STARTERS

**PANCETTA WRAPPED JUMBO SHRIMP** *(GF)*
shaved Brussels sprouts, pickled fresno chiles, caper vinaigrette » 15

**CRISPY CALAMARI**
corn meal crusted, in-house pickled fresno chiles, orange, ancho rémoulade, grilled lemon » 14

**SPINACH & ARTICHOKE DIP** *(GFO)*
grilled flatbread, crostinis, celery, carrots, cucumbers » 13

MILE HIGH SOUPS

**FRENCH ONION SOUP** *(GFO)*
caramelized onion, sherry, gruyère, white cheddar, crostini » CUP 8 · BOWL 10

SALADS

**HOUSE-MADE DRESSINGS:**
Herb Vinaigrette *(GF)* · Caesar *(GF)*

**CHICKEN CHOP CHOP** *(GFO)*
chicken, house greens, avocado, garbanzo beans, pumpkin seeds, grape tomatoes, apple smoked cheddar, blueberries, herb vinaigrette » 16

**CAESAR SIDE SALAD** *(GFO)*
shaved parmesan, crumbled croutons, shaved lemon, caesar dressing » 7

**HOUSE SIDE SALAD** *(GF)*
cucumber, daikon, carrot, grape tomatoes, shaved parmesan, crumbled croutons, herb vinaigrette » 7.5

ADD TO ANY SALAD: Chicken » 6 · Shrimp » 9

SIDES

**ASPARAGUS** *(GF)* » 7 · **SEASONED FRIES** » 6

**WHITE CHEDDAR MASHED POTATOES** *(GF)* » 6

**KIDS**

**KIDS STEAK**
6oz USDA Prime Sirloin » 10.95

**CHEESE PIZZA**
Cheese blend and Chophouse pizza sauce served on a grilled flatbread crust » 8.95

**MAC & CHEESE**
Cavatappi butter noodles in hot cheese sauce » 8.95

ENTRÉES

**CRAB CAKES**
twin jumbo lump, tomato corn relish, spring mix, ancho rémoulade, seasoned fries » 32

**TENDERLOIN TIPS & MUSHROOMS**
balsamic stout glaze, white cheddar mashed potatoes » 26

**PAN-SEARED CHICKEN** *(GF)*
sundried tomatoes, roasted mushrooms, tomato beurre blanc » 17

**FILET MIGNON** *(GF)*
1855 black angus, center-cut 7 OUNCE » 38 · 9 OUNCE » 48

**TOP SIRLOIN** *(GF)*
1855 black angus, center-cut 12 OUNCE » 29

**NEW YORK STRIP** *(GF)*
1855 black angus, center-cut 12 OUNCE » 39

**PREPARATIONS** *(GF)*
OSCAR – Bearnaise, Jumbo Lump Crab, Asparagus » 7.5

**SAUCES** *(GF)* » 2
Cabernet Thyme · Bearnaise

SANDWICHES

— Served with choice of side —

**SHAVED PRIME RIB** *(GFO)*
prime rib, tomato, arugula, gruyère, white cheddar, caramelized onion, horseradish sauce, french baguette » 18

**THE CHOPHOUSE PUB BURGER** *(GFO)*
peppered bacon, white cheddar, lettuce, beef steak tomato, pickled red onion, signature pub sauce, brioche » 16

**CHICKEN PARMESAN**
arugula-basil pesto, spicy tomato sauce, tomato, french baguette » 15

DESSERTS

**TURTLE CHEESECAKE**
Caramel, bourbon stout fudge, candied pecans » 10

**TROPICAL KEY LIME PIE** *
Macadamia-coconut crust, passion fruit coulis and raspberry sauce » 10

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

* These menu items may contain one or more of the following items: Peanuts, Pecans, Walnuts, Cashews, Almonds, Pine Nuts, other tree nuts or Sesame Seeds.

° These menu items may contain raw or undercooked ingredients and/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.

**(GF) or (GFO)** These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering as our kitchen is not gluten-free. Go to chophouse.com for more information.