

# THE Chop HOUSE

## Appetizers

- HUNGARIAN PEPPERS IN OIL 6.95
- CRISPY CALAMARI  
thai chili glaze 12.95
- MOZZARELLA MARINARA  
you never had it this way before! 8.95
- SPICY TUNA ROLL  
tempura style, wakame salad, wasabi aioli 12.95
- NEW ZEALAND LAMB LOLLIPOPS  
grilled medium, char dusted, pita, tzatziki sauce 16.95
- COLOSSAL SHRIMP COCKTAIL  
cocktail sauce 18.95
- MEDITERRANEAN SPREADS  
tzatziki, hummus, roasted feta, pita 9.95
- JUMBO LUMP CRAB CAKE  
savory remoulade 16.95
- SPINACH ARTICHOKE DIP  
seasoned pita 9.95
- ANGRY LOBSTER ROLLS  
sriracha aioli 12.95
- SURF-N-TURF SAMPLER  
colossal shrimp cocktail, lamb lollipops 29.95

## Salads

- THE ORIGINAL CHOPHOUSE  
candied almonds, gorgonzola, angel crisp, creamy balsamic 11.95
- GARDEN SALAD  
mozzarella, cherry tomato, croutons, creamy balsamic 9.95
- CAESAR SALAD  
parmesan cheese, croutons 9.95
- CHOPPED WEDGE BOWL  
applewood smoked bacon, cherry tomato, red onion,  
creamy gorgonzola 10.95
- CAPRESE POLLO  
grilled chicken, buffalo mozzarella,  
vine ripe tomato, asparagus, balsamic reduction 13.95
- ROASTED BEET SALAD  
candied almonds, crumbled goat cheese,  
red onion, creamy balsamic 11.95

### ADD TO ANY SALAD

Grilled Chicken 4.95 | Grilled Salmon 12.95  
Tiger Shrimp 6.95 | Sirloin Filet, 8oz. 14.95

ENTRÉES ARE SERVED  
WITH TWO COMPLIMENTARY

### House Sides

- |                |                  |
|----------------|------------------|
| GARDEN SALAD   | CAESAR SALAD     |
| HAND-CUT FRIES | SMASHED REDSKINS |
| BAKED POTATO   | FRESH VEGETABLE  |
| RICE PILAF     | COLESLAW         |

Upgrade to a Savory side 2.95

### Savory Sides

- |                         |                     |
|-------------------------|---------------------|
| CHOPHOUSE SALAD         | ROASTED BEET SALAD  |
| LOADED SMASHED REDSKINS | LOADED BAKED POTATO |
| SWEET POTATO FRIES      | AU GRATIN POTATOES  |
| BROCCOLINI              | GRILLED ASPARAGUS   |
| ITALIAN GREENS          | FEATURED RISOTTO    |
| LOADED HAND-CUT FRIES   | ONION RINGS         |

à la carte 5.95

## Premium Hand Cut Steaks



*Certified Angus Beef® aged 21-28 days until they reach their ultimate tenderness & taste, brushed with our seasoning blend & char grilled to your perfect temperature.*

- CENTER CUT SIRLOIN  
the most flavorful filet, 8oz. 28.95
- THE DELMONICO  
well marbled for peak flavor, deliciously juicy,  
light char seasoning, 18oz. 42.95
- NEW YORK STRIP  
well marbled, full bodied & rich flavor, 14oz. 42.95
- FILET MIGNON  
buttery tenderness, delicate flavor, 8oz. 44.95
- CLASSIC STEAK BURGER  
aged cheddar, lettuce, tomato, onion, pickle 12.95
- CITY STRIP  
full flavor, with a slightly firmer texture, 10oz. 28.95

### SIZZLING TOPPERS

MELTED GORGONZOLA | SAUTÉED MUSHROOMS  
SAUTÉED ONIONS | CRISPY ONION STRAWS  
1.95

### ADD TO ANY STEAK

MARINATED FLASH-FRIED TIGER SHRIMP (5) 6.95  
JUMBO DIVER SCALLOPS (3) 21.95 | LUMP CRAB CAKE 16.95

## Signature Plates

- ALMOND CRUSTED CHICKEN  
cranberry glaze 22.95
- NEW ZEALAND LAMB LOLLIPOPS  
grilled medium, char dusted, pita, tzatziki sauce 38.95
- CHICKEN FRANCAISE  
sherry wine lemon butter sauce 21.95
- BRAISED LAMB SHANK  
roasted vegetable au jus, 22oz. 32.95
- CHICKEN ALLA BLEU  
creamy gorgonzola, caramelized sweet onions 22.95
- BABY BACK RIBS  
full rack, original BBQ, coleslaw 29.95
- CHICKEN MARSALA  
cremini mushrooms, fresh garlic, shallots,  
marsala wine sauce 22.95
- CHICKEN PARMIGIANA  
hand breaded, mozzarella cheese,  
creamy marinara sauce, penne 23.95
- CHICKEN KABOBS  
garlic-herb marinade, rice pilaf, fresh vegetables,  
bourbon soy glaze 23.95

## Fresh Fish

- JUMBO LUMP CRAB CAKES  
savory remoulade 29.95
- BAY OF FUNDY SALMON  
pan seared, lemon beurre blanc 24.95
- BLUE CRAB CRUSTED SALMON  
lemon beurre blanc 29.95
- ASIAN SALMON  
thai chili glaze 24.95
- COD FRANCAISE  
wild caught, sherry wine lemon butter sauce 22.95
- LOBSTER PASTA  
cold water lobster, basil, saffron alfredo, linguine 32.95
- BEER BATTERED COD  
wild caught, Great Lakes Dortmund Gold® batter,  
tartar sauce, coleslaw 22.95

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.*

# Happy Hour

Monday~Friday 3~6 p.m. / Saturday & Sunday 12 noon~6 p.m.  
Not valid with any other offer or on holidays.

## Sandwiches & Salads

10.<sup>95</sup>

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

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

CLASSIC STEAK BURGER  
aged cheddar, lettuce, tomato,  
onion, pickle, hand-cut fries

POLLO ITALIANO SANDWICH  
grilled chicken, sautéed italian greens, mozzarella cheese,  
hungarian peppers, hand-cut fries

CHICKEN PARM SANDWICH  
mozzarella, creamy marinara, hand-cut fries

FRIED COD SANDWICH  
Great Lakes Dortmund Gold® batter,  
lettuce, tomato, coleslaw, hand-cut fries

## Bar Drinks

### Draft Beer

5.25

Birdfish Brewery ~ Great Lakes Seasonal  
Penguin City ~ Guinness

### Bottled Beer

DOMESTIC  
3.25

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra Light  
Yuengling

IMPORTED  
4.25

Amstel Light  
Corona  
Heineken  
Stella Artois  
Leffe Belgium

### House Wine

5.75

Cabernet ~ Merlot ~ White Zinfandel  
Moscato ~ Chardonnay

### Moscow Mules

8.25

Traditional ~ Mexican ~ Blood Orange

### Chophouse Peach Sangria

7.25

### House Liquor

5.75

Vodka ~ Gin ~ Rum ~ Tequila ~ Bourbon

### Martinis

7.50

Cosmo ~ Lemondrop ~ Pomegranate ~ Peach Cosmo

## Plates

includes two complimentary house sides

PLUS **FREE** DESSERT

19.<sup>95</sup>

ALMOND CRUSTED CHICKEN  
cranberry glaze

CHICKEN FRANCAISE  
sherry wine lemon butter sauce

CHICKEN ALLA BLEU  
creamy gorgonzola, caramelized sweet onions

CHICKEN MARSALA  
cremini mushrooms, fresh garlic, shallots,  
marsala wine sauce

CHICKEN PARMIGIANA  
hand breaded, mozzarella cheese,  
creamy marinara sauce, penne

CHICKEN KABOBS  
garlic-herb marinade, rice pilaf,  
fresh vegetables, bourbon soy glaze

22.<sup>95</sup>

BAY OF FUNDY SALMON  
pan seared, lemon beurre blanc

BLUE CRAB CRUSTED SALMON  
lemon beurre blanc

ASIAN SALMON  
thai chili glaze

COD FRANCAISE  
wild caught, sherry wine lemon butter sauce

BEER BATTERED COD  
wild caught, Great Lakes Dortmund  
Gold® batter, tartar sauce, coleslaw

24.<sup>95</sup>

CENTER CUT SIRLOIN  
the most flavorful filet, 8oz.

CITY STRIP  
full flavor, with a slightly firmer texture, 10oz.

BABY BACK RIBS  
full rack, original BBQ, coleslaw

BRAISED LAMB SHANK  
roasted vegetable au jus, 22oz.

### CHOICE OF FREE DESSERT

DOUBLE LAYER CHOCOLATE CAKE ~ CRÈME BRÛLÉE  
COCONUT CREAM PIE

Outrageously Indulgent & Delightfully Rich Upgrade 2.95

NEW YORK CHEESECAKE ~ PEANUT BUTTER PIE  
HOT FUDGE PECAN BALL