



APPETIZERS

BRUSCHETTA | 8

With fresh tomato, basil, garlic and a blend of cheeses

CHOP HOUSE SPINACH DIP | 11

Fresh spinach and applewood smoked bacon pieces blended with three cheeses, and house spices served with tortilla chips

SMOKED TROUT DIP | 10

Served with lavash crackers

AHI TUNA NACHOS | 12

Fresh corn tortilla chips topped with ahi tuna sashimi, cilantro lime, jalapeno, and horseradish cream

GRILLED SHRIMP POPPERS | 12

Shrimp stuffed with julienne jalapenos wrapped in bacon and grilled

CALAMARI FRITTE | 11

With house marinara

TOASTED RAVIOLI | 8

With house marinara

CRAB CLAWS | 12

Sauteed in garlic butter and tossed with Parmesan Cheese

STUFFED MUSHROOMS | 11

Fresh button mushrooms filled with spinach, three cheeses, and pancetta

LOBSTER SHOOTERS | 14

Eight shooters with red chile sake sauce



SALADS & SOUPS

TRADITIONAL CAESER | 7

CHOP HOUSE SALAD | 9

Field greens, tomato, cucumber, celery, onion, green pepper and bacon with choice of dressing

CAPRESE | 9

Vine ripened tomatoes, fresh mozzarella, and basil

FRIED GREEN TOMATO AND AVOCADO | 11

On a bed of romaine tossed in roasted red pepper ranch

ITALIAN SALAD | 10

Field greens, kalamata olives, red onion, feta cheese, pepperoncini, garlic croutons, and Italian vinaigrette.

SHRIMP AND AVOCADO SALAD | 14

Field greens, grape tomatoes tossed in basil vinaigrette

SIDE SALAD | 4

SIDE CAESER | 4

BLACK AND BLUE | 14

Thinly sliced blackened steak, bleu cheese crumbles, tomatoes, diced cucumbers, and red onion on a bed of greens drizzled with bleu cheese dressing.

GRILLED CHICKEN COBB | 14

Field greens topped with chicken, bacon, eggs, tomatoes, bleu cheese crumbles, avocado, and green onions served with your choice of dressing.

SOUP OF THE DAY

CUP | 4

BOWL | 6

HOUSE DRESSINGS

Lime Cilantro Vinaigrette, Raspberry Vinaigrette, Basil Dijon Vinaigrette, Mango Vinaigrette, Balsamic Vinaigrette, Ranch, Parmesan Black Pepper Ranch, Chunky Bleu Cheese, Honey Mustard, Thousand Island, Roasted Red Pepper Ranch



CLASSICS

SPAGHETTI | 12

House red sauce or meat sauce

SPAGHETTI AND MEATBALL | 14

House red sauce or meat sauce

SPAGHETTI CARBONARA | 16

LASAGNA | 15

House red sauce or meat sauce

EGGPLANT PARMESAN | 14

Provolone and house red sauce with spaghetti

BLACKENED CHICKEN ALFREDO | 16

Bowtie Pasta

FETTUCCINI ALFREDO WITH CHICKEN | 16



SPECIALTY PASTAS

LOBSTER RAVIOLI | 21

With vodka sauce

CHICKEN, ASPARAGUS, AND BALSAMIC ROASTED TOMATO | 17

With Cappellini aglio olio

CRAB AND SHRIMP MANICOTTI | 19

With asiago cheese and roasted red pepper cream

FOUR CHEESE RAVIOLI | 15

With Vicari sauce or house red sauce

SOUTHWEST CHICKEN PENNE | 17

Black beans, corn, tomatoes and cilantro

CHICKEN, PEAR, AND GORGONZOLA | 16

With toasted pecans

CHICKEN, SPINACH, AND PORTABELLA | 16

With cappellini aglio olio

SHRIMP FRESCO | 18

Cappellini tossed with sauteed shrimp, asparagus, portabella mushrooms
fresh tomatoes, garlic olive oil, and shredded Parmesan cheese

CAPPELLINI VICARI | 16

Grilled chicken, asparagus, and tomato with Vicari sauce

BOWTIE PANCETTA | 18

Bowtie pasta tossed with fresh spinach, tomatoes, pancetta and light Parmesan cream

SPECIALTY PASTAS



POULTRY

CHICKEN PARMESAN | 18

With provolone and red sauce with spaghetti

CHICKEN PICCATA | 18

Capers and lemon butter with cappellini aglio olio

GRILLED QUAIL | 24

With grilled zucchini and Chop House potatoes

CHICKEN ROMANO | 18

With spaghetti and red sauce

CAPRESE CHICKEN | 18

With Balsamic roasted tomatoes and fresh basil served with grilled zucchini

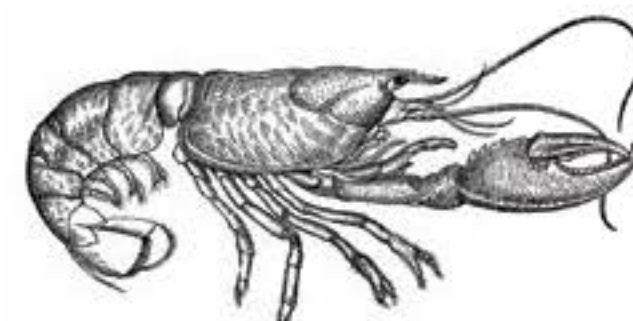
PECAN CRUSTED CHICKEN | 18

With peppered strawberry sauce and parmesan broccoli

SPINACH ARTICHOKE CHICKEN | 18

Grilled and served with fettuccine and asiago red pepper cream

SEAFOOD

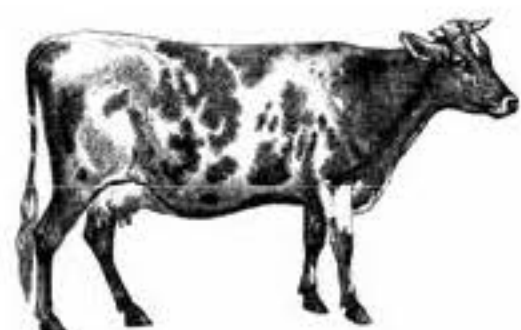


SHRIMP SCAMPI | 21

Cappellini with white wine cream sauce

FISH OF THE DAY | 21

Ahi Tuna, Salmon, Snapper or Mahi



BEEF & PORK

GRILLED PORK TENDERLOIN | 18

Buttery pear sauce, wild mushroom orzo, and asparagus

BLACK ANGUS NY STRIP

14 oz | 28

With Chop House potatoes

ROASTED PRIME RIB

Available on Friday and Saturday while it lasts

12 oz | 24 16 oz | 32

Served with Chop House potatoes and au jus

RIBEYE STEAK

12 oz | 24 16 oz | 32

DRY AGED

12 oz | 27 16 oz | 35

Served with Chop House potatoes and parmesan tomato

FILET OF BEEF

6 oz | 28 10 oz | 38

Hand cut choice beef served with asiago garlic mashed potatoes and asparagus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

20% gratuity added to parties of six or more.

\$3 split charge

LIBATIONS

Vodka | Gin | Rum | Tequila

Absolut · Absolut Citron · Absolut Mandarin · Absolut Vanilla Skyy · Bacardi · Beefeaters
Bombay Saffire · Captain Morgan · Chopin · Ciroc · Ciroc Berry · Firefly Sweet Tea · Grey Goose ·
Myers · Malibu · Patron · Pearl Cucumber · Quervo Gold · Sobieski · Stoli Ketel One ·
Tanqueurray · Titos · Tree Olives Grape · Three Olives Loopy

Bourbon | Scotch | Whiskey

1792 Reserve · 1792 Small Batch · Basil Hayden's · Blanton's · Bookers · Buffalo Trace · Bulleit · Bulleit Rye
Canadian Club · Chivas · Cody Road · Crown Royal Apple · Cutty Sark · Dewars · Eagle Rare · Jefferson Ocean
Elijah Craig · Four Roses · Four Roses Small Batch · Gentleman Jack · Glenfiddich · Glenlivet · Jack Daniels
Jack Daniels Lot 40 Rye · Jack Daniels Single Barrel · J&B · Jameson Crown Royal · Jefferson Reserve · Jim Bean
Johnnie Walker Red · Johnnie Walker Black · Knob Creek · Lexington · Macallan 10 · Makers Mark · Makers Mark 46
Monkey Shoulder · Mitchner's · Pendleton · Rare Breed · Seagrams VO · Seagrams 7 · Southern Comfort
Wild Turkey 101 · Willett · W. L. Weller Special Reserve · Woodford Reserve

Specialty

Amaretto · Baileys · B&B · Chambord · Cointreau · Courvoissier · Drambuie · Fireball · Frangelico
Godiva · Grand Marnier · Jagermeister · Kahlua · Lemoncello · Midori · Peach Schnapps · Remy VSOP
Rumchatta · St. Germaine · X Rated

