

APPETIZERS

Fritto Misto Calamari - Shishito Peppers, Artichoke Hearts, Cocktail Sauce	\$18
Chop House Signature Crab Cake - Remoulade Sauce	\$24
Baked Oyster Rockefeller - East Oysters, Cream of Spinach, Four Cheese, Bearnaise Sauce - by the 1/2 Dozen	\$24
Lobster "ESCARGOT" - Baked Maine Lobster, Pernod Butter, Havarti Cheese, Crostini	\$28
Duke of Bacon - Nueske Bacon, Bourbon Maple Syrup	\$21
Wagyu Meatballs - Tomato-Garlic Sauce, Truffle Oil, Ricotta, Ciabatta Crostini's	\$21
Steak Tartare - USDA Prime Filet, Lemon Caper Aioli, Pickled Onions, Dijon Mustard, Whole Grain Mustard, Poached Egg, Ciabatta Crostini's	\$18
Jumbo Shrimp Cocktail - Cocktail Sauce	\$23
Oysters - Cocktail Sauce and Mignonette, by the 1/2 Dozen (East or West Coast)	\$19
Sesame Crusted Pan Seared Ahi Tuna - Guacamole, Pickled Ginger Radishes, Wasabi Paste, Fresno, Teriyaki Sauce, Crispy Wantons	\$24
Alaskan King Crab Legs - (hot or chilled)	1/2 lb - \$39 1 lb - \$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
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, Balsamic Glaze	\$18
Roasted Beet and Goat Cheese Salad - Red and Golden Beets, Baby Arugula, Pickled Red Onions, Roasted Pistachios, Pesto	\$16

SOUP

Lobster Bisque - Chopped Lobster, White Truffle Oil	\$13
(Add Sherry \$5)	
Baked French Onion - Caramelized Onions, Brandy, Beef Broth, Crostini, Provolone Cheese	\$10
Roasted Butternut Squash - Crème Fraîche, Roasted Pepitas, Micro Herbs	\$10

SEAFOOD ENTRÉES

Maple Glazed Salmon - Broiled on a Cedar Plank	\$39
Broiled Chilean Seabass - Miso Glaze, Baby Bock Choy, Cherry Peppers, Micro Herbs	\$48
Sesame Crusted Ahi Tuna Steak - Wasabi Paste, Pickled Ginger, Fresno Teriyaki, Micro Herbs	\$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 Filet	MP
Bone-in Kansas City	\$65
Bone-in "Cowgirl" Ribeye	\$69
"Tomahawk" Ribeye	\$79

PRIME RIB SPECIAL

(AVAILABLE ON SATURDAY ONLY)

Prime Rib

Au Jus, Horseradish Cream, Charred upon request, served with Garlic Mashed Potatoes.

10oz ...	\$39	16oz ...	\$59	22oz ...	\$75
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MAKE IT SURF-N-TURF

Oscar Style	\$24	Alaskan King Crab Legs	(1/2lb) ... \$39 (1lb) ... \$70
Jumbo Shrimp.....	\$24	Small Lobster Tail	\$35
Pan-Seared Scallops	\$28	Large Lobster Tail	MP (Sautéed in Black Truffle +\$10)

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
Chimichurri	\$5		

Temperture Guide

RARE: Cool Red Center
MEDIUM RARE: Warm Red Center
MEDIUM: Warm Pink Center
MEDIUM WELL: Warm Brown, Slightly Pink Center

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

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."

PHIL'S FAVORITES

Colorado Rack of Lamb - Double-Cut, Chimichurri or Mint Jelly ...	\$59
Steak Frites - Ribeye, Truffle Fries, Chop House Butter	\$48
Braised Berkshire Pork Chop - Apple Butter	\$42
Half Roasted Chicken - Lemon Butter, Crispy Fingerling Potatoes, Cherry Peppers	\$32
Rosemary Fried Chicken , Honey Truffle Sauce, Fondue Cheese Sauce	\$30
Chicken Parmesan - White Wine Marinera Sauce, Provolone, Grana Padano Cheese	\$29
(Add Bucatini \$9)	
BBQ Pork Ribs - Apple Sauce, BBQ Sauce, Onion Strings 1/2 Rack ... \$19 Full Rack ...	\$28
Chop House Wagyu Burger - Boston Bibb Lettuce, Beefsteak Tomatoes, Caramelized Onions, Yellow Cheddar Cheese, Mustard-Mayo , Brioche Bun	\$21
Baked Ziti Al Forno - Sausage, Wild Mushrooms, Tomatoes, Garlic, Mozzarella Cheese	\$39
Homemade Fettuccine , White Cream Sauce or Red Sauce, White Truffle Oil	\$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
Broccolini - Steamed, 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
Roasted Butternut Squash -	\$9

DESSERTS

Godiva Lava Cake	\$13
New York Cheesecake	\$13
Key Lime Pie	\$13
Apple Pie - à la mode.....	\$12
Crème Brulee	\$12
Pumpkin Pie	\$12
Sorbet , Mango, Raspberry, Lemon	\$10
Gelato , Vanilla, Strawberry, Pistachio	\$7