



THE CHOP HOUSE

APPETIZERS

Colossal Shrimp Cocktail	20
Horseradish Chili Sauce	
Oysters on the Half Shell.....	3.5 ea or 36 per dozen
Mignonette, Cocktail Sauce	
Tuna Tartare.....	18
Avocado Mousse / Frisée Lettuce / Waffled Potato Crisps / Wasabi / Shoyu Sauce	
House Made Vermont Bacon	15
Frisée / Bleu Cheese / Cherry Tellicherry Peppercorn Mustard	
Lobster Bisque.....	15
Maine Lobster Cake / Sherry Crème Fraîche	

SALADS

The "BLT" Wedge.....	14
House Smoked Bacon / Baby Iceberg / Bleu Cheese / Cherry Tomatoes / Red Wine Vinaigrette	
Classic Caesar	13
Brioche Croutons / White Anchovies / Parmesan Reggiano	
Boston Bibb.....	13
Pumpkin Seeds / Beets / Dried Cherries / Fig Vinaigrette	
Tomato Onion Salad.....	14
Bayley Hazen Bleu Cheese / Torn Herbs / EVOO / Aged Balsamic / Fleur de Sel	

STEAKS AND CHOPS

Chop House steaks are USDA Prime aged, corn-fed Midwest beef sourced from STOCKYARDS out of Buffalo, New York.

Our steaks are broiled at 1,400 degrees and finished with herb butter.

Prime New York Strip.....	51
Prime Rib-Eye.....	57
Petite Cut Filet Mignon	44
Chop Cut Filet Mignon.....	52
Double Cut Domestic Lamb Chops.....	65
Add Crab Legs.....	24
Add Marrow Butter.....	5

SAUCES

Choice of One, Additional Sauce \$3

Béarnaise, Bordelaise,
Cool Horseradish Cream,
Four Peppercorn Sauce,
Bleu Cheese,
Chop Steak Sauce

Friday & Saturday Only

Prime Rib Standard Cut.....	43
Prime Rib Chop Cut.....	48

FISH & SHELLFISH

Grilled Colossal Shrimp.....	39
Alaskan King Crab Legs.....	Market Price
Seared Ahi Tuna.....	36
Seared Scottish Salmon	34
Broiled Jumbo Scallops	40

SAUCES

Choice of One, Additional Sauce \$3

Soy Citrus, Chardonnay Butter,
Lemon Caper, Drawn Butter,

SIGNATURE SIDES

Parkerhouse Rolls	small 5 / large 8
Roasted Brussels Sprouts with House Made Lardons.....	8
Corn, Sautéed or Creamed.....	8
Baby Spinach, Sautéed or Creamed.....	8
Roasted Cauliflower Gratin.....	8
One Pound Baked Potato / Bacon / Cheddar / Sour Cream / Chives	8
Sautéed Seasonal Local Mushrooms	8
Truffled Steak Fries / House Made Ketchup.....	8
Whipped Potatoes	8
Seasonal Baby Vegetables	8
Vermont Macaroni and Cheese.....	8
Add Maine Lobster 18 / Add House Made Bacon Lardons 12	

Executive Chef Daniel Black

Please let our staff know of any dietary restrictions you might have. Our chef will be happy to accommodate you. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

