

APPETIZERS



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.

USDA PRIME STEAKS AND CHOPS

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

WET-AGED

Petite Filet	\$52
Grand Filet	\$63
Grand New York Strip ..	\$65
Delmonico	\$71
Bone-in Ribeye	\$75
Porterhouse	\$75

DRY-AGED

Petite Filet	\$59
Grand Filet	\$69
Bone-in Filet	MP
Bone-in Kansas City	\$72
Bone-in "Cowgirl" Ribeye .	\$70
"Tomahawk" Ribeye	\$89

USDA PRIME RIB SPECIAL

(AVAILABLE ON WEEKENDS ONLY)

Prime Rib

Au Jus, Horseradish Cream, charred upon request, served with Garlic Mashed Potatoes Or Truffle Creamed Corn		
12oz ...	\$49	16oz ... \$69
		22oz ... \$79

SIGNATURE CUTS



Miyazakigyn A5 Filet Cut (5oz)	\$25 per oz
Australia Wagyu AA8-9+ Grade Delmonico	\$79

MAKE IT SURF-N-TURF

Crab Cake	\$24	Alaskan King Crab Legs	(1/2lb) ... \$MP (1lb) ... \$MP
Garlic Shrimp Scampi	\$24	Small Lobster Tail	\$35
		Large Lobster Tail	MP

STEAK ENHANCEMENTS

Creamy Horseradish	\$5	Signature Chop House Butter .	\$7
Hollandaise Sauce	\$5	Roasted Garlic Butter	\$6
Béarnaise Sauce	\$5	Horseradish Butter	\$7
Brandy Peppercorn Sauce	\$5	Truffle Butter	\$9
Chimichurri	\$5	Danish Blue Cheese	\$6

Temperature Guide

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

20% Mandatory Service Charge for All Parties, Private Party Facilities up to 50 People. 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."

SEAFOOD ENTRÉES

Maple Glazed Salmon - Broiled on a Cedar Plank	\$39
Broiled Chilean Seabass - Miso Glaze, Baby Bock Choy, Cherry Peppers, Micro Herbs	\$48
Ahi Tuna Steak - Mango Relish, Asparagus, Lemon Beurre Blanc	\$48
Alaskan King Crab Legs - Cherry Peppers, Garlic Butter (hot or chilled)	1/2 lb - MP or 1 lb - MP

PHIL'S FAVORITES

Colorado Rack of Lamb - Double-Cut, Chimichurri or Mint Jelly	\$63
Braised Berkshire Pork Chop - Apple Butter	\$42
Half Roasted Chicken - Amish Chicken, Lemon Butter, Crispy Fingerling Potatoes, Cherry Peppers	\$32
Rosemary Fried Chicken, Honey Truffle Sauce, Fondue Cheese Sauce	\$30
Chicken Parmesan - White Wine Marinara Sauce, Provolone, Grana Padano Cheese	\$29
	(Add Bucatini \$9)
BBQ Pork Ribs - Apple Sauce, BBQ Sauce, Onion Strings	1/2 Rack ... \$20 Full Rack ... \$28
Chop House Wagyu Burger - Boston Bibb Lettuce, Beefsteak Tomatoes, Caramelized Onions, Yellow Cheddar Cheese, Mustard-Mayo, Brioche Bun, Served with Hand Cut Fries ...	\$21
Homemade Fettuccine, White Cream Sauce or Red Sauce, White Truffle Oil	\$39

(Add Grilled Chicken \$12, Grilled Jumbo Shrimp \$24, King Crab Meat \$MP)

SIGNATURE SIDES

Truffle Lobster Mac and Cheese	\$45
Garlic King Crab Mash - Gravy on the Side, Chives	\$48

SIDES

Jumbo Baked Potato - Applewood Smoked Bacon, Aged Cheddar Cheese, Chives, Whipped Irish Butter, Crème fraîche....	\$13
Bacon Cheddar Mashed Potatoes - Scallions, Nueske Bacon	\$15
Whipped Mashed Potatoes - Gravy on the Side, Chives	\$12
Hand Cut French Fries - White Truffle Oil, Shaved Parmesan	\$12
Potato Pancakes - Crème fraîche, Apple Sauce, Fondue Cheese Sauce	\$12
Asparagus - Steamed, Grilled or Sautéed in Garlic	\$13
Broccolini - Steamed, Sautéed in Garlic	\$13
Spinach - Creamed, Steamed, or Sautéed in Garlic	\$13
Wild Mushrooms - White Wine, Butter & Thyme	\$13
Baked Brussels Sprouts - Applewood Smoked Bacon	\$15
Truffle Mac and Cheese	\$15
Farm Fresh Corn - Roasted or Truffle Creamed	\$13
Brûlée Sweet Potatoes -	\$12

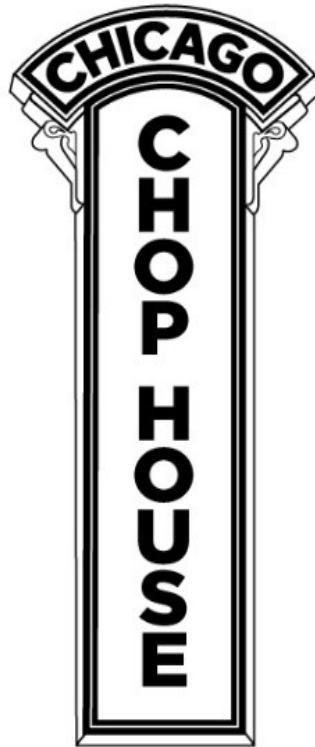
Baked Truffle Burrata - Marinara, Ciabatta Crostini, White Truffle Oil	\$18
Fritto Misto Calamari - Shishito Peppers, Artichoke Hearts, Cocktail Sauce	\$18
Chop House Signature Crab Cake - Remoulade Sauce	\$24
Baked Oyster Rockefeller - East Oysters, Cream of Spinach, Four Cheese, Béarnaise Sauce - by the 1/2 Dozen	\$24
Lobster "ESCARGOT" - Baked Maine Lobster, Pernod Butter, Havarti Cheese, Crostini	\$28
Shrimp Scampi - Sherry, Garlic, Cherry Pepper, Crostini's ..	\$24
Duke of Bacon - Nueske Bacon, Bourbon Maple Syrup	\$21
Wagyu Meatballs - Tomato, Truffle Oil, Ciabatta Crostini's .	\$21
Steak Tartare - USDA Prime Filet, Lemon Caper Aioli, Pickled Onions, Dijon Mustard, Grain Mustard, Poached Egg, Crostini's	\$18
Jumbo Shrimp Cocktail - Cocktail Sauce	\$24
Oysters - Cocktail Sauce and Mignonette, by the 1/2 Dozen (East or West Coast)	\$21
Seafood Tower - Shrimp, East & West Oysters, Maine Lobster, King Crab Legs, Tuna Tartare	Petite \$95 Grand \$190

SALADS

Caesar Salad - Romaine Hearts, Grana Padano, 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, Balsamic Glaze	\$16

SOUP

Lobster Bisque - Chopped Lobster, White Truffle Oil	\$14
	(Add Sherry \$5)
Baked French Onion - Caramelized Onions, Brandy, Beef Broth, Crostini, Provolone Cheese	\$12



Dining Regulations

ALL customers & Employees must wear face coverings **ALL TIMES** (including when seated, interacting with staff, walking around, and exiting), except when actively eating or drinking.

Due to CDC and City guidelines the dining experience is limited to a maximum of 2-hours

No more than 6 people at a table inside, 10 guests outside.

To be respectful of your neighboring guests and staff, no cell phone or iPad use in the restaurant!

Thank you for your cooperation during these unprecedented times.

Chicago Chop House Team