

Chef's Features

Creole Shrimp with Crab*

Three Jumbo Cajun Seasoned Shrimp tossed in a Creole BBQ Sauce with Jumbo Lump Crab Meat. Served on top of our Signature Grilled Levain Bread 11.95

Three Course Supper Dinner

Your Choice of any Entrée below paired with any Starter Salad or Soup of the Day and Dessert
Add 8.00

English Sole*

Pan Fried then topped with a Lemon Butter Sauce
Served with Grilled Vegetables 18.95

Tuscan Brick Chicken*

Roasted under a Brick until Crisped and Golden Brown
Served with Sautéed Spinach, Onions and Mushrooms and Risotto 19.95

Braised Short Rib

A House Specialty, Served with Horseradish Mashed Potatoes
Crispy Onions and Short Rib Au Jus 22.95

Filet Mignon with a Bleu Cheese Herb Crust*

Served with Spinach Mashed Potatoes and Bordelaise Sauce 28.95

Chop House Burgers

Black and Bleu Burger*

Stuffed with Bleu Cheese and Cracked Black Pepper with B.C. Mayo 13.95

California Chicken Burger

Whole Wheat Bun, Grilled Mushrooms, Fresh Spinach, Tomatoes and Thousand Island Dressing 13.95

Wild Mushroom Kobe Burger*

Gruyere Cheese, Lettuce, Tomato, Mayo on a Brioche Bun 16.95

Chop House Sides

Please choose two sides with every Specialty Burger

Sweet Potato Fries

Crispy Onion Strings

Baked Beans

Roasted Peanut Cole Slaw

Mac & Cheese

Dessert

Peanut Butter Chocolate Cream Pie

Rich Peanut Butter Cream Layered with Chocolate Mousse
Topped with Sliced Bananas and Caramel Sauce 7.50

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.