

## ~ STARTERS ~

### SPINACH & ARTICHOKE DIP

With grilled flat bread and crudité ~ 11.95

### CHEESE & CHARCUTERIE BOARD\*

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

### GRILLED PORTOBELLO

Crispy pickled onions, Ancho Rémoulade, arugula and roasted red & green peppers ~ 13.95

### STEAKHOUSE SEARED AHI TUNA†

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

### PANCETTA WRAPPED JUMBO SHRIMP

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

## ~ APPETIZER SALADS ~

### 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

### 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 USDA PRIME PRIME RIB ~

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

### SLOW ROASTED PRIME RIB†

USDA Prime, aged and hand cut  
(Limited availability)

Served with rosemary au jus & horseradish dipping sauce

10-ounce **Prince** cut ~ 28.95

12-ounce **Queen** cut ~ 31.95

16-ounce **King** cut ~ 38.95

### ~ALTERNATIVE PREPARATIONS~

**OSCAR:** Béarnaise, jumbo lump crab  
& asparagus ~ 7.50

**GORGONZOLA:** Worcestershire Butter Cream,  
Shiitakes & 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

## ~ ENTRÉES & SANDWICHES ~

### 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

### LOBSTER CLUB

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

*Served with your choice of White Cheddar Mashed Potatoes, Baked Potato or Wild Rice Pilaf\**

### SHAVED PRIME RIB SANDWICH†

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

### YESTERDAY'S MEATLOAF

Traditional meatloaf with Cabernet mushroom sauce & crispy onions ~ 13.95

### GRILLED VEGETABLE SANDWICH

Portobello Mushrooms, roasted peppers, pickled red onion, arugula, goat cheese & arugula-basil pesto. On La Brea French baguette bread ~ 12.95

### 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

## ~ ENTRÉE SALADS ~

### SEAFOOD COBB

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

### 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

### AHI TUNA SALAD†

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

\*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.