



APPETIZERS

- HUNGARIAN PEPPERS IN OIL 7
- CRISPY CALAMARI 14
- MOZZARELLA MARINARA 9
- SPICY TUNA ROLL 13
- NEW ZEALAND LAMB LOLLIPOPS 21
- COLOSSAL SHRIMP COCKTAIL 22
- MEDITERRANEAN SPREADS 10
tzatziki, hummus, roasted feta
- SPINACH ARTICHOKE DIP 9
- ANGRY LOBSTER ROLLS 13
- LOBSTER NACHOS 14

SALADS

- THE ORIGINAL CHOPHOUSE 14
candied almonds, gorgonzola, angel crisp, creamy balsamic
- GARDEN 10
mozzarella, cherry tomato, croutons, creamy balsamic
- CAESAR 11
parmesan cheese, croutons
- CHOPPED WEDGE 13
applewood smoked bacon, cherry tomato, red onion, creamy gorgonzola
- CAPRESE POLLO 18
grilled chicken, buffalo mozzarella, vine ripe tomato, asparagus, balsamic reduction
- ROASTED BEET 14
candied almonds, crumbled goat cheese, red onion, creamy balsamic

ADD TO ANY SALAD

- Grilled Chicken 5 | Grilled Salmon 14
- Tiger Shrimp 8 | Sirloin Filet, 8oz. 17

PREMIUM HAND CUT STEAKS



Certified Angus Beef® 8% of beef qualifies for the brand. Aged until they reach their ultimate tenderness & taste, brushed with our seasoning blend & char grilled to your perfect temperature.

SERVED WITH TWO (2) COMPLIMENTARY HOUSE SIDES

- CENTER CUT SIRLOIN 29
8oz.
- THE RIBEYE 47
18oz.
- NEW YORK STRIP 45
14oz.
- FILET MIGNON 48
8oz.
- FILET OSCAR 54
8oz. filet mignon, blue crab, asparagus
- BLUE CHEESE CRUSTED SIRLOIN 33
8oz. crispy onion straws
- SURF & TURF 39
filet of sirloin, colossal shrimp, sautéed baby spinach, sun-dried tomatoes, roasted garlic cream sauce

ADD TO ANY STEAK

- MARINATED GRILLED TIGER SHRIMP (5) 8
- LUMP CRAB CAKE 17
- JUMBO DIVER SCALLOPS (3) 26

STEAK TOPPERS 2

- MELTED GORGONZOLA | SAUTÉED MUSHROOMS
- SAUTÉED ONIONS | CRISPY ONION STRAWS

CHEF'S SPECIALTIES

SERVED WITH TWO (2) COMPLIMENTARY HOUSE SIDES

- CHICKEN ALLA BLEU 24
- BABY BACK RIBS 34
full rack
- ALMOND CRUSTED CHICKEN 24
- CHICKEN MARSALA 24
- NEW ZEALAND LAMB LOLLIPOPS 49
grilled medium
- CHICKEN FRANCAISE 23
- JUMBO LUMP CRAB CAKES 33
- BAY OF FUNDY SALMON 26
- BLUE CRAB CRUSTED SALMON 29
- COD FRANCAISE 24

SIGNATURE PLATES

SERVED WITH ONE (1) COMPLIMENTARY HOUSE SIDE

- BRAISED LAMB SHANK 36
22 oz., over smashed redskins
- CHICKEN PARMIGIANA 24
penne pasta
- CHICKEN KABOBS 24
rice pilaf, fresh vegetables
- TIGER SHRIMP KABOBS 29
rice pilaf, fresh vegetables
- BLACKENED SALMON 28
italian greens, hungarian pepper
- ASIAN SALMON 26
rice pilaf, fresh vegetables

SIDES

HOUSE

- COMPLIMENTARY
- GARDEN SALAD
- CAESAR SALAD
- S & P SEASONED FRIES
- SMASHED REDSKINS
- BAKED POTATO
- HOUSE VEGETABLES
- RICE PILAF

CLASSIC

- UPGRADE 3
- CHOPHOUSE SALAD
- ROASTED BEET SALAD
- LOADED SMASHED REDSKINS
- ROASTED GARLIC YUKONS
- ONION RINGS
- LOADED BAKED POTATO

SAVORY

- UPGRADE 4
- SWEET POTATO FRIES
- AU GRATIN POTATOES
- GRILLED ASPARAGUS
- ITALIAN GREENS
- FEATURED RISOTTO

HAPPY HOUR MENU

Monday~Sunday 12 noon~6 p.m.

SALADS

CAPRESE POLLO 15
grilled chicken, buffalo mozzarella,
vine ripe tomato, asparagus, balsamic reduction

CHOPHOUSE GRILLED CHICKEN 13
angel crisp, gorgonzola, candied almonds,
creamy balsamic

GRILLED CHICKEN CAESAR 13
parmesan cheese, croutons

SANDWICHES

SERVED WITH S&P SEASONED FRIES

CLASSIC STEAK BURGER 14

POLLO ITALIANO 13

CHICKEN PARMESAN 13

FRIED COD 12

ITALIAN FRENCH DIP 15

BAR DRINKS

DRAFT BEER 6.25
Birdfish Brewery | Great Lakes
Penguin City | Guinness

BOTTLED BEER

DOMESTIC 3.75

Budweiser
Bud Light
Coors Light
Michelob Ultra Light
Yuengling

IMPORTED 4.75

Amstel Light
Corona
Heineken
Stella Artois
Blue Moon

HOUSE WINE 6.75

Cabernet | Merlot | White Zinfandel
Moscato | Chardonnay

MOSCOW MULES 9.25

Traditional | Mexican | Blood Orange

CHOPHOUSE PEACH SANGRIA 8.75

HOUSE LIQUOR 6.25

Vodka | Gin | Rum | Tequila | Bourbon

MARTINIS 8.75

Cosmo | Lemondrop | Pomegranate
Peach Cosmo

PLATES

INCLUDES TWO (2) COMPLIMENTARY HOUSE SIDES

PLUS FREE DESSERT

\$22

ALMOND CRUSTED CHICKEN

CHICKEN FRANCAISE

CHICKEN ALLA BLEU

CHICKEN PARMIGIANA

CHICKEN KABOBS

rice pilaf, fresh vegetables

\$26

CENTER CUT SIRLOIN

8oz.

BLUE CRAB CRUSTED SALMON

BLACKENED SALMON

italian greens, hungarian pepper

ASIAN SALMON

rice pilaf, fresh vegetables

\$24

CHICKEN MARSALA

BAY OF FUNDY SALMON

COD FRANCAISE

FISH & CHIPS

wild caught cod

\$28

BABY BACK RIBS

full rack

BRAISED LAMB SHANK

22oz.

BLUE CHEESE CRUSTED SIRLOIN

8oz.

TIGER SHRIMP KABOBS

rice pilaf, fresh vegetables

CHOICE OF FREE DESSERT

DOUBLE LAYER CHOCOLATE CAKE

CRÈME BRÛLÉE

COCONUT CREAM PIE

Upgrade & Indulge 3

NEW YORK CHEESECAKE

PEANUT BUTTER PIE

LIMONCELLO MASCARPONE CAKE

Not valid with any other offer or on holidays.

We are happy to accommodate any health or dietary needs of our guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.