APPETIZERS

Crispy Calamari, Cocktail Sauce
Baby Lamb Lollipops, Herb-Roasted, Mint Jelly, Micro Herbs
Chop House Signature Crab Cake, Roasted Pepper Aioli
Duke of Bacon, Nueske Bacon
Lobster “ESCARGOT” Baked Maine Lobster, Pernod Butter, Havarti Cheese, Crostini
Baked Oysters Rockefeller, By the 1/2 Dozen
Shrimp De Jonghe, Garlic, Herbs, Sherry, Butter
Jumbo Shrimp Cocktail, Cocktail Sauce
Sliced Ahi Tuna, Pan-Seared, Cowboy Rub, Tropical Salsa
Oysters, Cocktail Sauce and Mignonette, by the 1/2 Dozen
Pan-Seared Scallops, Finished in Lime Tequila Butter
Alaskan King Crab Legs, (hot or chilled)….(1/2 lb.)….$39…..(1 lb.)….$70
Chicago Chop House Seafood Tower, Mussels, Clams, Oysters, Shrimp, Maine Lobster, King Crab Legs, Jumbo Lump Crab Meat
Charcuterie Board, Chef’s Selection of Meats and Cheeses

SALADS

Caesar Salad, Romaine Hearts, Shaved Parmesan, Anchovies, Garlic Crotons, Caesar Dressing
Dinner Salad, Greens, Carrots, Red Cabbage, Red Onion, Tomato
Baby Wedge Salad, Tomato, Applewood Smoked Bacon, Blue Cheese with Choice of Creamy Blue Cheese, 1000 Island or 50/50 Dressing
Buratta Salad, Beefsteak Tomato, Mixed Greens, Basil, Balsamic Glaze
Chop House Salad, Iceberg and Romaine Lettuce, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage, Carrots, Scallions, Creamy Parmesan Dressing
Baby Spinach Salad, Feta Cheese, Candied Pecans, Shaved Red Onion, Applewood Smoked Bacon, Bacon Vinaigrette
Roasted Beet and Tomato Salad, Arugula, Golden Beets, Tomato, Shaved Red Onion, Roasted Almonds, Blue Cheese Crumble, Balsamic Glaze
Waldorf Salad, Mixed Greens, Dried Cranberries, Candied Pecans, Celery, Pumpkin Seeds, Goat Cheese, Champagne Dressing

SOUP

Lobster Bisque, Chopped Lobster, White Truffle Oil
Baked French Onion, Caramelized Onions, Brandy, Beef Broth, Crostini, Five Cheese Blend

PRIME MEATS AND CHOPS

Our Midwest beef is grain fed and hand-cut in-house

WET-AGED

Petite Filet
Grand Filet
Bone-in Filet
Delmonico
Grand NY Strip
Bone-in Kansas City
Bone-in Ribeye
“Tomahawk” Ribeye
Porterhouse
Grand Porterhouse

DRY-AGED

Petite Filet
Grand Filet
Bone-in Filet
Delmonico
Grand NY Strip
Bone-in Kansas City
Bone-in Ribeye
“Tomahawk” Ribeye
Porterhouse
Grand Porterhouse

Prime Rib, Au Jus, Horseradish Cream, Charred upon request

WAGYU RESERVE


MAKE IT SURF-N-TURF

Oscar Style
1/2 lb. Alaskan King Crab Legs
1 lb. Alaskan King Crab Legs

Small Lobster Tail
Large Lobster Tail
Maine Lobster Tail

Signature Chop House Butter
Danish Blue Cheese
Truffle Butter

STEAK ENHANCEMENTS

Creamy Horseradish
Hollandaise Sauce
Bearnaise Sauce
Peppercorn Sauce

Signature Chop House Butter
Danish Blue Cheese
Truffle Butter

Temperature Guide

RARE: Cool red center
MEDIUM RARE: Warm red center
MEDIUM: Warm pink center
MEDIUM WELL: Warm brown, slightly pink center
WELL DONE: Hot brown center, cooked throughout

STEAKS

Prime Rib
Porterhouse

Temperatures:

RARE: Cool red center
MEDIUM: Warm pink center
MEDIUM WELL: Warm brown, slightly pink center
WELL DONE: Hot brown center, cooked throughout

Seafood

Chicago Chop House proudly serves the best of the best USDA Prime Angus beef. Meats by Linz, Chicago has maintained its reputation as the premier source of fine cut steaks and chops for restaurants around the world. Available in both Wet and Dry Aged USDA Prime.

CLASSIC ENTRÉES FROM LAND & SEA

Braised Berkshire Pork Chop, Apple Butter
Half Roasted Chicken, Lemon Butter, Crispy Fingerling Potatoes, Cherry Pepper
Colorado Rack of Lamb, Double-Cut, Chimichurri or Mint Jelly
Lobster Mac and Cheese
Seabass (skin on), Miso Glaze, Snap Peas, Toasted Sesame Seeds, Micro Herbs
Seared Ahi Tuna, Tropical Relish, Wasabi Crema, Pickled Ginger, Micro Greens
Maple Glazed Salmon, Broiled on Cedar Plank
Dover Sole Amandine, Roasted Almond, Lemon Butter
Lake Superior White Fish (skin on), Patachio Crust, Dijon Lemon Butter, Micro Herbs
Broiled Australian Cold Water Lobster Tail, hot or chilled
Broiled Maine Lobster, 100% Black Truffle +$10
Alaskan King Crab

SIDES

Potato Pancake, Shredded Potato, Eggs, Onions, Sour Cream, Applesauce
Hand Cut French Fries, White Truffle Oil, Shaved Parmesan
Jumbo Baked Potato, Applewood Smoked Bacon, Aged Cheddar Cheese, Chives, Whipped Irish Butter, Sour Cream
Thick Cut Au Gratin Potatoes, Tomato, Four Cheese Blend
Spinach, Creamed, Steamed, or Sautéed in Garlic
Baked Roasted Cauliflower, 4 Cheese Blend
Whipped Yukon Mashed Potatoes, Gravy on the Side, Butter, Chives, Cream
Bacon Cheddar Mashed Potatoes, Scallions, Nueske Bacon
Crispy Jumbo Onion Rings, Remoulade
Truffle Mac and Cheese

Keto-friendly options, please ask server

*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
13% Service Charge added to parties of 6 or more
Private party facilities up to 80 people available
Please notify staff of any allergies before ordering
Keto-friendly options, please ask server