

STARTERS

SESAME CALAMARI

Encrusted in sesame seeds and served with an apricot ginger glaze. 10.25

CHICKEN TENDERLOINS

Crispy hand-breaded chicken tenderloins, served with honey mustard and barbecue ranch sauces for dipping. 7.95

PRINCE EDWARD ISLAND MUSSELS

Sautéed with spicy herb-tomato Vermouth sauce. 10.50

GRILLED PORTOBELLO MUSHROOMS

Woodland mushrooms, marinated and grilled. 8.50

ONION RINGS

Hand-dipped and cooked to order. 7.25

ROASTED VEGETABLE PIZZA

Assorted roasted vegetables, calamata olives, artichoke hearts and goat cheese with a fresh tomato sauce. 10.95



CHOPHOUSE SAMPLER

A selection of shrimp, calamari, onion rings, chicken tenderloins and grilled portobello mushroom. Serves four. 26.95

PEPPERONI AND SAUSAGE PIZZA

Tomato sauce, Mozzarella and Parmesan cheeses. 10.95

CRAB CAKE

Jumbo lump crab cake served with a charred sweet onion, roasted corn and tomato relish. 12.95

SPINACH AND ARTICHOKE DIP

Served with grilled herbed flatbread. 8.75

CLASSIC SHRIMP COCKTAIL

Tender shrimp served with classic cocktail sauce. 9.95

BROWN ALE ONION SOUP

Made with our Brown Ale and sweet onions, topped with a garlic-Fontina crouton. 5.95

BOURBON BEEF PIZZA

Grilled sirloin, Wild Turkey® whiskey sauce, Roma tomatoes and grilled onions with White Cheddar cheese. 10.95

BBQ CHICKEN PIZZA

Barbecued chicken with grilled vegetables and White Cheddar cheese. 10.95

CHOPHOUSE CLASSICS

All Classics served with our ChopHouse salad and choice of baked potato, White Cheddar mashed potatoes, seasoned fries or wild rice pecan pilaf.

FILET MIGNON OSCAR

Two aged medallions served with asparagus, lump crab and Bernaise sauce. 30.50

IOWA PORK CHOP

12-ounce bone-in chop stuffed with Fontina cheese and sage. Grilled and finished in our oven. Served with apple-cranberry chutney. 21.50

FILET MIGNON

Center cut beef tenderloin wrapped in bacon, served with your choice of Cabernet thyme jus or Wild Turkey® whiskey sauce.
8-ounce 30.95 12-ounce 36.95

HERB CRUSTED RACK OF LAMB

Spice rubbed 16-ounce rack of lamb, oven roasted and served with peach-chipotle chutney. 27.95

CHICKEN PICCATA

Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers and white wine. 17.95

TOP SIRLOIN

Aged sirloin with sautéed bourbon mushrooms. 23.50

TENDERLOIN SALAD

Juicy tips of tenderloin, sautéed with onions and mushrooms, served over mixed greens with a white wine and Gorgonzola dressing. 13.50

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce tossed with our traditional Caesar dressing, topped with croutons. 11.95
With grilled salmon. 13.50

CLASSIC SURF AND TURF

Our famous grilled 8-ounce Filet Mignon accompanied by a 9-ounce Maine lobster tail. Served with lobster butter. Market price

MAINE LOBSTER

A 9-ounce tail makes a great addition to any entree. Market price

TUNA CHOP*

Marinated tuna grilled Mid rare. Served with Miso butter. Market price

SESAME SALMON*

Fresh baked salmon with a sesame-apricot glaze. Served on a bed of fresh sautéed spinach. 19.95

CRABCAKES

Jumbo lump crab cakes with a charred sweet onion, roasted corn and tomato relish. 23.95

CLASSIC SIDES

Four Jumbo Garlic Shrimp. 6.95

Asparagus, Asparagus and Mushroom Risotto, Broccoli with Bernaise, Sizzling Mushrooms, Sizzling Onions and Peppers, Sizzling Mushrooms Onions and ChopHouse Side Salad, 5.50 each

GORGONZOLA FILET

Two grilled medallions with Shiitake mushrooms topped with Gorgonzola and finished with Worcestershire sauce. 29.95

PEPPER CRUSTED NEW YORK STRIP

Aged 16-ounce NY strip pan seared and crusted with our signature peppercorn blend and dressed in Cognac cream sauce. 31.95

TENDERLOIN TIPS AND MUSHROOMS

Pan-seared tenderloin tips with mushrooms and balsamic Stout glaze. 20.95

NEW YORK STRIP

Aged 16-ounce New York strip steak grilled to perfection and crowned with a crispy onion ring. 30.50

CENTER CUT PORTERHOUSE

24-ounce aged porterhouse served with our house-made Bourbon steak butter. 33.95

CHOPHOUSE DELMONICO

19-ounce bone-in ribeye topped with a buttermilk battered onion ring. 31.50

BREWERY FARE

CHOPHOUSE BURGER*

10-ounce fresh ground beef grilled and served on a fresh bun. 10.50
Add smoked bacon and cheese. 1.50

CHOP CHOP SALAD

Crisp greens tossed with smoked turkey, garbonzo beans, roasted pumpkin seeds, Gouda, sundried blueberries and avocado in our herb vinaigrette. 12.50

HONEY CHICKEN SANDWICH

Brushed with honey mustard, grilled and served with Swiss cheese and smoked bacon. 10.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2004 - 3.09