



LUNCH MENU

APPETIZERS

Seared Certified Angus Beef® Tenderloin Tips Four medallions with Grand Marnier orange sauce	16
Bruschetta Garlic grilled ciabatta bread topped with fresh mozzarella, balsamic tomato relish, and basil oil	10
Iced Jumbo Shrimp Cocktail With chili horseradish sauce	12
Crab Cakes 3 mini cakes with red cabbage slaw, honey pecan remoulade, and crispy wonton strips	12
Sashimi Tuna Thinly sliced and served with soy, seaweed salad, ginger, sesame seeds and dijon vinaigrette	12
Baked Brie With brown sugared pecans, honey, apples, dried cranberries, and garlic toast points	12
Fried Calamari Sesame crusted and Thai chili glazed with baby greens and wonton chips	11
Crab Dip Baked lumps of crab in a creamy cheese blend with toasted pita points	12
Gulf Oysters Chilled or Steamed on the half shell	12
Rockefeller Baked with parmesan, bacon, and breadcrumbs	15

SOUPS

Blue Crab Bisque With a hint of cayenne and sherry	cup - 4.5	bowl - 6
Soup Du Jour Homemade soup changing daily	cup - 4	bowl - 5

SALADS

Bleu Cheese, Ranch, Dijon Vinaigrette, Honey Mustard, Thousand Island, Hot Bacon, Balsamic Vinaigrette

BEGIN WITH A PROTEIN, AND THEN SELECT A SALAD BASE:

Grilled Chicken - 10.5	Salmon - 12
Shrimp - 12	Chicken Salad - 10.5
Steak - 14	Crab Cake - 11.5
Yellowfin Tuna - 12	

BASES:

House Mixed Greens, tomatoes, cucumbers, onion, cheddar, croutons, roasted almonds and peppers
Caesar Romaine Lettuce, Caesar dressing, croutons, and Parmesan cheese
Bistro Baby greens topped with dried cranberries, granny smith apples, chevre, roasted walnuts, Dijon vinaigrette, tomato, shaved red onion, and crispy wonton strips
Chopped Parmesan Peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, Parmesan, and crispy onion straws
Spinach Baby spinach leaves topped with bacon, egg, dried cranberries, roasted almonds, onions, gorgonzola cheese, and hot bacon dressing
Greek Mixed greens, tomato basil relish, green pepper, feta, cucumbers, pepperoncinis, and kalamata olives

ENTREES

All entrees are served with choice of one side item

Filet Mignon 6 ounce tenderloin medallion grilled and brushed with garlic herb butter	22
Ribeye Well marbled and juicy 8 ounce cut	18
Flat Iron 8oz lean and flavorful steak	13
Chicken Alfredo Cajun grilled and served over fettuccine alfredo with scallions, diced tomatoes, and Parmesan	12
Atlantic Salmon 5 oz grilled with a blend of pepper and spices	12
Chicken Marsala Grilled 6 oz breast topped with a savory sauce of prosciutto, mushrooms, onions, and marsala	11
Cornmeal Crusted Flounder Fried and served over French fries with tartar sauce and cole slaw	12
French Quarter Chicken Topped with sautéed shrimp and andouille sausage in a spicy tomato cream sauce over Cajun rice	12
Pan Seared Tilapia Drizzled with garlic butter	10
Shrimp Pasta With spinach, tomatoes, and Parmesan in a lobster broth over cavatappi pasta	12

SANDWICHES

All sandwiches are served with choice of one side item

Chicken Salad Melt Homemade chicken salad on griddled wheat bread with cheddar and tomatoes	9
Spicy Tuna Roll Sliced sashimi tuna with hot chili sauce, jasmine rice, and seaweed salad in a flour tortilla	12
Chop House Club Triple decker on wheat with ham, turkey, bacon, cheddar, Swiss, lettuce, tomato, and mayonnaise	9
Reuben Warm corned beef top round, sauerkraut, melted Swiss cheese, and thousand island on toasted marble rye	10
Steak Sandwich Tender grilled flat iron steak, sliced and served on a toasted Kaiser roll with Dijon horseradish sauce, sauteed onions, provolone, lettuce, and tomato	13
Turkey Muenster Wrap Grilled turkey with melted muenster, basil mayonnaise, lettuce, and tomato in a flour tortilla	9
Crab Cake Sandwich Pan fried and served on a Kaiser roll with lettuce, tomato, and honey pecan remoulade	11

HAMBURGERS AND GRILLED CHICKEN SANDWICHES

All sandwiches are served on a toasted Kaiser roll with lettuce, tomato, and pickle spear

CHOOSE EITHER AN 8 OZ CERTIFIED ANGUS BEEF BURGER OR 6 OZ CHICKEN BREAST, THEN PICK A STYLE:

Classic: Cheddar, applewood smoked bacon, and red onion	9.5
Smokehouse: Sautéed mushrooms, BBQ sauce, Swiss cheese, and Applewood Bacon	9.5
Pan Asian: Sesame ginger glaze, pickled cucumbers, red onion, and wasabi aioli	9.5
Black and Bleu: Cajun grilled and topped with bleu cheese and crispy fried onions	9.5
Hawaiian: Prosciutto, Swiss cheese, red onion, and pineapple salsa	9.5

SIDE ITEMS

French Fries	Sautéed Spinach
Cajun Rice Pilaf	Fresh Vegetables
Onion Rings	Creamed Spinach
Loaded Baked Potato	Small Tossed or Caesar Salad
Crispy Chips	3.5

DESSERTS

Mile High Chocolate Cake Served with a homemade cappuccino pecan ice cream truffle	12
Key Lime Pie On a graham cracker crust with mango and raspberry sauces	8
Banana's Foster Sweet croissant topped with vanilla ice cream, sliced bananas, warm banana caramel sauce, and whipped cream	9
White Chocolate Crème Brulee Our famous recipe of creamy smooth custard with a crispy sugar glazed top and Belgian white chocolate shavings	7
Cheesecake Topped with choice of cherry or blueberry topping	8
Rustic Apple Tart With vanilla ice cream and butterscotch sauce	8

Everything you've heard is true.

CHOP HOUSE

STEAKS | SEAFOOD | CHOPS

WINE LIST

HOUSE WINES

Chardonnay	Columbia Crest 'Two Vines'	Columbia Valley	6.25	24
Shiraz	Columbia Crest 'Two Vines'	Columbia Valley	6.25	24
Merlot	Columbia Crest 'Two Vines'	Columbia Valley	6.25	24
Cabernet Sauvignon	Columbia Crest 'Two Vines'	Columbia Valley	6.25	24

SPARKLING WINE & CHAMPAGNES

Brut	Domaine Chandon Brut	Napa	1/4 bottle	9.50
Blanc de Blancs	Domaine Ste. Michelle	Columbia Valley		26
Brut	Moet & Chandon Imperial 'White Star'	Epernay, France		79
Brut	Dom Perignon	Epernay, France		199

WHITES

Chardonnay	Kendall-Jackson Vintner's Reserve	California	7.75	31
Chardonnay	La Crema	Monterey		33
Chardonnay	Steele Cuvee	California		34
Chardonnay	Mer Soleil 'Silver' (Unoaked)	Santa Lucia Highlands	8.75	35
Chardonnay	Arrowood	Sonoma		38
Chardonnay	Sonoma Cutrer	Russian River	10.50	42
Pinot Grigio	Benvolio	Grave del Friuli	5.95	23
Pinot Grigio	Zenato	Veneto	7.00	28
Riesling	Shelton Vineyards	Yadkin Valley		24
Riesling	Hogue	Columbia Valley	6.50	26
Sauvignon Blanc	Chasing Venus	New Zealand	7.50	30
Sauvignon Blanc	Chateau Ste. Michelle Horse Heaven Vineyard	Columbia Valley	8.25	33
Sauvignon Blanc	Groom	Adelaide Hills	9.75	39
White Zinfandel	Beringer	California	5.95	23
White Blend	Childress 'Trio' (Chardonnay/Pinot Gris/Viognier)	North Carolina		22
White Blend	Conundrum	California	11.00	44

REDS

Cabernet Sauvignon	Liberty School	Paso Robles	7.75	31
Cabernet Sauvignon	Conn Creek (Limited Release)	Napa	9.75	39
Cabernet Sauvignon	Robert Mondavi	Napa	11.75	47
Cabernet Sauvignon	J. Lohr 'Hilltop Vineyard'	Paso Robles		57
Cabernet Sauvignon	Trinchero Chicken Ranch Vineyard	Rutherford		65
Cabernet Sauvignon	Stag's Leap Wine Cellars "Artemis"	Napa		89
Cabernet Sauvignon	Silver Oak	Alexander Valley		95
Cabernet Sauvignon	Jordan	Alexander Valley		95
Cabernet Sauvignon	Caymus	Napa		99
Cabernet Sauvignon	Caymus Special Selection	Napa		145
Cabernet Sauvignon	Far Niente	Oakville		175
Proprietary Blend	Childress 'Pinnacle' Meritage	North Carolina		27
Proprietary Blend	Raylen 'Category 5'	Yadkin Valley		34
Proprietary Blend	Trefethen "Double T"	Napa	9.75	39
Proprietary Blend	Orin Swift 'The Prisoner'	Napa Valley		50
Proprietary Blend	St. Supery 'Élu'	Napa Valley		60
Proprietary Blend	Joseph Phelps 'Le Mistral'	Monterey		79
Proprietary Blend	Duckhorn 'Paraduxx'	Napa		90
Proprietary Blend	Chateau St. Jean Cinq Cepages	Sonoma		95
Proprietary Blend	Opus One	Napa		219
Pinot Noir	Meiomi by Belle Glos	Sonoma/Monterey/Santa Barbara Co.	8.50	34
Pinot Noir	La Crema	Monterey	9.75	39
Pinot Noir	Wild Rock	Central Otago, New Zealand		41
Merlot	14 Hands	Columbia Valley	6.75	27
Merlot	Rodney Strong	Sonoma	8.75	35
Merlot	Sterling	Napa	11.75	47
Merlot	Stags' Leap Winery	Napa		59
Merlot	Duckhorn	Napa		85
Sangiovese	Antinori Santa Cristina Chianti Superiore	Tuscany		29
Shiraz	Yangarra Estate	McLaren Vale, Australia	8.75	35
Petite Sirah	Earthquake	Lodi	11.50	46
Syrah	Efeste 'Ceidleigh' (Kay-Lee) Estate Vineyard	Red Mountain, Washington State		53
Malbec	Navarro Correas	Mendoza	6.00	24
Zinfandel	Fritz, Estate Vineyard	Dry Creek Valley	6.75	27