Butter Cream ~ 2  
Béarnaise ~ 2  
Cognac Cream ~ 2

## À LA CARTE 5.50

Cabernet Mushrooms • Seasonal Vegetable • Sautéed Asparagus • Sautéed Spinach • Sweet Potato Fries

## ENTRÉES

*Served with your choice of Baked Potato, White Cheddar Mashed Potatoes, Seasoned Fries, Pecan Wild Rice Pilaf\* or choice of Vegetable.*

### HERB-CRUSTED RACK OF LAMB†

16 ounce New Zealand rack of lamb, oven-roasted with peach chipotle chutney. ~ 30.99

### TENDERLOIN TIPS & MUSHROOMS†

Beef tenderloin tips with button mushrooms and balsamic Stout glaze. ~ 23.99

### CHICKEN PICATTA

Scaloppini chicken breasts with fresh lemon, artichoke hearts, capers and white wine. ~ 24.99

### CHOPHOUSE SIGNATURE PUB BURGER†

Steakburger served with peppered bacon, white cheddar, ChopHouse pub sauce, house-pickled red onions and beefsteak tomatoes on cornmeal kaiser. ~ 14.99

### BISON BURGER†

Colorado bison served with lettuce, tomato, ancho rémoulade, white cheddar, peppered bacon and roasted pepper relish on cornmeal kaiser. ~ 14.99

### CITRUS SALMON†

With haricot verts, citrus glaze, oven-roasted orange slices and orange beurre blanc. ~ 26.99

### JUMBO LUMP CRAB CAKES

With roasted tomato corn relish, spring mix & ancho rémoulade. ~ 26.99

### GRILLED PORK CHOP†

Stuffed with fontina and sage. Served with a Port-rosemary sauce and apple chutney. ~ 30.99

### CHOP CHOP\*

Greens tossed with oven-roasted turkey, avocado, garbanzo beans, toasted pumpkin seeds, tomatoes, Gouda and sun-dried blueberries in ChopHouse herb vinaigrette. ~ 14.99

## ENTRÉE SALADS

### AHI TUNA SALAD†

Seared rare with Asian slaw, oranges, cucumbers, miso dressing and crispy pickled ginger. ~ 14.99

### PRIME SIRLOIN SALAD†\*

Grilled USDA Prime top sirloin with red onion, bacon, Roma tomatoes, roasted peppers and crumbled buttermilk bleu cheese. With herb vinaigrette. ~ 17.99

\*These menu items contain Peanuts, Pecans, Walnuts, Cashews, Almonds, Pine Nuts, other tree nuts or Sesame Seeds. Before placing your order, please inform your server if anyone in your party has a food allergy.

†These items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.