

APPETIZERS

Crispy Calamari , with Cocktail Sauce	\$13
Chop House "Signature" Crab Cakes , with Roasted Pepper Aioli	\$18
Herb Roasted Lollipop Lamb Chops , Micro Greens, Mint Jelly	\$18
Fried Eggplant , Feta Cheese, Toasted Almonds, Mint	\$12
Blue Point Oysters , Cocktail Sauce, By the ½ Dozen	\$16
Baked Oysters Rockefeller , By the ½ Dozen	\$18
Pan Fried Lake Perch , Lemon Butter Sauce, Crispy Capers	\$16
Jumbo Cocktail Shrimp with Cocktail Sauce, By the ½ lb	\$23
Sliced Ahi Tuna Pan-Seared with Cowboy Rub & Tropical Salsa	\$24

COLD PLATTER

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

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, Anchovies 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

SOUP

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, 2003, 2004, 2005, 2006, 2007,
2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017



AMERICAN "MISHIMA RESERVE" WAGYU

Well-marbled beyond "USDA PRIME" grading

16 oz. Delmonico	\$75	10 oz. Petite NY Strip	\$65
16 oz. Bone-in Ribeye	\$79	14 oz. Grand NY Strip	\$79
20 oz. "Tomahawk" Ribeye	\$99	Chef's Cut of the Day.....	MP

PRIME STEAKS AND CHOPS

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

WET-AGED

8 oz. Petite Filet	\$45
12 oz. Grand Filet	\$55
12 oz. Bone-in Filet	\$59
12 oz. Petite NY Strip	\$49
18 oz. Grand NY Strip	\$59
18 oz. Bone-in Kansas City	\$59
18 oz. Bone-in Ribeye	\$59
24 oz. "Tomahawk" Ribeye	\$79
20 oz. Porterhouse	\$69
42 oz. Grand Porterhouse	\$109
64 oz. Grand Porterhouse	\$149

DRY-AGED

8 oz. Petite Filet	\$55
12 oz. Grand Filet	\$60
12 oz. Bone-in Filet	\$65
12 oz. Petite NY Strip	\$59
18 oz. Grand NY Strip	\$69
18 oz. Bone-in Kansas City	\$69
18 oz. Bone-in Ribeye	\$69
24 oz. "Tomahawk" Ribeye	\$89
20 oz. Porterhouse	\$79
42 oz. Grand Porterhouse	\$119

MAKE IT SURF-N-TURF

Oscar Style	\$8	Small Lobster Tail.....	\$35
½ lb. Alaskan King Crab Legs	\$35	Large Lobster Tail.....	MP

STEAK ENHANCEMENTS

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

CLASSIC ENTRÉES & SEAFOOD

20 oz. Prime Rib , Au Jus, Horseradish Cream	\$49
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16 oz. Braised Berkshire Pork Chop	\$42
Roasted Chicken Breast , Lemon Butter Sauce, Fresh Spinach, White Truffle Oil, Mashed Potatoes	\$32
8 oz. Pan-Seared Sea Bass , Delicious Mint & Feta Couscous with Spinach	\$45
10 oz. Seared Ahi Tuna , 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 Thick Cut 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, Chives, Cream	\$7
Crispy Jumbo Onion Rings, Remoulade	\$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

*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."

Live Piano Entertainment Nightly
All major credit cards accepted • 18% Gratuity added to parties of 6 or more
Private party facilities up to 80 people available.
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