

Dinner Menu

- **CHOP HOUSE DINNER MENU**

APPETIZERS

- Crispy Calamari
with Cocktail Sauce \$15.00
- 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

<ul style="list-style-type: none"> Alaskan King Crab Legs, (hot or chilled) 	
1/2 pound	\$39.00
1 pound	\$70.00
<ul style="list-style-type: none"> Chicago Chop House Seafood Tower 	\$165.00
Mussels, Clams, Oysters, Shrimp, Maine Lobster, King Crab Legs, Jumbo Lump Crab Meat (Hot or Chilled)	
<ul style="list-style-type: none"> Charcuterie Board 	\$24.00
Chef's Selection of Meats and Cheeses	

SALADS

<ul style="list-style-type: none"> Caesar Salad 	\$12.00
Romaine Hearts, Shaved Parmesan, Anchovies, Garlic Croutons, Caesar Dressing	
<ul style="list-style-type: none"> Dinner Salad 	\$9.00
Greens, Carrots, Red Cabbage, Red Onion, Tomato	
<ul style="list-style-type: none"> Baby Wedge Salad 	\$13.00
Tomato, Applewood Smoked Bacon, Blue Cheese with Choice of Creamy Blue Cheese, 1000 Island or 50/50 Dressing	
<ul style="list-style-type: none"> Burrata Salad 	\$18.00
Beefsteak Tomato, Mixed Greens, Basil, with Balsamic Glaze	
<ul style="list-style-type: none"> Chop House Salad 	\$14.00
Iceberg and Romaine Lettuce, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Feta Cheese, Red Cabbage, Carrots, Scallions, Creamy Parmesan Dressing	
<ul style="list-style-type: none"> Baby Spinach Salad 	\$15.00
Feta Cheese, Candied Pecans, Shaved Red Onion, Applewood Smoked Bacon, Bacon Vinaigrette	
<ul style="list-style-type: none"> Roasted Beet and Tomato Salad 	\$16.00
Arugula, Golden Beets, Tomato, Shaved Red Onion, Roasted Almonds, Blue Cheese Crumble, Balsamic Glaze	
<ul style="list-style-type: none"> 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
Add Sherry
\$13.00
\$5.00
- Baked French Onion
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

• Grand NY Strip	\$58.00
• Bone-in Kansas City	\$59.00
• Bone-in Ribeye	\$59.00
• "Tomahawk" Ribeye	\$59.00
• Porterhouse	\$79.00
• Grand Porterhouse	\$69.00
	\$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

• Potato Pancake	\$12.00
Shredded Potato, Eggs, Onions, Sour Cream, Applesauce	
• Chicago Chop House American Fries	\$9.00
Garlic, Onion, Oregano and Parsley	
• Jumbo Baked Potato	\$13.00
Whipped Irish Butter, Applewood Smoked Bacon, Sour Cream, Aged Cheddar Cheese, Chives	
• Thick Cut Au Gratin Potatoes	\$13.00
Tomato, Four Cheese Blend	
• Spinach	\$13.00
Creamed, Steamed, or Sautéed in Garlic	
• Sautéed Kale	\$14.00
Parmesan Cheese	
• Whipped Yukon Mashed Potatoes	\$10.00
Gravy on the Side, Butter, Chives, Cream	
• Bacon Cheddar Mashed Potatoes	\$13.00
Scallions, Nueske Bacon	
• Crispy Jumbo Onion Rings	\$12.00
Remoulade	
• Truffle Mac and Cheese	\$15.00
add Nueske Bacon	
• Asparagus	\$13.00
Steamed, Grilled, or Sautéed in Garlic	
• Cremini Mushrooms	\$13.00
Caramelized Onion, White Wine, Butter, Thyme	
• Broccoli	

Steamed, Charred or Sautéed in Garlic
• Crispy Brussels Sprouts \$13.00

Applewood Smoked Bacon \$15.00

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