

# CHOPS

## CHOPHOUSE

LOCALLY SOURCED INGREDIENTS

### STARTERS

**BURRATA**

grilled heirloom tomato, basil pesto  
14

**ZUCCHINI FRITTI**

crispy zucchini fries, parmesan, vodka sauce  
15

**CALAMARI**

lightly breaded, banana peppers, vodka sauce, pecorino  
16

**FETT'UNTA**

crunchy sourdough, garlic, evoo  
8

**SPICY SHRIMP & LOBSTER**

flash fried, spicy chili aioli, petite salad  
24

**TUNA CRUDO**

marinated cucumbers, fried capers, citrus vinaigrette, pistachio  
17

### SOUP & SALAD

**FRENCH ONION SOUP**

sourdough crouton, gruyere, parmesan  
11

**CAESAR**

baby romaine, caesar dressing, grated parmesan, herb croutons  
11

**ITALIAN**

mixed greens, tomato, cucumber, parmesan cheese, red onion, banana peppers, italian vinaigrette  
11

**SHE-CRAB SOUP**

lump crab, cream, sherry, roe  
12

**GOAT CHEESE**

mixed greens, tomato, red onion, goat cheese, candied pecans, maple-cider vinaigrette  
11

**WEDGE**

iceberg, crispy bacon, heirloom tomatoes, gorgonzola, bleu cheese dressing  
11

### CHOP'S TASTING MENU

Three Course Meal \$59

CHOOSE ONE FROM EACH COURSE - PLEASE NO SUBSTITUTIONS

APPETIZER

**ZUCCHINI FRITTI**

parmesan zucchini fries, vodka sauce

**CAESAR**

baby romaine, caesar, parmesan, herb croutons

**GOAT CHEESE**

tomato, onion, pecans, goat cheese, maple-cider vinaigrette

ENTREE

**SIRLOIN FILET**

mashed potatoes, asparagus, demi

**SALMON**

mashed potatoes, asparagus, caper-tarragon sauce

**CHICKEN & SHRIMP ALFREDO**

herb roasted chicken, blackened shrimp, fettuccini, parmesan sauce, basil

DESSERT

**COCONUT CAKE**

**CHEESECAKE**

**CHOCOLATE CAKE**

# FROM THE GRILL

*all entrees are served A La Carte*

**FILET MIGNON**

10oz, our most tender cut  
49

**COWBOY RIBEYE**

20oz, our most flavorful steak  
69

**LAMB CHOPS**

new zealand, full rack, red wine demi  
54

**PETITE FILET**

a smaller, 7oz version of our most famous  
cut  
35

**USDA PRIME NEW YORK STRIP**

16oz cut, fully marbled for peak flavor  
62

**PORTERHOUSE FOR 2**

40oz, served sliced off the bone  
125

**STEAK & CAKE**

7oz filet, crab cake  
53

**MIXED GRILL**

4oz medallion filet, crab cake, grilled shrimp  
58

**PORK CHOPS**

twin 8oz chops, mushroom marsala  
34

## SEAFOOD PASTA

**FRESH CATCH**

Forever searching for the best choice. Please check with your  
server for tonight's feature  
mkt

**LOBSTER TORTELLONI**

lobster tail, jumbo shrimp, oyster mushrooms, green onion,  
cream  
42

**TUSCAN CHICKEN**

airline chicken, sun-dried tomato cream  
34

**RIGATONI FIORENTINA**

vodka sauce, spinach, roasted chicken, parmesan, basil  
29

**SALMON**

8oz, caper-tarragon sauce  
32

**LUMP CRAB CAKES**

4oz cakes, remoulade, charred lemon  
36

**CHICKEN & SHRIMP ALFREDO**

herb roasted chicken, blackened shrimp, fettuccini, parmesan  
sauce, basil  
32

**SPAGHETTI DI ZUCCA**

Spaghetti squash, tomato, spinach, oyster mushrooms, vodka  
sauce, parmesan  
24

## SHAREABLE SIDES

**YUKON GOLD MASHERS**

roasted garlic, cream, butter, chives  
10

**1# BAKED POTATO**

butter, sour cream, cheddar, bacon, chives  
10

**MAC & CHEESE**

rich and creamy, campanelle, herb crust  
10

**ASPARAGUS BERNAISE**

grilled, lemon, parmesan, bernaise sauce  
12

**STEAKHOUSE MUSHROOMS**

button mushrooms, butter, fresh herbs  
10

**CREAMED SPINACH**

baby spinach, cream, parmesan  
10

**CRISPY BRUSSELS**

hot honey, goat cheese  
10

**PARMESAN FRIES**

fresh herbs, parmesan  
10

**SPAGHETTI SQUASH**

cream, bacon, parmesan, fresh herbs  
10

## ACCOMPANIMENTS

**BLEU CRUST**

gorgonzola, cream,  
panko  
4

**OSCAR STYLE**

lump crab, asparagus,  
bernaise  
16

**BERNAISE**

butter, egg yolk,  
tarragon, vinegar  
4

**GRILLED SHRIMP**

4 jumbo shrimp, grilled  
16

**CRAB CAKE**

lump crab, charred  
lemon  
19

**DEMI**

beef jus, red wine,  
rosemary  
4

**AU POIVRE**

cream, peppercorns,  
brandy  
5

**LOBSTER TAIL**

6oz cold-water tail,  
clarified butter, lemon  
mkt

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 5 OR MORE.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BORNE ILLNESSES.  
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.  
PLEASE NOTE, ALL CREDIT CARD PAYMENTS WILL INCUR A PROCESSING FEE- DOESN'T APPLY FOR CASH PAYMENTS

# CHOPS @ THE BAR

LADIES NIGHT. EVERY NIGHT. OPEN-CLOSE

## COLD TAPAS

**BURRATA TOAST**

sourdough, roasted tomato, arugula,  
evoo, basil pesto, parmesan  
10

**FETT'UNTA**

crunchy sourgough, garlic, evoo  
8

**WHIPPED RICOTTA**

hot honey, evoo, candied pecans,  
crostini  
9

## HOT TAPAS

**CHEESE CURDS**

lightly fried, ranch, vodka sauce  
10

**LAMB CHOP SCOTTADITO**

blackened lamb, italian chimichurri, pistachio  
18

**CRISPY BRUSSELS**

flash fried, herb ricotta, hot honey, parmesan  
9

**PATATAS BRAVAS**

fingerling potatoes, flash fried, calabrian aioli  
10

**STEAK BITES**

tender filet, charred tomatoes, horseradish sauce  
16

**CHICKEN PARM CROQUETTE**

parmesan, provolone, roasted chicken, vodka sauce  
12

**BANG BANG SALMON**

salmon bites, calabrian aioli, charred lemon  
15

**ROASTED GOAT CHEESE**

vodka sauce, roasted garlic, crostini  
10

## BAR ENTREES

**SPAGHETTI ALLA VODKA**

vodka sauce, ricotta, parmesan, capellini  
14

**FRENCH DIP**

provolone, caramelized onions, au jus, fries  
18

**CHIMICHURRI BEEF**

beef skewers, charred tomatoes, mashed potatoes  
19

**LIL SLIDERS**

wagyu beef, cheddar, brioche  
16

**PRIME BURGER**

8oz prime patty, cheddar, lto, dijonnaise, brioche, fries  
17

**THE LOADED POTATO**

one pound potato, steak bites, cheese sauce, tomato, chives  
24