

APPETIZERS

Crispy Calamari , with Cocktail Sauce	\$13
6 oz. Chop House "Signature" Crab Cake , with Roasted Pepper Aioli	\$18
Herb Roasted Lollipop Lamb Chops , Micro Greens, Mint Jelly.....	\$18
Jumbo Cocktail Shrimp with Cocktail Sauce. By the 1/2 lb	\$23
Blue Point Oysters , Cocktail Sauce, By the 1/2 Dozen	\$18
Baked Oysters Rockefeller . By the 1/2 Dozen	\$17
Roasted Eggplant , Feta Cheese, Toasted Almonds, Mint	\$12
Pan Fried Lake Perch , Lemon Butter Sauce, Crispy Capers	\$16

COLD PLATTERS

Shrimp, Blue Point Oysters, Lump Crab Meat, Crudo Tuna , served on Crushed Ice with Lemons, Mignonette, with Cocktail Sauce.....	\$25 pp
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HOT PLATTERS

Lump Crab Cake, Oyster Rockefeller, King Crab Leg, Calamari , served with Lemons, Cocktail Sauce, Roasted Pepper Aioli, with Drawn Butter.....	\$35 pp
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SALADS

Caesar Salad , Romaine Hearts, Shaved Parmesan, with Classic Dressing	\$10
House Dinner Salad , Greens, Carrots, Red Cabbage, Red Onion, Tomato	\$7
Baby Wedge Salad , Tomato, Applewood Smoked Bacon, Blue Cheese with Choice of Creamy Blue Cheese, 1000 Island or 50/50 Dressing	\$11
Burrata Salad , Beefsteak Tomato, Mixed Greens, Basil, with Balsamic Glaze	\$15
Chop House Salad , Mixed Boston & Romaine Lettuce, Vine Ripened, Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage, Sliced Scallions with Creamy Parmesan Dressing	\$14
Baby Spinach Salad , Feta Cheese, Candied Pecans, Applewood Smoked Bacon, Bacon Vinaigrette	\$13

SOUPS

Lobster Bisque , Chopped Lobster, White Truffle Oil.....	\$13
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OUR STEAKS & CHOPS

Zagat Survey Rated "Excellent in America's Top Restaurants"
1998, 1999, 2000, 2001, 2001, 2003, 2004, 2005, 2006, 2007,
2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017



AMERICAN "MISHIMA RANCH" WAGYU

Well-marbled with the highest "USDA PRIME" grading

20 oz. Bone-in Ribeye	\$79	12 oz. Petite NY Strip	\$65
24 oz. "Tomahawk" Ribeye	\$99	18 oz. Grand NY Strip	\$79
18 oz. Delmonico	\$75		

PRIME STEAKS AND CHOPS

Our finest awarded center cut, hand selected and dry-aged in our own aging box!

WET-AGED

20 oz. Bone-in Ribeye	\$59
24 oz. "Tomahawk" Ribeye	\$79
18 oz. Bone-in Kansas City	\$59
12 oz. Petite NY Strip	\$49
18 oz. Grand NY Strip	\$59
8 oz. Petite Filet	\$45
12 oz. Grand Filet	\$59
20 oz. Porterhouse	\$69
42 oz. Grand Porterhouse	\$109
18 oz. Delmonico Select "Limited" ..	\$65

DRY-AGED

18 oz. Bone-in Ribeye	\$69
24 oz. "Tomahawk" Ribeye	\$89
12 oz. Bone-in Filet	\$70
18 oz. Bone-in Kansas City	\$69
12 oz. Petite NY Strip	\$55
18 oz. Grand NY Strip	\$69
20 oz. Porterhouse	\$89
42 oz. Grand Porterhouse	\$129

MAKE IT SURF-N-TURF

Oscar Style	\$8	Small Lobster Tail.....	\$35
1/2 lb. Alaskan King Crab Legs	\$35	Large Lobster Tail	MP

STEAK ENHANCEMENTS

Creamy Horseradish.....	\$6	Peppercorn Sauce	\$4
Béarnaise Sauce	\$4	Danish Blue Cheese	\$5

CLASSIC ENTREES & SEAFOOD

20oz Prime Rib , Au Jus, Horseradish Cream	\$49
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16oz Braised Berkshire Pork Chop	\$42
1/2 Roasted Boneless Chicken , Lemon Butter Sauce, White Truffle Oil, Mashed Potatoes	\$32
12 oz. Baked Chilean Sea Bass , Tropical Salsa, Mixed Greens	\$49
10 oz. Seared Ahi Tuna , Soy Mustard Sauce, Tropical Salsa, Micro Greens	\$45
12 oz. Maple Glazed Blackened Salmon Broiled on a Cedar Plank	\$39
1/2 lb Broiled Alaskan King Crab Legs with Drawn Butter	\$35
Broiled Australian Cold Water Lobster Tail (Small or Large)	\$35/MP

SIDES

Chicago Chop House Potato Pancake

Shredded Potato, Eggs, Onions, Sour Cream, Applesauce	\$8
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Russ's American Fries

Sautéed Baked Potato, Garlic, Onion, Oregano & Parsley	\$7
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Jumbo Baked Potato , Whipped Irish Butter, Applewood Smoked Bacon, Sour Cream, aged Cheddar Cheese	\$9
Four Cheese Au Gratin Potatoes ... \$10 Add Applewood Bacon \$5	
Chop House Truffle Mac 'n' Cheese \$10 Add Applewood Bacon \$5	
Creamed Spinach	\$10
Whipped Yukon Mashed Potatoes , Butter, Cream	\$7
Crispy Jumbo Onion Rings	\$10
Asparagus with Hollandaise Sauce	\$12
Sautéed Crimini Mushrooms , Caramelized Onion, White Wine, Butter, Thyme	\$10
Steamed Broccoli , Hollandaise Sauce	\$9
Crispy Brussels Sprouts with Applewood Smoked Bacon	\$12
Chef's Vegetable of the Day	\$10

*Consumer advisory "Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you have certain
medical conditions."

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