



• STARTERS •

**CALAMARI\***

Panko crusting, tuxedo sesame seeds, wasabi cream and apricot-ginger dipping sauce. 6.99

**JUMBO LUMP CRAB CAKE**

With roasted tomato corn relish, spring mix and ancho remoulade. 11.99

**DRUNKEN DIAVOLO PEI MUSSELS**

Spicy Pale Ale tomato sauce, Parisian garlic bread and spicy herb aioli. 10.99

**SPINACH & ARTICHOKE DIP**

Bubbling and browned with grilled flatbread and crudité. 6.99

**STEAKHOUSE SEARED AHI TUNA\***

Ahi tuna seared rare with Sriracha ponzu, miso cream, wasabi and pickled ginger. 14.99

**GRILLED PORTOBELLO**

With crispy pickled onions, ancho remoulade, arugula and roasted red and yellow peppers. 10.99

**WEDGE**

A quarter wedge of iceberg lettuce with bleu cheese crumbles, peppered bacon, carrots, green onions, cherry tomatoes and bleu cheese dressing. 6.99

**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. 4.99

**CAESAR**

Romaine, croutons and shaved Parmesan cheese with ChopHouse Caesar dressing. 5.00

**FRENCH ONION SOUP**

Caramelized onions, sherry, beef broth, crostini and Gruyère & fontina cheeses. Cup 6.00 Bowl 7.50

Add Shrimp (8.00), Salmon\* (6.00) or Chicken (4.00) to any of our salads.

• CHOPHOUSE CLASSICS •

**PRIME SIRLOIN\***

6 ounce USDA prime sirloin with cabernet mushrooms and white cheddar mashed potatoes. 15.99

**CENTER-CUT ANGUS FILET MIGNON\***

6 ounce USDA Choice Stockyards Angus. 27.99

**NEW YORK STRIP\***

12 ounce center-cut USDA Choice Stockyards Angus. 29.99

**ADDITIONAL SAUCES**

Wild Turkey™ Whiskey Sauce 2.00

Cabernet Thyme Jus 2.00

All of our steaks are carefully selected and hand-trimmed. Served with your choice of White Cheddar Mashed Potatoes, Seasoned Fries or Pecan Wild Rice Pilaf\*.

• PRIX FIXE •

Includes appetizer, entrée, beverage and coffee or hot tea. 18.99

**APPETIZERS**

**FRENCH ONION SOUP CUP**

Caramelized onions, sherry, beef broth, crostini and Gruyère & fontina cheeses.

**CAESAR SALAD**

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

**MIXED GREEN SALAD**

Fresh crisp greens, tomatoes, croutons and ChopHouse Vinaigrette.

**ENTRÉES**

**PAN-SEARED CHICKEN\***

With walnut arugula pesto, spinach, roasted pancetta and sun-dried tomatoes, served with white cheddar mashed potatoes.

**GRILLED VEGETABLE SANDWICH**

Portobello mushrooms, roasted peppers, pickled red onion, arugula, goat cheese and arugula pesto on French baguette.

**CITRUS SALMON\***

With green beans, citrus glaze, oven-roasted orange slices and orange beurre blanc.

**CHOPHOUSE SIGNATURE PUB BURGER\***

Steakburger served smashed with peppered bacon, white cheddar, ChopHouse Pub Sauce, house-pickled red onions and beefsteak tomatoes. On cornmeal Kaiser.

**TAVERN STEAK SANDWICH\***

Garlic and herb-marinated sliced steak on rosemary focaccia with pub sauce, sherry-braised onions, cabernet thyme jus and chives.

• FEATURES & ENTRÉE SALADS •

**CITRUS SALMON\***

With citrus glaze, green beans and orange beurre blanc. 13.99

**PAN-SEARED CHICKEN\***

With walnut arugula pesto, spinach, roasted pancetta and sun-dried tomatoes, served with white cheddar mashed potatoes. 13.99

**SHAVED PRIME RIB SANDWICH\***

USDA Prime rib shaved with tomatoes, arugula, horseradish cream, Gruyère & white cheddar cheeses and caramelized onions. On French baguette. 14.99

**CHOPHOUSE SIGNATURE PUB BURGER\***

Steakburger with peppered bacon, white cheddar, ChopHouse Pub Sauce, house-pickled red onions and beefsteak tomatoes. On cornmeal Kaiser. 12.99

**BISON BURGER\***

Colorado bison served with a fried colossal onion ring, lettuce, tomato, ancho remoulade, peppered bacon and roasted pepper relish on cornmeal Kaiser. 13.99

**SALMON BLT\***

Lettuce, beefsteak tomato, peppered bacon and ancho remoulade. On toasted rustic roll. 12.99

**TURKEY AVOCADO CLUB**

Roasted turkey, peppered bacon, white cheddar cheese, beefsteak tomatoes, shaved lettuce and citrus aioli. On toasted rustic roll. 10.99

**GRILLED VEGETABLE SANDWICH**

Portobello mushrooms, roasted peppers, pickled red onion, arugula, goat cheese and arugula-basil pesto. On La Brea French baguette. 10.99

**PRIME SIRLOIN SALAD\***

Grilled USDA Prime Sirloin with red onion, bacon, Roma tomatoes, roasted peppers and crumbled buttermilk bleu cheese. With herb vinaigrette. 15.99

**CHOP CHOP\***

Greens tossed with oven-roasted turkey, avocado, garbanzo beans, toasted pumpkin seeds, tomatoes, Gouda and fresh blueberries. With ChopHouse herb vinaigrette. 12.99

**AHI TUNA SALAD\***

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

Served with your choice of White Cheddar Mashed Potatoes, Seasoned Fries or Pecan Wild Rice Pilaf\*. Gluten free bun available 1.00

• Á LA CARTE •

Cabernet Mushrooms | Sautéed Asparagus | Sautéed Spinach | Sweet Potato Fries 5.00

\*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.

\*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.