



APPETIZERS

BRUSCHETTA | 7

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

CHOP HOUSE SPINACH DIP | 10

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

SMOKED TROUT DIP | 9

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 | 10

With house marinara

CRISPY PROVOLONE | 8

With house marinara

BLACKENED SHRIMP AND GRITS | 12

Six blackened shrimp on a bed of southwest jalapeno cheese grits

STUFFED MUSHROOMS | 10

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

LOBSTER SHOOTERS | 14

Eight shooters with red chile sake sauce



SALADS & SOUPS

TRADITIONAL CAESAR | 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

PEAR AND SPICED PECAN | 11

Mixed greens, fresh pears, bleu cheese and spiced pecans tossed in raspberry vinaigrette.

ITALIAN SALAD | 10

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

PARMESAN CRUSTED CHICKEN | 12

Field greens, tomatoes, cucumber, bacon and shredded parmesan tossed in parmesan ranch

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

SIDE SALAD | 4

SIDE CAESAR | 4

HOUSE DRESSINGS

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



CLASSICS

SPAGHETTI | 12

House red sauce or meat suace

SPAGHETTI AND MEATBALL | 14

House red sauce or meat sauce

LASAGNA | 15

House red sauce or meat sauce

EGGPLANT PARMESAN | 14

Provolone and house red sauce with spaghetti

BLACKENED CHICKEN ALFREDO | 16

Bowtie Pasta

MANICOTTI | 14

Filled with four cheeses, a blend of herbs provolone, and house red sauce.

FETTUCCINI ALFREDO WITH CHICKEN | 16



SPECIALTY PASTAS

LOBSTER RAVIOLI | 19

With vodka sauce

BOWTIE CHICKEN MARSALA | 17

Marsala cream, portabellas, and caramelized onion.

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

CHICKEN AND SHRIMP AL FORNO | 19

Penne, pancetta, asiago cheese, and red pepper cream



CHICKEN

CHICKEN PARMESAN | 18

With provolone and red sauce with spaghetti

CHICKEN VICARI | 18

Grilled with Vicari sauce and fettuccine

CHICKEN PICCATA | 18

Capers and lemon butter with cappellini aglio olio

PECAN CRUSTED CHICKEN | 18

With peppered strawberry sauce and parmesan broccoli

CHICKEN MARASALA | 18

With Fettuccine

SEAFOOD



SHRIMP SCAMPI | 21

Cappellini aglio olio

FISH OF THE DAY | 21

Ahi Tuna, Salmon, Snapper or Mahi



BEEF & PORK

GRILLED PORK TENDERLOIN | 18

Buttery pear sauce and wild mushroom orzo

RIBEYE STEAK

12 OZ | 24

16 OZ | 32

DRY AGED

12 OZ | 27

16 OZ | 35

Served with Chop House potatoes and parmesan tomato

BLACK ANGUS NY STRIP

14 OZ | 28

With Chop House potatoes

FILET OF BEEF

6 OZ | 28

10 OZ | 38

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

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

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

18% gratuity added to parties of six or more.

\$3 Split charge

CHICKEN · SEAFOOD · BEEF · PORK

LIBATIONS

Vodka | Gin | Rum | Tequila

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

Bourbon | Scotch | Whiskey

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

Specialty

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

