

- **CHOP HOUSE DINNER MENU**

APPETIZERS

• Crispy Calamari	\$15.00
with Cocktail Sauce	
• Baby Lamb Lollipops	\$24.00
Herb-Roasted, Mint Jelly, Micro Herbs	
• Chop House Signature Crab Cakes	\$24.00
with Roasted Pepper Aioli	
• Duke of Bacon	\$21.00
Nueske Bacon	
• Lobster "ESCARGOT"	\$28.00
Baked Maine Lobster, Pernod Butter, Havarti Cheese, Crostini	
• Baked Oysters Rockefeller	\$21.00
By the ½ Dozen	
• Shrimp De Jonghe	\$24.00
Garlic, Herbs, Sherry, Butter	
• Jumbo Cocktail Shrimp	\$23.00
with Cocktail Sauce.	
• Sliced Ahi Tuna	\$24.00
Pan-Seared, Cowboy Rub, Tropical Salsa	
• Oysters	\$19.00
Cocktail Sauce and Mignonette. By the ½ Dozen (East or West Coast)	
• Pan-Seared Scallop	Mkt Price (3) or (6)
Finished in Lime Tequila Butter	
• Alaskan King Crab Legs, (hot or chilled)	
1/2 pound	\$39.00
1 pound	

- Chicago Chop House Seafood Tower \$70.00
- Mussels, Clams, Oysters, Shrimp, Maine Lobster, King Crab Legs, Jumbo Lump Crab Meat (Hot or Chilled) \$165.00
- Charcuterie Board \$24.00
- Chef's Selection of Meats and Cheeses

SALADS

- Caesar Salad \$12.00
- Romaine Hearts, Shaved Parmesan, Anchovies, Garlic Croutons, Caesar Dressing
- Dinner Salad \$9.00
- Greens, Carrots, Red Cabbage, Red Onion, Tomato
- Baby Wedge Salad \$13.00
- Tomato, Applewood Smoked Bacon, Blue Cheese with Choice of Creamy Blue Cheese, 1000 Island or 50/50 Dressing
- Burrata Salad \$18.00
- Beefsteak Tomato, Mixed Greens, Basil, with Balsamic Glaze
- Chop House Salad \$14.00
- Iceberg and Romaine Lettuce, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage, Carrots, Scallions, Creamy Parmesan Dressing
- Baby Spinach Salad \$15.00
- Feta Cheese, Candied Pecans, Shaved Red Onion, Applewood Smoked Bacon, Bacon Vinaigrette
- Roasted Beet and Tomato Salad \$16.00
- Arugula, Golden Beets, Tomato, Shaved Red Onion, Roasted Almonds, Blue Cheese Crumble, Balsamic Glaze
- Waldorf Salad \$16.00
- Mixed Greens, Dried Cranberries, Candied Pecans, Celery, Pumpkin Seeds, Goat Cheese, Champagne Dressing

SOUP

- Lobster Bisque

Chopped Lobster, White Truffle Oil	\$13.00
Add Sherry	
• Baked French Onion	\$5.00
Caramelized Onions, Brandy, Beef Broth, Crostini, Five Cheese Blend	\$10.00

WAGYU RESERVE

Well-marbled (Grade A9+) \$28 per Oz. Minimum 5 Oz.

- Filet
\$28.00 per oz. Minimum order 5 oz.
- New York Strip
\$28.00 per oz. Minimum 5 oz.
- Delmonico
\$28.00 per oz. Minimum 5 oz.
- Ribeye
\$28.00 per oz. Minimum 5 oz.
- Tomahawk
\$28.00 per oz. Minimum 5 oz.

PRIME STEAKS | WET-AGED

Proudly serving Linz Heritage Angus beef. This locally-sourced and sustainably-raised genuine Black Angus beef is aged to perfection. Available in both wet- and dry-aged. Our Midwest beef is hand-cut in-house to ensure every steak is a prime cut.

• Petite Filet	\$48.00
• Grand Filet	\$57.00
• Bone-in Filet	\$62.00
• Petite NY Strip	\$49.00
• Delmonico	\$58.00
• Grand NY Strip	\$59.00

- Bone-in Kansas City \$59.00
- Bone-in Ribeye \$59.00
- "Tomahawk" Ribeye \$79.00
- Porterhouse \$69.00
- Grand Porterhouse \$145.00

PRIME STEAKS | DRY-AGED

Proudly serving Linz Heritage Angus beef. This locally-sourced and sustainably-raised genuine Black Angus beef is aged to perfection. Available in both wet- and dry-aged. Our Midwest beef is hand-cut in-house to ensure every steak is a prime cut.

- Petite Filet \$58.00
- Grand Filet \$67.00
- Bone-in Filet \$71.00
- Petite NY Strip \$59.00
- Delmonico \$68.00
- Grand NY Strip \$69.00
- Bone-in Kansas City \$69.00
- Bone-in Ribeye \$69.00
- "Tomahawk" Ribeye \$89.00
- Porterhouse \$79.00
- Grand Porterhouse \$155.00

PRIME RIB

- Prime Rib \$49.00

Au Jus, Horseradish Cream, Charred upon request

MAKE IT SURF-N-TURF

- Oscar Style \$24.00
 - 1/2 lb. Alaskan King Crab Legs \$39.00
 - 1 lb. Alaskan King Crab Legs \$70.00
 - Small Lobster Tail \$35.00
 - Large Lobster Tail Mkt Price
 - Maine Lobster Tail Mkt Price
- Sautéed in Black Truffle Add \$10.00

STEAK ENHANCEMENTS

- Creamy Horseradish \$5.00
- Hollandaise Sauce \$5.00
- Béarnaise Sauce \$5.00
- Peppercorn Sauce \$5.00
- Signature Chop House Butter \$4.00
- Danish Blue Cheese \$5.00
- Truffle Butter \$6.00

CLASSIC ENTRÉES FROM LAND & SEA

• Braised Berkshire Pork Chop	\$42.00
with Apple Butter	
• Half Roasted Chicken	\$32.00
Lemon Butter, Crispy Fingerling Potatoes, Cherry Pepper	
• Colorado Rack of Lamb	\$59.00
Double-Cut Served with Chimichurri or Mint Jelly	
• Lobster Mac and Cheese	\$45.00
• Sea Bass	\$48.00
(Skin On) Miso Glaze, Snap Peas, Toasted Sesame Seed, Micro Herbs	
• Seared Ahi Tuna	\$48.00
Tropical Relish, Wasabi Crème, Pickled Ginger, Micro Greens	
• Maple Glazed Salmon	\$39.00
Broiled on Cedar Plank	
• Dover Sole Almondine	\$58.00
Roasted Almond, Lemon Butter	
• Lake Superior White Fish (skin on)	
Pistachio Crust, Dijon Lemon Butter, Micro Herbs	
• Broiled Maine Lobster	Mkt Price
Sautéed in Black Truffle Add	\$10.00
• Alaskan King Crab	
Hot or Chilled	
1/2 lb.	\$39.00
1 lb.	\$70.00
• Broiled Australian Cold Water Lobster Tail, hot or chilled	Mkt Price

SIDES

<ul style="list-style-type: none"> • Potato Pancake 	\$12.00
Shredded Potato, Eggs, Onions, Sour Cream, Applesauce	
<ul style="list-style-type: none"> • Chicago Chop House American Fries 	\$9.00
Garlic, Onion, Oregano and Parsley	
<ul style="list-style-type: none"> • Jumbo Baked Potato 	\$13.00
Whipped Irish Butter, Applewood Smoked Bacon, Sour Cream, Aged Cheddar Cheese, Chives	
<ul style="list-style-type: none"> • Thick Cut Au Gratin Potatoes 	\$13.00
Tomato, Four Cheese Blend	
<ul style="list-style-type: none"> • Spinach 	\$13.00
Creamed, Steamed, or Sautéed in Garlic	
<ul style="list-style-type: none"> • Sautéed Kale 	\$14.00
Parmesan Cheese	
<ul style="list-style-type: none"> • Whipped Yukon Mashed Potatoes 	\$10.00
Gravy on the Side, Butter, Chives, Cream	
<ul style="list-style-type: none"> • Bacon Cheddar Mashed Potatoes 	\$13.00
Scallions, Nueske Bacon	
<ul style="list-style-type: none"> • Crispy Jumbo Onion Rings 	\$12.00
Remoulade	
<ul style="list-style-type: none"> • Truffle Mac and Cheese 	\$15.00
add Nueske Bacon	
<ul style="list-style-type: none"> • Asparagus 	\$13.00
Steamed, Grilled, or Sautéed in Garlic	
<ul style="list-style-type: none"> • Cremini Mushrooms 	\$13.00
Caramelized Onion, White Wine, Butter, Thyme	
<ul style="list-style-type: none"> • Broccoli 	\$13.00
Steamed, Charred or Sautéed in Garlic	
<ul style="list-style-type: none"> • Crispy Brussels Sprouts 	\$15.00

Applewood Smoked Bacon

DESSERTS

- 24 Karat Key Lime Pie \$40.00
- Key Lime Pie \$14.00
- Godiva Lava Cake \$15.00
- Skillet Apple Pie \$16.00
- New York Cheesecake \$13.00
- Vanilla Bean Crème Brûlée \$13.00
- Chocolate Fondue for Two \$28.00
- Homemade Cherry Pie \$14.00