



**WE SERVE ONLY 100%
USDA CERTIFIED PRIME STEAKS**

RAW BAR

- *OYSTERS**
American East and West coast
half-dozen / dozen **\$17.99 / \$35.99**
- *JUMBO PRAWNS** **\$19.99**
cocktail sauce, lemon
- *SHELLFISH TOWER FOR 2**
Cape Breton lobster, jumbo prawns
Alaskan red king crab **\$99.99**



COLD APPETIZERS

- *AHI TUNA POKE** **\$19.99**
pickled onions, avocado, cilantro
- *STEAK TARTARE** **\$24.99**
cornichon, capers, anchovy, egg
whole grain mustard, red onion



HOT APPETIZERS

- CHOP HOUSE**
MAPLE-GLAZED BACON **\$15.99**
- LOBSTER-CRAB RAVIOLI** **\$17.99**
brown butter, saffron, dill
- SHRIMP DEJONGHE** **\$24.99**
- FLASH CRISPED**
CALAMARI **\$14.99**
Calabrese peppers
- JUMBO LUMP CRAB CAKE**
mustard aioli **\$21.99**
- OYSTERS ROCKEFELLER** **\$16.99**



SALADS & SOUPS

- POWER SALAD** **\$13.99**
kale, romaine, Brussels Sprouts, red
quinoa, edamame, apple, gouda, almond
slivers, honey-mustard vinaigrette
- GRILLED CAESAR** **\$10.99**
Parmesan croutons, garlic chips
white anchovy
- BEET SALAD** **\$10.99**
ricotta salata, peach-saffron jam
thyme vinaigrette, candied pecans
- ICEBERG WEDGE** **\$10.99**
bacon, tomato, Black River Blue
- GARDEN GREENS** **\$6.99**
- LOBSTER BISQUE** **\$11.99**

TRADITIONAL SELECTIONS

- FILET MIGNON 8 oz** **\$43.99**
- BONE-IN FILET MIGNON 16 oz** **\$69.99**
- NEW YORK STRIP 16 oz** **\$54.99**
- SURF-N-TURF** **\$76.99**
8 oz filet mignon & 8 oz Cape Breton lobster tail

DRY AGED SELECTIONS

- BONE-IN RIB EYE 18 oz** **\$67.99**
- BONE-IN NEW YORK STRIP 16 oz** **\$59.99**
- T-BONE 22 oz** **\$74.99**
- PORTERHOUSE 32 oz** **\$109.99**
- TOMAHAWK RIB EYE 32 oz** **\$119.99**

NATURAL SELECTIONS

- FILET MIGNON 7 oz** **\$44.99**
- FILET MIGNON 10 oz** **\$56.99**
- NEW YORK STRIP 12 oz** **\$45.99**
- RIB EYE 16 oz** **\$56.99**

SPECIALTY SELECTIONS

- 日本但馬神戸 A5 フィレ
JAPANESE BLACK, GRADE A5
TAJIMA KOBE, FILET 7 oz **\$249.99**
- JAPANESE BLACK, GRADE A5**
MIYAZAKI, FILET 7 oz **\$109.99**
- JAPANESE BLACK, GRADE A5**
MIYAZAKI, SKIRT STEAK 10 oz **\$64.99**



CHOPS & SPECIALTY ENTRÉES

- BERKSHIRE NATURAL PORK CHOP** **\$29.99**
apple confit
- COLORADO LAMB CHOPS** **\$44.99**
caramelized yogurt, greek salad
- LONG-BONE PROVIMI VEAL CHOP** **\$52.99**
chimichurri, onion rings
- ROASTED NATURAL CHICKEN** **\$26.99**
root vegetables, lavender-thyme jus
- SHORT RIBS** **\$26.99**
rainbow swiss chard, house gardinaire
- CHEF'S MEATLOAF** **\$22.99**
mashed potatoes, mushroom-Marsala sauce
- PAPPARDELLE À LA NIÇOISE** **\$19.99**
heirloom tomatoes, capers, artichokes, pesto
- BENNY'S BURGER** **\$19.99**
blue cheese, port wine onions, hand-cut fries
served with a slice of Chop House maple-glazed bacon



SEAFOOD

- WHOLE DOVER SOLE** **\$49.99**
lemon, caper
- ORA KING SALMON** **\$38.99**
Venus black rice, kale-beurre blanc
- WILD CANADIAN WHITEFISH** **\$22.99**
tomato-bell pepper-squash-corn-succotash, saffron
- PROSCUITTO WRAPPED SEA SCALLOPS** **\$38.99**
English peas, pea tendrils, smoked carrot puree
- 1.5# ALASKAN RED KING CRAB LEGS** **\$74.99**
- TWO - 8 oz CAPE BRETON**
LOBSTER TAILS **\$69.99**

SHARABLE SIDES

- French Fries** **\$7.99**
- Truffle Fries** **\$9.99**
herbs, truffle oil, Parmesan
- Baked Potato** **\$9.99**
- Macaroni & Cheese** **\$11.99**
with applewood smoked bacon **\$15.99**
with lobster **\$24.99**
- Homemade Gnocchi** **\$9.99**
woodland mushrooms, shallots, parsley
- Lobster Risotto** **\$14.99**
- Mashed Potatoes** **\$9.99**
- Asparagus hollandaise** **\$12.99**
- Brussels Sprouts** **\$9.99**
balsamic glaze, Parmesan
- Creamed Spinach** **\$11.99**
- Sautéed Garlic Spinach** **\$9.99**
- Crisped Kale** **\$9.99**
garlic vinaigrette
- Creamed Corn** **\$14.99**
white truffle oil, smoked paprika
- Sautéed Seasonal Mushrooms** **\$10.99**
- Steakhouse Onion Rings** **\$10.99**



ENHANCEMENTS

- Oscar Style** **\$19.99**
- Alaskan Red King Crab 8 oz** **\$24.99**
- Maine Sea Scallop** **\$9.75**
- Broiled Lobster Tail 8 oz** **\$34.99**
- Chop House Bacon** **\$7.99**
- Seared Foie Gras** **\$19.99**
- Black River Blue Cheese Crust** **\$5.99**
- Bone Marrow Butter** **\$7.99**
- Béarnaise** **\$3.99**
- Red Wine Demi-Glace** **\$2.99**
- Black Pepper Crust** **\$1.99**
- Au Poivre** **\$4.99**
- Horseradish Crust** **\$3.99**

** The consumption of raw or undercooked foods of animal origin may result in an increased risk of foodborne illness.*