

APPETIZERS

- Crispy Calamari**, Cocktail Sauce..... \$15
Baby Lamb Lollipops, Herb-Roasted, Mint Jelly, Micro Herbs \$24
Chop House Signature Crab Cake, Roasted Pepper Aioli..... \$24
Duke of Bacon, Nueske Bacon \$21
Lobster “ESCARGOT” Baked Maine Lobster, Pernod Butter,
 Havarti Cheese, Crostini \$28
Baked Oysters Rockefeller, By the 1/2 Dozen..... \$21
Shrimp De Jonghe, Garlic, Herbs, Sherry, Butter \$24
Jumbo Shrimp Cocktail, Cocktail Sauce \$23
Sliced Ahi Tuna, Pan-Seared, Cowboy Rub, Tropical Salsa \$24
Oysters, Cocktail Sauce and Mignonette, by the 1/2 Dozen
 (East or West Coast)..... \$19
Pan-Seared Scallops, Finished in Lime Tequila Butter....(3)..MP (6)..MP
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
 (hot or chilled)..... \$165
Charcuterie Board, Chef’s Selection of Meats and Cheeses.....\$24

SALADS

- Caesar Salad**, Romaine Hearts, Shaved Parmesan, Anchovies,
 Garlic Croutons, Caesar Dressing\$12
Dinner Salad, Greens, Carrots, Red Cabbage, Red Onion, Tomato\$9
Baby Wedge Salad, Tomato, Applewood Smoked Bacon,
 Blue Cheese with Choice of Creamy Blue Cheese,
 1000 Island or 50/50 Dressing\$13
Burrata Salad, Beefsteak Tomato, Mixed Greens, Basil,
 Balsamic Glaze\$18
Chop House Salad, Iceberg and Romaine Lettuce, Vine-Ripened
 Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage,
 Carrots, Scallions, Creamy Parmesan Dressing \$14
Baby Spinach Salad, Feta Cheese, Candied Pecans, Shaved Red Onion,
 Applewood Smoked Bacon, Bacon Vinaigrette \$15
Roasted Beet and Tomato Salad, Arugula, Golden Beets, Tomato,
 Shaved Red Onion, Roasted Almonds, Blue Cheese Crumble,
 Balsamic Glaze.....\$18
Waldorf Salad, Mixed Greens, Dried Cranberries, Candied Pecans,
 Celery, Pumpkin Seeds, Goat Cheese, Champagne Dressing\$16

SOUP

- Lobster Bisque**, Chopped Lobster, White Truffle Oil.....\$13
 (Add Sherry \$5)
Baked French Onion, Caramelized Onions, Brandy,
 Beef Broth, Crostini, Five Cheese Blend.....\$10



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.



PRIME STEAKS AND CHOPS

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

WET-AGED

- Petite Filet** \$59
Grand Filet \$69
Bone-in Filet MP
Delmonico \$59
Grand NY Strip \$69
Bone-in Kansas City \$69
Bone-in Ribeye..... \$59
“Tomahawk” Ribeye \$85
Porterhouse \$69
Grand Porterhouse..... \$149

DRY-AGED

- Petite Filet**..... \$65
Grand Filet..... \$79
Bone-in Filet MP
Delmonico \$75
Grand NY Strip..... \$79
Bone-in Kansas City..... \$79
Bone-in Ribeye..... \$69
“Tomahawk” Ribeye..... \$95
Porterhouse \$79
Grand Porterhouse..... \$159

Prime Rib, Au Jus, Horseradish Cream, Charred upon request.....\$59

WAGYU RESERVE

Japanese (A5) Hand-Cut Filet \$28 per Oz. Minimum 5 Oz.

MAKE IT SURF-N-TURF

- Oscar Style \$24
 1/2 lb. Alaskan King Crab Legs..... \$39
 1 lb. Alaskan King Crab Legs \$70
 Small Lobster Tail..... \$35
 Large Lobster Tail MP
 Maine Lobster Tail..... MP
 (Sautéed in Black Truffle +\$10)

STEAK ENHANCEMENTS

- Creamy Horseradish..... \$5
 Hollandaise Sauce \$5
 Béarnaise Sauce \$5
 Peppercorn Sauce \$5
 Signature Chop House Butter..... \$4
 Danish Blue Cheese \$5
 Truffle Butter \$6

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

CLASSIC ENTRÉES FROM LAND & SEA

- Braised Berkshire Pork Chop**, Apple Butter \$42
Half Roasted Chicken, Lemon Butter, Crispy Fingerling Potatoes,
 Cherry Pepper \$32
Colorado Rack of Lamb, Double-Cut, Chimichurri or Mint Jelly \$59
Lobster Mac and Cheese \$45
Seabass (skin on), Miso Glaze, Snap Peas,
 Toasted Sesame Seeds, Micro Herbs \$48
Seared Ahi Tuna, Tropical Relish, Wasabi Crème,
 Pickled Ginger, Micro Greens \$48
Maple Glazed Salmon, Broiled on Cedar Plank..... \$39
Dover Sole Amandine, Roasted Almond, Lemon Butter \$58
Lake Superior White Fish (skin on), Pistachio Crust,
 Dijon Lemon Butter, Micro Herbs \$38
Broiled Australian Cold Water Lobster Tail, hot or chilled MP
Broiled Maine Lobster MP (Sautéed in Black Truffle +\$10)
Alaskan King Crab..... (1/2 lb.)..\$39.....(1 lb.)..\$70

SIDES

- Potato Pancake**, Shredded Potato, Eggs, Onions,
 Sour Cream, Applesauce \$12
Hand Cut French Fries, White Truffle Oil, Shaved Parmesan..... \$12
Jumbo Baked Potato, Applewood Smoked Bacon, Aged Cheddar
 Cheese, Chives, Whipped Irish Butter, Sour Cream \$13
Thick Cut Au Gratin Potatoes, Tomato, Four Cheese Blend.....\$13
Spinach, Creamed, Steamed, or Sautéed in Garlic..... \$13
Baked Roasted Cauliflower, 4 Cheese Blend..... \$14
Whipped Yukon Mashed Potatoes, Gravy on the Side,
 Butter, Chives, Cream..... \$10
Bacon Cheddar Mashed Potatoes, Scallions, Nueske Bacon \$13
Crispy Jumbo Onion Rings, Remoulade..... \$12
Truffle Mac and Cheese..... \$15
 (Add Nueske Bacon \$5)
Asparagus, Steamed, Grilled or Sautéed in Garlic..... \$13
Cremini Mushrooms, Caramelized Onion, White Wine,
 Butter, Thyme \$13
Broccoli, Steamed, Charred or Sautéed in Garlic \$13
Crispy Brussels Sprouts, Applewood Smoked Bacon \$15

*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% 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