

STARTERS

CHEESE & CHARCUTERIE BOARD*

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

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

JUMBO LUMP CRAB CAKE

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

COLOSSAL ONION RINGS

Fried onion rings with scratch crafted stout ketchup ~ 9.95

CAPRESE & PESTO RISOTTO TOTS

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

SPINACH & ARTICHOKE DIP

Bubbling & browned with grilled flat bread and crudité ~ 11.95

PRINCE EDWARD ISLAND DIAVOLO MUSSELS

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

STEAKHOUSE SEARED AHI TUNA†

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

PANCETTA WRAPPED SHRIMP

Jumbo shrimp wrapped in pancetta & sautéed in caper vinaigrette ~ 14.50

HONEY SAMBAL SPARE RIBS†

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

CHOPHOUSE SAMPLER†*

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

CLASSIC FRENCH ONION SOUP

Caramelized onions, sherry, beef broth, crostini and Gruyere & White Cheddar cheeses.

Cup ~ 6.50 Bowl ~ 8.50

SALADS

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

CHOP CHOP*

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

WINTER KALE CHICKEN SALAD*

House seasoned scaloppini chicken, rainbow & baby kale, D'Anjou pears, Riesling soaked cranberries, celery, grape tomatoes, crispy garbanzo beans and cranberry vinaigrette. Topped with Bulgarian Feta ~ 14.95

SEAFOOD COBB

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

CHOPHOUSE CHICKEN SALAD

Grilled chicken, greens, peppered bacon, avocado, buttermilk bleu cheese, fire-roasted corn & tomatoes. With Citrus Vinaigrette ~ 14.95

AHI TUNA SALAD†

Seared rare with Asian slaw, oranges, cucumbers, miso dressing and crispy pickled ginger ~ 14.95

WEDGE ~ 7.95

WINTER KALE ~ 6.95

MIXED GREENS ~ 5.50

CAESAR ~ 4.95

†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.

CLASSICS

Served with your choice of White Cheddar Mashed Potatoes, Baked Potato, Seasoned Fries, Seasonal Vegetables, House Slaw or Pecan Wild Rice Pilaf.*

PRIME TOP SIRLOIN†

6-oz. USDA Prime culotté with Cabernet Mushrooms & White Cheddar Mashed Potatoes. 16.50

CENTER CUT ANGUS FILET MIGNON†

6 ounce USDA Choice, Stockyards Angus ~ 28.95

NEW YORK STRIP†

12 ounce USDA Choice, Stockyards Angus, center cut ~ 30.95

~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

~ALA CARTE~

~ 5.50 ~

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

~ 2.00 ~

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

ENTRÉES & SANDWICHES

Served with your choice of White Cheddar Mashed Potatoes, Baked Potato, Seasoned Fries, Seasonal Vegetables, House Slaw or Pecan Wild Rice Pilaf.*

TENDERLOIN TIPS† & MUSHROOMS

With button mushrooms & balsamic stout glaze. 17.95

NORWEGIAN CITRUS SALMON†

With, citrus glaze, haricot verts & orange beurre blanc. 14.95

YESTERDAY'S MEATLOAF

Traditional meatloaf with Cabernet mushroom sauce & crispy onions ~ 13.95

NORWEGIAN SMOKED SALMON FISH & CHIPS

Alder smoked and Beer battered with seasoned Fries, ChopHouse Slaw & ancho rémoulade 13.95

CHICKEN PICCATA

Scaloppini chicken with lemon, artichoke hearts, capers, & white wine ~ 14.95

CHOPHOUSE SIGNATURE PUB BURGER†

Steak burger served smashed with peppered bacon, white cheddar, ChopHouse Pub Sauce, house-pickled red onions and beef steak tomatoes. On cornmeal Kaiser ~ 14.95

BISON BURGER†

Colorado bison served with a fried colossal onion ring, lettuce, tomato, white cheddar, ancho rémoulade, peppered bacon and roasted pepper relish on cornmeal Kaiser ~ 14.95

CHICKEN PARMESAN SANDWICH*

With arugula pesto, spicy tomato sauce, roasted tomatoes & melted parmesan. On French baguette bread ~ 13.95

AVOCADO TURKEY BURGER**

With Bibb lettuce, beef steak tomatoes, red onion, avocado and pepper jack cheese. Served with citrus mayo on cornmeal Kaiser ~ 13.95

ROCKY MOUNTAIN RAVIOLI†

San Luis Valley grown asparagus stuffed ravioli with wild mushroom cream sauce and blackened scaloppini chicken. Topped with shaved parmesan and chopped parsley ~ 13.95

MISO AHI TUNA BURGER†

With White Miso slaw, tomatoes & red onion on cornmeal Kaiser ~ 14.95

STOUT KRAUT REUBEN

Corned beef, Dry Stout kraut, Swiss cheese & ancho rémoulade on marbled rye ~ 13.95

LOBSTER CLUB†

Maine lobster, slow roasted tomatoes, lettuce cups, avocados and peppered bacon. On thick sour dough with citrus mayo ~ 16.95

SHAVED PRIME RIB SANDWICH†

USDA Prime prime rib shaved with tomatoes, arugula, horseradish mayo, Gruyère & white cheddar cheeses and caramelized onions. On French baguette bread ~ 15.95

PESTO CHICKEN OR PORTOBELLO SANDWICH*

Slow roasted tomatoes, roasted peppers, pickled red onion, arugula, feta cheese & arugula-basil pesto. On French baguette bread ~ 12.95