

APPETIZERS

- Crispy Calamari, Cocktail Sauce..... \$15
- 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
- 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
- Alaskan King Crab Legs(hot or chilled).(1/2lb..\$39). (1lb..\$70)

SALADS

- Caesar Salad, Romaine Hearts, Grana Padano, Anchovies, Hard-Boiled Egg, Garlic Croutons, Caesar Dressing.....\$13
- Baby Wedge Salad, Applewood Smoked Bacon, Tomato, Avocado, Red Onion, Hard-Boiled Egg, Cucumber Garnish, Blue Cheese, and Choice of Creamy Blue Cheese, 1000 Island or 50/50 Dressing.....\$15
- Roasted Beet and Goat Cheese Salad, Red and Golden Beets, Baby Arugula, Pickled Red Onions, Roasted Pistachios, Pesto.....\$16
- Chop Salad, Iceberg Lettuce, Spinach, Radicchio, Carrots, Cherry Tomatoes, Applewood Smoked Bacon, Feta Cheese, Hearts of Palm, Radish, Onion Strings, Scallions, Creamy Parmesan Dressing.....\$16
- Caprese Salad, Burrata, Beefsteak Tomato, Basil, Red Onion, Balsamic Glaze.....\$18

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

SEAFOOD ENTRÉES

- Maple Glazed Salmon, Broiled on a Cedar Plank.....\$39
- Seabass (skinless), Miso Glaze, Snap Peas, Toasted Sesame Seeds, Micro Herbs\$48
- Seared Ahi Tuna Steak, Tropical Relish, Wasabi Crème, Pickled Ginger, Micro Greens \$48
- Broiled Baby Lobster Tail,..... \$35
- Broiled Australian Lobster Tail, Hot or Chilled..MP
- Alaskan King Crab Legs, Hot or Chilled..(1/2lb..)\$39. (1lb..)\$70
- Tropical Scallops, Tropical Salsa, Lemon Butter, Watercress..(6).....\$48



Chicago Chop House proudly serves the best of the best 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.

PRIME STEAKS AND CHOPS

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

WET-AGED

- Petite Filet \$49
- Grand Filet \$59
- Grand New York Strip..... \$65
- Delmonico..... \$69
- Bone-in Ribeye..... \$75
- Porterhouse..... \$75

DRY-AGED

- Petite Filet..... \$59
- Grand Filet..... \$69
- Bone-in FiletMP
- Bone-in Kansas City \$65
- Bone-in "Cowgirl" Ribeye.. \$69
- "Tomahawk" Ribeye..... \$79

PRIME RIB SPECIAL

***AVAILABLE SATURDAY ONLY*

Prime Rib, Au Jus, Horseradish Cream, Charred upon request, served with Garlic Mashed Potatoes.
10oz...\$39, 16oz...\$59, 22oz...\$75

MAKE IT SURF-N-TURF

- Oscar Style.....\$24
- Jumbo Shrimp..... \$24
- Pan-Seared Scallops \$28
- Small Lobster Tail..... \$35
- Large Lobster Tail MP (Sautéed in Black Truffle +\$10)

STEAK ENHANCEMENTS

- Creamy Horseradish \$5
- Hollandaise Sauce \$5
- Béarnaise Sauce..... \$5
- Brandy Peppercorn Sauce..... \$5
- Signature Chop House Butter.....\$5
- Danish Blue Cheese.....\$5
- Roasted Garlic Butter.....\$5
- Truffle Butter.....\$8

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

All Major Credit Cards Accepted
20% Mandatory Service Charge for All Parties
Private Party Facilities up to 50 People Available
Request Split Checks Upon Initial Order, Four Card Maximum
Please Notify Staff of Any Allergies Before Ordering
Keto-Friendly options, Please Ask Server

PHIL'S FAVORITES

- Colorado Rack of Lamb, Double-Cut, Chimichurri or Mint Jelly..\$59
- Braised Berkshire Pork Chop, Apple Butter.....\$42
- Half Roasted Chicken, Lemon Butter, Crispy Fingerling Potatoes, Cherry Peppers..... \$32
- Chicken Parmesan, White Wine Marinara Sauce, Provolone, Grana Padano Cheese \$29 (Add Bucatini \$9)
- Chicken Milanese, Baby Arugula, Heirloom Tomatoes, Red Onions, Grana Padano, Lemon Herb Vinaigrette.....\$34
- Bucatini & Wagyu Meatballs, White Wine Marinara Sauce, Truffle Ricotta , Micro Herb Garnish..... \$39
- Homemade Fettuccine, White Cream Sauce or Red Sauce, Black Truffle Shavings..... \$39 (Add Chicken \$12) (Add Jumbo Shrimp \$23) (Add Seared Scallops \$28) (Add King Crab Meat \$39)

SIDES

- 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
- Bacon Cheddar Mashed Potatoes, Scallions, Nueske Bacon\$13
- Whipped Yukon Mashed Potatoes, Gravy on the Side, Butter, Chives, Cream \$10
- Hand Cut French Fries, White Truffle Oil, Shaved Parmesan.....\$12
- Asparagus, Steamed, Grilled or Sautéed in Garlic..... \$13
- Broccoli, Steamed, Charred or Sautéed in Garlic..... \$13
- Spinach, Creamed, Steamed, or Sautéed in Garlic..... \$13
- Cremini Mushrooms, Caramelized Onion, White Wine, Butter, Thyme.....\$13
- Crispy Brussels Sprouts, Applewood Smoked Bacon \$15
- Truffle Mac and Cheese..... \$15 (Add Nueske Bacon \$5)
- Lobster Mac and Cheese \$45
- Charred Chopped Corn Roasted Garlic Butter, Cajun Seasoning, Grana Padano, Micro Cilantro Garnish \$13
- Bucatini, White Wine Marinara Sauce..... \$9

DESSERTS

- Godiva Lava Cake.....\$13
- New York Cheese Cake.....\$13
- Key Lime Pie.....\$13
- Sorbet, Mango, Raspberry, Lemon.....\$10
- Gelato, Vanilla, Strawberry, Pistachio.....\$7

**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."*

APPETIZERS

Wagyu Meatballs, Tomato-Garlic Sauce, Truffle Ricotta, Sourdough Crostinis.....\$21

BBQ Bacon Wrapped Scallops, Nueske Bacon, Tropical Salsa, Micro Herbs.....\$24

Charred Octopus Tacos, Mango Salsa, Charred Corn, Avocado, Lemon Caper Aioli, Flour Tortillas, Micro Cilantro.....\$21

Firecracker King Crab Legs, Cipollini Onions, Cherry Peppers, Cajun Garlic Sauce....(1/2lb.) \$38.. (1lb.)\$72

Oysters, Cocktail Sauce and Mignonette, East or West Coast,.....1/2 Dozen \$19...Dozen \$38

Tuna Crudo, Guacamole, Tropical Salsa, Radish, Truffle Potato Chips.....\$24

Steak Tartare, USDA Prime Filet, Lemon Caper Aioli, Red Onions, Dijon Mustard, Whole Grain Mustard, Sourdough Crostinis.....\$18

Seafood Tower, (hot or chilled), Shrimp, Maine Lobster, Jumbo Lump Crab, Scallops, King Crab Legs, Clams.....\$39/Per Person

SALADS

Grilled Octopus Salad, Baby Arugula, Roasted Red Peppers, Heirloom Tomatoes, Red Onions, Blood Orange Supremes, Citrus Vinaigrette Roasted Pistachios.....\$18

Burrata and Prosciutto, Mesclun Lettuce, Prosciutto di Parma, Heirloom Tomatoes, Red Onions, Balsamic Glaze.....\$21

BURGERS

Chop House Wagyu Burger, Boston Bibb Lettuce, Beefsteak Tomatoes, Caramelized Onions, Yellow Cheddar Cheese, Mustard-Mayo , Brioche Bun...\$21

Cheesy Burger, USDA Prime Patty, Mac and Cheese, Nueske Bacon, Onion Strings, Boston Bibb Lettuce, Tomatoes, Brioche Bun.....\$19

Southwest Burger, Boston Bibb Lettuce, Pico de Gallo, Guacamole, Havarti Cheese, Nueske Bacon, Chipotle Mayo, Sesame Brioche Bun.....\$19



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COURTYARD CLASSICS

Chef's favorites when dining al fresco.

Steak Frites, Ribeye, Truffle Fries, Chop House Butter.....\$48

Trio Medallions, USDA Prime Filet, Horseradish Crust, Parmesan Crust, Blue Cheese Crust, Beef au Jus.....\$41

Dry Aged Chopped Steak, Mashed Potatoes, Cipollini Onions, Wild Mushrooms, Brandy Demi Glaze.....\$39

BBQ Pork Ribs, Apple Sauce, BBQ Sauce, Onion Strings...Half Rack \$19 \$28 Full Rack

Lobster Fish & Chips, Beer battered Maine lobster, Rosemary Tater Tots, Tarragon Aioli, Honey Mustard.....\$48

Roasted Whole Branzino, Charred Tomato Jam, Lemon Butter Sauce.....\$45

Rosemary Fried Chicken, Honey Truffle Sauce, Fondue Cheese Sauce.....\$30

Linguine and Clams, Garlic White Wine Sauce, Sourdough Crostini.....\$30

STEAK ENHANCEMENTS

Creamy Horseradish	\$5	Signature Chop House Butter... \$5
Hollandaise Sauce	\$5	Danish Blue Cheese..... \$5
Béarnaise Sauce.....	\$5	Roasted Garlic Butter..... \$5
Brandy Peppercorn Sauce.....	\$5	Truffle Butter..... \$8

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SANDWICHES

Grilled Chicken Sandwich, Boston Bibb Lettuce, Tomatoes, Onions, Gruyere, Avocado, Nueske Bacon, Honey Mustard, Sesame Brioche Bun.....\$17

Lobster Roll, Poached Maine Lobster, Boston Bibb Lettuce, Champagne Poppysseed Aioli, Crispy Shallots.....\$26

SIDES

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

Bacon Cheddar Mashed Potatoes, Scallions, Nueske Bacon..... \$13

Whipped Yukon Mashed Potatoes, Gravy on the Side, Butter, Chives, Cream..... \$10

Hand Cut French Fries, White Truffle Oil, Shaved Parmesan.....\$12

Asparagus, Steamed, Grilled or Sautéed in Garlic.....\$13

Broccoli, Steamed, Charred or Sautéed in Garlic.....\$13

Spinach, Creamed, Steamed, or Sautéed in Garlic..... \$13

Cremini Mushrooms, Caramelized Onion, White Wine, Butter, Thyme..... \$13

Crispy Brussels Sprouts, Applewood Smoked Bacon..... \$15

Truffle Mac and Cheese..... \$15
(Add Nueske Bacon \$5)

Lobster Mac and Cheese..... \$45

Charred Chopped Corn, Roasted Garlic Butter, Cajun Seasoning, Grana Padano, Micro Cilantro Garnish.... \$13

Bucatini, White Wine Marinara Sauce..... \$9

DESSERTS

Godiva Lava Cake.....\$13

New York Cheese Cake.....\$13

Key Lime Pie.....\$13

Sorbet, Mango, Raspberry, Lemon.....\$10

Gelato, Vanilla, Strawberry, Pistachio.....\$7

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