

BREAKFAST

Served 6:00 am to 10:30 am

Brewer's Breakfast*

Three eggs prepared any style with country potatoes and your choice of hickory smoked bacon, sausage links or ham. Served with a warm biscuit. 8.75

Tenderloin & Eggs*

Roasted tenderloin medallions served with three eggs any style, country potatoes and a warm biscuit. 14.75

Fuji Apple French Toast

Roasted brown sugar Fuji apples on French toast with whipped cream and maple syrup. 9.75

Denver Omelette*

Three egg omelet stuffed with grilled ham, roasted peppers and onions and melted Cheddar cheese. Served with country potatoes and a warm biscuit. 9.75

Fruit n' Granola

Crunchy granola and fresh strawberries with choice of low-fat vanilla yogurt or milk. 6.50

Southern-Style French Toast*

Topped with grilled ham, scrambled eggs, and Cheddar cheese. 9.75

Prime Rib Burrito*

Tender slices of prime rib, roasted peppers and onions and scrambled eggs with tomatillo salsa and melted Cheddar cheese. Served with country potatoes and a warm biscuit. 13.00

Spinach Frittata*

Eggs with sautéed peppers and onions and two cheeses on a bed of country potatoes, topped with Florentine sauce and diced tomatoes. Served with a warm biscuit. 9.75

Breakfast Sides

Ham, hickory smoked bacon, sausage links, country potatoes, buttermilk biscuit or fresh fruit. 3.25 each

Low cholesterol egg substitute available on request - add 1.09

STARTERS

Chicken Tenderloins

Crispy hand-breaded chicken tenderloins, served with honey mustard and barbecue ranch sauces for dipping. 8.75

Spinach and Artichoke Dip

Served with grilled herbed flatbread. 9.75

ChopHouse Onion Soup

Made with our Dark Lager and sweet onions, topped with a garlic-Fontina crouton. 6.50

Grilled Portobello Mushrooms

Woodland mushrooms, marinated and grilled. 9.50

Grilled Shrimp Cocktail

Served chilled with tomato horseradish vinaigrette. 11.50

Onion Rings

Hand-dipped and made to order. 8.50

CARVING STATION

Slow-roasted and available right now!

Served with choice of White Cheddar Mashed Potatoes, Seasoned Fries or Wild Rice Pilaf.

Roast Prime Rib

Served with Rosemary au jus and horseradish aioli. 10-ounce 17.50

Roast Filet Mignon

Served with Wild Turkey® Whiskey Sauce
6-ounce 19.75 8-ounce 26.25



CLASSIC CUTS

Filet Mignon 8-ounce 31.75

New York Strip 16-ounce 31.75

Top Sirloin 8-ounce 24.00

ENTRÉES

Atlantic Salmon*

Fresh salmon baked with a sesame apricot glaze. Served on a bed of fresh sautéed spinach. 24.00

Chicken Picatta

Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers and white wine. 20.75

SAUCES & SIDES

Wild Turkey® Whiskey Sauce 1.65

Bourbon Steak Butter 1.65

Sautéed Bourbon Mushrooms 2.75

Creamed Corn 2.75

Roasted Asparagus 2.75



Classic Cuts and Entrées served with a ChopHouse Salad and choice of White Cheddar Mashed Potatoes, Seasoned Fries or Wild Rice Pilaf

SALADS

Chop Chop

Crisp greens tossed with oven-roasted turkey, garbanzo beans, roasted pumpkin seeds, Gouda, sundried blueberries and avocado in our herb vinaigrette. 13.75

Grilled Chicken

Crisp greens tossed with chicken, artichoke hearts, roasted corn, julienne vegetables and walnuts in our herb vinaigrette. 13.00
With salmon 14.25

Tenderloin

Roasted tenderloin on mixed greens tossed with roasted red peppers, tomatoes, onions, buttermilk Bleu cheese crumbles, hickory smoked bacon, walnuts and Fuji apple vinaigrette. 14.75

ChopHouse

Mixed greens, tomatoes, cucumbers, carrots and house baked croutons with herb vinaigrette. 5.25

SANDWICHES

Served with seasoned fries or house slaw.

Honey Chicken Sandwich

Brushed with honey mustard, grilled and served with Swiss cheese and hickory smoked bacon on a toasted Kaiser roll. 10.25

Prime & Cheddar Sandwich

Slow-roasted prime rib and melted Cheddar on a toasted hoagie roll with rosemary au jus for dipping. 11.50

ChopHouse Burger*

Half pound burger served on a toasted brioche bun. 10.75
Add hickory smoked bacon and cheese. 1.65

Grilled Portobello Sandwich

Grilled Portobello mushroom with caramelized onions and roasted red peppers on a toasted Kaiser roll with pesto mayonnaise. 8.75

Bison Burger*

Tender bison on a toasted brioche bun with lettuce, tomato and onion. 10.95
Add hickory smoked bacon and cheese. 1.65

DESSERTS

Cheesecake

Creamy New York-style cheesecake on graham crust with port-marinated strawberries. 7.00

Chocolate Cake

Layers of moist chocolate cake with dark chocolate frosting. 7.50

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

Denver ChopHouse & Brewery at Denver International Airport

4001 - 5.09

WINES

	Glass	Bottle
Cabernet Sauvignon		
Douglass Hill, California	6.50	26.00
Louis Martini, Sonoma	8.75	35.00
Alexander Valley Vineyards, Alexander Valley	11.75	47.00
Franciscan Oakville Estate, Napa		56.00
Stags Leap Winery, Napa		106.00

Merlot

Meridian, California	7.00	28.50
Sterling Vintner's Collection, California	8.75	35.00
Francis Ford Coppola Diamond Series, California		39.50

Pinot Noir

Robert Mondavi Private Select, California	7.50	34.00
A by Acacia, California	11.00	44.00
La Crema, Sonoma		39.50

Interesting Reds

Ravenswood Old Vine Zinfandel, Lodi	9.50	38.50
Rosemount Estate 'Diamond Label' Shiraz, Australia	7.00	28.50
Cline 'Cashmere' Red Blend, California	9.00	39.50
David Bruce Petite Sirah, Central Coast		42.50

Chardonnay

Douglass Hill, California	6.50	26.00
Sterling Vintner's Collection, California	8.75	35.00
Edna Valley, San Luis Obispo	9.50	38.50
Sonoma-Cutrer Russian River Ranches, Sonoma	14.25	68.00
Jordan, Russian River		72.50

Interesting Whites

Principato Pinot Grigio, Veneto	7.00	28.50
Santa Margherita Pinot Grigio, Aldo Adige		49.50
Simi Sauvignon Blanc, Sonoma County	8.75	35.00
Chateau Ste. Michelle Riesling, Columbia Valley	8.25	33.00
Beringer White Zinfandel, California	6.50	26.00

Sparkling Wine/Champagne

Mumm Napa Cuvée Sparkling, Napa 187 ml	12.00	
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*Denver ChopHouse & Brewery at
Denver International Airport*

HANDCRAFTED BEER

Available in a 14-ounce or 20-ounce draft.

Dortmunder Lager

A Blonde Lager style indigenous to Dortmund, Germany. This lager is brewed with German Pilsen, Light Munich, and Cara Helles malts that lend a light-bodied, almost sweet flavor, as well as Nugget and Mt. Hood hops for an assertive but not overpowering hoppiness and clean aftertaste.

Witbier

Belgian style Wit Bier infused with sweet and bitter orange rinds in the kettle. We use both malted and unmalted wheat in this light rendition of the style. Fermented with a Belgian trappist yeast strain that lends spicy notes of clove and an underlying fruity character.

Pale Ale

This American Pale Ale is medium-bodied, generously flavored with Simcoe and Amarillo hops, and accented with a light caramel malt character.

Dark Munich Lager

Styled after the modern Munich style called Munich Dunkel, this beer is dark amber in color with a predominant malty character and smooth caramel essence. We brew this Lager with European Munich, Crystal and Chocolate malts and use hops sparingly to leave an overall light on-the-pallet flavor.

Can't decide?

Try our beer sampler comprised of a few ounces of each handcrafted brew on tap.

BOTTLED & DRAFT BEER

Hazed and Infused	Heineken	Bud Light
Planet Porter	Heineken Light	Bud (on draft)
Buffalo Gold®	Dos Equis	Coors Light (on draft)
Amstel Light	Corona	

CLASSIC COCKTAILS

ChopHouse Cosmo

Grey Goose L'Orange, Grand Marnier and a splash of cranberry juice, served with a lemon twist.

Classic Manhattan

Maker's Mark bourbon vigorously shaken with sweet vermouth, angostura bitters and a maraschino cherry.

Gentleman's Martini

Ketel One vodka and Bombay Sapphire gin shaken and garnished with olives stuffed with aged bleu cheese.

Union Station Bloody Mary

A timeless classic made with Smirnoff vodka and garnished with a pickle spear, lime and lemon wedge.

PREMIUM COCKTAILS

Premium Citrus Margarita

Patron Silver, Grand Marnier, sweet and sour, served "up" with an orange wedge.

Elite Cosmopolitan

Stoli Elit, Grand Marnier, cranberry juice, and a squeeze of a fresh orange wedge, chilled over ice and served "up" with a lime wheel

Majestic Mojito

10 Cane Rum, Monin Mojito syrup, fresh squeezed lime and club soda served with a mint sprig and fresh lime.

Luxurious Lemon Ginger Fizz

Hendrick's Gin, Monin Lemongrass syrup, and ginger ale served with fresh lime.

Woodford Reserved Manhattan

Woodford Reserve small batch bourbon shaken over ice with a dash of sweet vermouth then strained and served "up" with a maraschino cherry.

Ultra 18

Macallan 18 poured over ice with a lemon twist.

*Do you have a favorite martini not listed here?
Let us know and we'll do whatever we can to accommodate you.*

All ChopHouse Martinis are served up unless otherwise requested.