

~ 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 ~ 13.95

CALAMARI†*

Panko crusting, tuxedo sesame seeds, wasabi cream and apricot-ginger dipping sauce ~ 12.95

CAPRESE & PESTO RISOTTO TOTS

Crispy mozzarella risotto tots served with arugula-basil pesto and balsamic wine reduction ~ 11.50

WINTER KALE

Rainbow & baby kale, D'Anjou pears, Riesling soaked cranberries, celery, grape tomatoes, crispy garbanzo beans and cranberry vinaigrette. Topped with Bulgarian Feta ~ 6.95

CAESAR

Romaine, croutons, and shaved Parmesan cheese with ChopHouse Caesar dressing ~ 4.95

CHEESE & CHARCUTERIE BOARD*

Local & imported cheeses, cured meats, gourmet crackers, spiced nuts, marinated olives and Riesling-soaked figs ~ 17.95

CHOPHOUSE SAMPLER†*

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

PRINCE EDWARD ISLAND DIAVOLO MUSSELS†

Spicy Pale ale tomato sauce, Parisian garlic bread & spicy herb aioli ~ 13.95

SPINACH & ARTICHOKE DIP

With grilled flat bread and crudité ~ 11.95

HONEY SAMBAL SPARE RIBS†

Rotisserie St. Louis ribs tossed in honey Sambal. Topped with bleu cheese crumbles, pickled daikon, carrots & cucumbers and green onions ~ 12.95

COLOSSAL ONION RINGS

Fried onion rings with scratch crafted stout ketchup ~ 9.95

STEAKHOUSE SEARED AHI TUNA†

Ahi tuna (served rare), Sriracha Ponzu, Asian slaw, miso cream, wasabi and pickled ginger ~ 15.95

PANCETTA WRAPPED JUMBO SHRIMP†

Wrapped in pancetta & sautéed in caper vinaigrette ~ 14.50

~ SOUPS & SALADS ~

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 ~ 7.95

CLASSIC FRENCH ONION SOUP

Caramelized onions, sherry, beef broth, crostini and Gruyere & white cheddar cheeses
Cup ~ 6.50 Bowl ~ 8.50

~ CLASSICS ~

BONE-IN KANSAS CITY STRIP†

USDA Choice, dry aged and center cut
16 ounce ~ 44.95

NEW YORK STRIP†

USDA Choice, Stockyards Angus, center cut
12 ounce ~ 36.95

ANGUS TOP SIRLOIN†

USDA Choice, Stockyards Angus, fully trimmed, center cut
10 ounce ~ 26.95

BONE-IN RIBEYE†

USDA Choice
19-ounce ~ 34.95

~MAKE ANY STEAK SURF~

9-ounce Lobster Tail
~ 21.95 ~
5 Jumbo Shrimp
~ 12.95 ~

CENTER CUT ANGUS FILET MIGNON†

USDA Choice, Stockyards Angus
6 ounce ~ 33.95
8 ounce ~ 38.95
10 ounce ~ 43.95

~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

PRIME RIBEYE†

USDA Prime, wet aged and hand cut
16 ounce ~ 42.95

PORTERHOUSE†

USDA Choice
Topped with steak butter
22-ounce ~ 39.95

SLOW ROASTED PRIME RIB†

USDA Prime, aged and hand cut
(Limited availability)
Served with rosemary au jus & horseradish dipping sauce
12-ounce **Queen** cut ~ 31.95
16-ounce **King** cut ~ 38.95

~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

CHEF'S SELECTION†

(Limited Availability)

Today's selection of beef, poultry, fresh fish, or game. Farm-to-table and created daily
~ Market Price ~

NORWEGIAN CITRUS SALMON†

With haricot verts, citrus glaze, oven roasted orange slices and orange beurre blanc. ~ 26.95

STOUT BRAISED SHORT RIB

With horseradish whipped potatoes, stewed seasonal vegetables and stout demi glace ~ 32.95

CHOP CHOP*

Greens tossed with oven roasted turkey, avocado, garbanzo beans, toasted pumpkin seeds, tomatoes, Gouda and fresh blueberries in ChopHouse herb vinaigrette ~ 14.95

~ ENTRÉES ~

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

GRILLED ROCKY MOUNTAIN PORK CHOP†

Stuffed with Fontina & sage. Served with port-rosemary sauce and apple chutney ~ 30.95

HERB CRUSTED RACK OF LAMB†

16-ounce New Zealand rack of lamb, oven roasted with peach chipotle chutney ~ 30.95

TENDERLOIN TIPS† & MUSHROOMS†

Beef tenderloin tips with button mushrooms & balsamic stout glaze ~ 23.95.

CHOPHOUSE SIGNATURE PUB BURGER†

Steak burger served smashed with peppered bacon, white cheddar, ChopHouse Pub Sauce, house-pickled red onions & beef steak tomatoes on cornmeal Kaiser ~ 15.95

CHICKEN PICATTA

Scaloppini chicken breasts with fresh lemon, artichoke hearts, capers & white wine ~ 24.95

~ ENTRÉE SALADS ~

SEAFOOD COBB

Lobster and shrimp with peppered bacon, avocado, chopped hard cooked egg & tomatoes. Served with avocado vinaigrette ~ 17.95

PRIME SIRLOIN SALAD†*

Grilled USDA Prime top sirloin with red onion, bacon, Roma tomatoes, roasted peppers & crumbled buttermilk bleu cheese. With Herb Vinaigrette ~ 17.95

*These menu items contain Peanuts, Pecans, Walnuts, Cashews, Almonds, Pine Nuts, other tree nuts or Sesame Seeds.

†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.

Before placing your order, please inform your server if anyone in your party has a food allergy.