

DISTRICT CHOPHOUSE & BREWERY DINNER MENU

509 7TH STREET NW • WASHINGTON, D.C. • 202.347.3434

All customers from the Iron Horse Tap Room are entitled to a 10% discount on their bill!

STARTERS

CRABCAKE

Jumbo lump crab cake with a charred sweet onion, roasted corn and tomato relish. 12.50

CHILLED SEAFOOD MARTINI

Poached shrimp and lump crab served with classic cocktail sauce. 11.95

SESAME CALAMARI

Encrusted in sesame seeds and served with an apricot ginger glaze. 10.50

PRINCE EDWARD ISLAND MUSSELS

Sautéed with spicy herb-tomato Vermouth sauce. 9.95

GRILLED PORTOBELLO MUSHROOMS

Woodland mushrooms, marinated and grilled. 8.75

PANCETTA WRAPPED SHRIMP

With caper vinaigrette and marinated tomatoes. 9.95

BROWN ALE ONION SOUP

Made with our Brown Ale and sweet onions, topped with a garlic-Fontina crouton. 6.25



CHOPHOUSE SAMPLER

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

CHICKEN TENDERLOINS

Crispy hand-breaded chicken tenderloins, served with honey mustard and barbecue ranch sauces for dipping. 8.95

ONION RINGS

Hand-dipped and cooked to order. 8.50

CRAB BISQUE

A classic Maryland favorite finished with a touch of sherry. 6.75

SPINACH AND ARTICHOKE DIP

Served with grilled herbed flatbread. 8.95

PEPPERONI AND SAUSAGE PIZZA

Tomato sauce, Mozzarella and Parmesan cheeses. 11.95

BOURBON BEEF PIZZA

Grilled sirloin, Wild Turkey® steak sauce, Roma tomatoes and grilled onions with White Cheddar cheese. 11.95

BBQ CHICKEN PIZZA

Barbecued chicken with grilled vegetables and White Cheddar cheese. 11.95

ROASTED VEGETABLE PIZZA

Assorted roasted vegetables, calamata olives, artichoke hearts and goat cheese with a fresh tomato sauce. 11.95

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 medallions served with asparagus, lump crab and Bearnaise sauce. 29.95

IOWA PORK CHOP

12-ounce bone-in chop stuffed with Fontina cheese and sage. Grilled and finished in our brick oven. Served with apple-cranberry chutney. 22.50

FILET MIGNON

Center cut beef tenderloin wrapped in bacon, served with your choice of Cabernet thyme jus or Wild Turkey® whiskey sauce. 8-ounce 29.95 12-ounce 36.95

TUNA CHOP*

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

NEW YORK STRIP

Aged 16-ounce strip steak grilled to perfection and crowned with a crispy onion ring. 31.50

CHICKEN PICATTA

Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers and white wine. 18.25

TOP SIRLOIN

Aged sirloin with sautéed bourbon mushrooms. 22.50

CHOP CHOP SALAD

Crisp greens tossed with smoked turkey, garbanzo beans, roasted pumpkin seeds, Gouda, sundried blueberries and avocado in our herb vinaigrette. 12.95

GRILLED CHICKEN CAESAR SALAD

With our traditional Caesar dressing, topped with croutons. 12.25
With grilled salmon 13.25

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

CRABCAKES

Jumbo lump crab cakes with a charred sweet onion, roasted corn and tomato relish. 24.95

MAINE LOBSTER

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

HERB CRUSTED RACK OF LAMB

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

CLASSIC SIDES

Four Large Grilled Shrimp. 6.95
Sautéed Asparagus, Bourbon Mushrooms, Sautéed Spinach and Broccoli with Bearnaise. 5.50 each

GORGONZOLA FILET

Two grilled medallions with Shiitake mushrooms topped with Gorgonzola and finished with Worcestershire sauce. 29.75

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. 32.50

ATLANTIC SALMON*

Fresh salmon baked on an aromatic cedar plank, seasoned with fresh lemon zest and cracked black pepper. 21.75

TENDERLOIN TIPS AND MUSHROOMS

Pan-seared tenderloin tips with mushrooms and balsamic Stout glaze. 21.50

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. 31.75

BREWERY FARE

CHOPHOUSE BURGER*

10-ounce fresh ground beef, grilled and served on a fresh bun. 10.95
Add smoked bacon and cheese. 1.50

HONEY CHICKEN SANDWICH

Brushed with honey mustard, grilled and served with Swiss cheese and smoked bacon. 11.95

TENDERLOIN SALAD

Juicy tips of tenderloin, sautéed with onion and mushrooms, served over mixed greens with a white wine and Gorgonzola dressing. 13.95

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