

APPETIZERS

Handmade Crispy Calamari with Cocktail Sauce	\$12
Maryland Crab Cakes with Lobster Bisque Sauce.... Single Order \$16	Family Style \$29
Lollipop Lamb Chops with Red Wine Reduction	\$24
Shrimp Cocktail with Cocktail Sauce.....1/2 lb \$29.....	1 lb \$49
Freshly Shucked Blue Point Oysters1/2 or 1 dozen... Market Price	
Baked Oysters Rockefeller1/2 or 1 dozen	Market Price
Jumbo Diver Scallops infused with Fresh Herbs and Cherry Tomato Sauce	\$49
extra piece	\$10
Fresh Sushi Grade Yellow Fin Tuna	\$49

HOT APPETIZER PLATTERS

The Trio for One one Diver Scallop, one Cocktail Shrimp and one Crab Cake	\$20
Platter for Four four Cocktail Shrimp, four Crab Cakes, four Diver Scallops, and one pound Calamari	\$89
Platter for Six six Cocktail Shrimp, four Crab Cakes, six Diver Scallops, one pound Calamari and 1/2 pound Tuna	\$129
Grand Platter eight Cocktail Shrimp, six Crab Cakes, eight Diver Scallops, two pounds Calamari and one pound Tuna	\$199

SALADS

Organic Beef Steak Tomatoes with Sweet Vidalia Onions and Maytag Blue Cheese	\$11
Classic Caesar Salad with Crisp Romaine Hearts and Freshly Shaved Parmesan Cheese	\$10
Our House Dinner Salad	\$7
Organic Mixed Greens with Fresh Fruit, Candied Pecans, Maytag Blue Cheese Crumbles, and Poppy Seed Vinaigrette	\$11
Organic Chicago Chop House Baby Wedge with Applewood Smoked Bacon and choice of Creamy Blue Cheese, 1000 Island or 50/50.....	\$11
Balsamic Glazed Tomatoes with Burrata Mozzarella and Fresh Basil	\$13
Chop House Salad with Boston and Romaine Lettuce, Vine Ripe Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage, Sliced Scallions with Creamy Parmesan Dressing	\$14
Organic Baby Spinach with Feta Cheese, Candied Pecans and Hot Bacon Vinaigrette	\$13

SOUP DU JOUR

Homemade Lobster Bisque with Fresh Chopped Lobster and White Truffle Oil	\$13
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FEATURED IN CHICAGO MAGAZINE

The Chicago Chop House received the “**GOLDEN**” Rating
Highest Rating Awarded to a Chicago Steak House
Also Awarded Two “**BEST**” Designations:
“**BEST BONELESS NY STRIP**” and “**BEST WINE LIST**”

USDA PRIME STEAKS

Our finest awarded center cut steaks are always
USDA prime beef, hand selected and dry aged in our own aging box

RIBEYES

Short Bone Wet-aged.....	\$59	Dry-aged.....	\$69	Mishima.....	\$79
Long Bone Tomahawk Wet-aged.....	\$79	Dry-aged.....	\$89	Mishima.....	\$99

BONE IN CUTS

Bone in Filet Dry-aged.....	\$79	Mishima.....	\$89
Bone in Kansas City Wet-aged.....	\$59	Dry-aged.....	\$69

NEW YORK STRIPS

Petite Wet-aged.....	\$49	Dry-aged.....	\$55	Mishima.....	\$65
Grand Cut Wet-aged.....	\$59	Dry-aged.....	\$69	Mishima.....	\$79

CENTER CUT FILETS

Petite Wet-aged.....	\$45	Dry-aged.....	\$52	Mishima.....	\$65
Grand Cut Wet-aged.....	\$59	Dry-aged.....	\$65	Mishima.....	\$75

PORTERHOUSE

Regular Cut Wet-aged.....	\$69	Dry-aged.....	\$89
Grand Cut Wet-aged.....	\$129	Dry-aged.....	\$149

PREMIUM CUTS

Chateaubriand for Two	\$109	Berkshire Pork Chop	\$42
Prime Rib	\$49		

SURF & TURF

add to any steak selection only

Add a Small Lobster Tail.....	\$29
Add 1/2 lb. Alaskan King Crab Legs.....	\$55

Steak Enhancements

OscarStyle.....	\$6	Peppercorn Sauce.....	\$4	Danish Blue Cheese.....	\$5
Bearnaise Sauce.....	\$4	Peppercorn.....	\$4		

FRESH FISH & SEAFOOD

Chilean Sea Bass with Tropical Salsa, Mixed Greens and Sweet Potato Frites.....	\$59
Sushi Grade Yellow Fin Tuna with Kiwi Wasabi, Tropical Salsa and Mixed Greens.....	\$49
Broiled Salmon on a Cedar Plank.....	\$39
Broiled Alaskan King Crab Legs (1 lb.) with Drawn Butter.....	Market Price
Broiled Australian Cold Water Lobster Tail (Regular or Large).....	Market Price

POULTRY

Organic Natural Boneless Chicken Breast on a bed of Lemon Butter & Parsley.....	\$32
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Chicago Chop House Potato Pancake

Shredded Potato Blended with Eggs, Onions, Salt & Black Pepper Served with Sour Cream & Applesauce.....	\$8
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Russ's American Fries

Baked Potato - Sliced and Sautéed with Garlic, Onion, White Pepper, Black Pepper, Oregano & Parsley.....	\$7
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SIDES

	Single	Family Style
Four Cheese Au Gratin Potatoes	\$10	\$17
with Applewood Smoked Bacon	\$15	\$26
Chop House Truffle Mac 'n' Cheese	\$10	\$17
with Applewood Smoked Bacon	\$15	\$26
Jumbo Idaho Baked Potato with Whipped Butter, Chive Sour Cream, Applewood Smoked Bacon Bits & Cheddar Cheese	\$9	
Organic Mashed Potatoes Whipped with Butter, Milk, & Parmesan Cheese	\$7	
Jumbo Crispy Onion Rings	\$10	
Creamed Spinach	\$10	
Asparagus with Hollandaise Sauce	\$10	
Sautéed Organic Baby Zucchini Sautéed in Extra Virgin Olive Oil and Italian Spices	\$9	
Organic Roasted Sweet Corn Roasted on the Cob then Sautéed with Olive Oil and Chop House Spices....	\$9	
Organic Haricots Verts Almondine Blanched & Sautéed with Sliced Almonds, Salt and Pepper	\$9	
Organic Sliced Mushrooms Sautéed in White Wine, Vegetable Broth and Caramelized Onions	\$9	
Organic Fresh Steamed Broccoli Steamed & served with Hollandaise Sauce.....	\$9	
Organic Chef's Vegetable of the Day	Market Price	

DESSERTS

Colossal Cheese Cake	\$9
Carrot Cake	\$9
Key Lime Pie	\$9
Gluten Free Chocolate Cake	\$9
Dulce de Leche Cake	\$10
Old Fashioned Hot Fudge Sundae	\$7
Sorbet of the Day/Vanilla Bean Ice Cream	\$7
Chef's Dessert	Market Price
Add a la Mode... \$3.50 Add Berries... \$5	
Please ask for our available Specialty Coffee options	

OTHER

Entertainment Nightly at 5pm
All major credit cards accepted • **18% Gratuity added to parties of 6 or more**
Private party facilities up to 80 people available.
Please notify staff of any allergies before ordering.

One Check Per Table