



APPETIZERS

Potato Skins 6.50

Fried golden brown, loaded with chopped Bacon and melted Cheddar, served with Ranch Dressing and fresh Salsa

Chop House Wings of Fire ... 8.50

Crispy deep fried Chicken Wings served with our original Buffalo Hot Sauce, with Celery and your choice of Ranch or Bleu Cheese Dressing.

Grilled Shrimp Martini 9.95

Four jumbo Prawns, Cajun seasoned, delicately grilled, and paired with Absolute Martini Sauce with a twist of Lime

Lobster Crab Cakes 9.95

Our special blend of Lobster and Jumbo Crab, lightly seasoned with spices and fresh herbs, finished in a Mustard Aioli Sauce

CHOP HOUSE SALADS

Gourmet Chef Salad.....10.95

Sliced Turkey, Smoked Ham, Swiss and Cheddar Cheese Served on a bed of Fresh Head Lettuce and Spring Mix. Topped with Red Onions, Hard Boiled Eggs, Fresh Tomatoes and Your Choice of Dressing

Caesar Salad6.95

Crisp Romaine Lettuce tossed with Anchovy Caesar Dressing, dusted with fresh shredded Parmesan Cheese, and herb roasted Croutons

Add Grilled Chicken Breast or Grilled Salmon10.95

Southwest Chicken Salad.....10.95

Gourmet Greens Grilled marinated Chicken, Field Greens, Diced Scallions, vine ripened Tomatoes, Sweet Red Peppers, Cheddar Cheese, Sour Cream and Guacamole, finished with a Roasted Salsa Vinaigrette Dressing



Make Your Salad A Healthier Menu Option By Requesting Fat Free Raspberry Vinaigrette or Fat Free Ranch

PASTAS

Served with your choice of House Salad, Caesar Salad, or a bowl of our daily homemade Soup.

Shrimp Scampi Fettuccine...19.95

Jumbo Shrimp sautéed in white wine and Garlic Butter Sauce, tossed with fresh Fettuccine Pasta, Parmesan Cheese and chopped Parsley

Italian Sausage & Grilled Chicken Fettuccine.. 18.95

Sautéed roasted Red Pepper, Button Mushrooms, roasted Garlic, caramelized Onions, Roma Tomatoes, crumbled Italian Sausage, and grilled Chicken Breast in a Basil Marinara Sauce, with fettuccine pasta and grated Parmesan Cheese

Fettuccine Alfredo 14.95

Made to order Alfredo sauce with fresh Cream, real Butter, Parmesan Cheese and roasted Garlic, all tossed with fettuccine pasta

Fresh Vegetable Pasta Primavera14.95

Sautéed fresh Vegetable medley, in a light white wine, Garlic, & Olive Oil Sauce, with fresh spinach and fettuccine, garnished with grated Parmesan Cheese

Tortellini Louisiana17.95

Cheese Tortellini tossed with blackened Chicken, spicy Cajun Sausage, Red Peppers and vine ripe Tomatoes, finished with a slightly spicy Cream Sauce

Add grilled Chicken, sauteed Tiger Shrimp, or fresh Vegetable du jour to any Pasta dish for only \$3.95.

**In the mood for Lighter fare?
Please ask your server for our Pizza and Sandwich**



Indicates Healthier Choice Menu Option



ENTRÉES

All Entrée Selections Include Chefs Vegetable Selection, and Your Choice of Garlic Mashed Potatoes, Baked Potato or Wild Rice and Your Choice of a House Salad, a Caesar Salad, or a Bowl of Our Daily Homemade Soup



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STEAKS & CHOPS

Beef Filet 25.95

USDA Inspected hand cut 8oz Beef Tenderloin, charbroiled, then coated in roasted Garlic Herb Butter

Pork Loin Chops21.95

Tender Iowa bone-in Pork Chops, charbroiled and drizzled in fresh Rosemary & Portabella Demi glace

Chop House Ribeye 24.95

USDA Inspected hand cut 10 oz center cut Ribeye Steak, charbroiled, then coated in roasted Garlic Herb Butter

New York Strip 24.95

USDA Inspected hand cut 10 oz N.Y. Strip Steak, charbroiled then coated in Roasted Garlic Herb Butter

Stuffed Beef Tenderloin 26.95

USDA Hand cut Beef Tenderloin, stuffed with a Wild Mushroom Herb Duxelle, charbroiled, and served with a Dijon Peppercorn Demi glace

Top Sirloin22.95

USDA Inspected 10 oz center cut Top Sirloin Steak with your choice of sauce . . . Mesquite Portabella, Bourbon BBQ, Dijon Peppercorn, Demi glace, or creamy Bleu Cheese Alfredo

SEAFOOD, CHICKEN & RIBS

Crab & Lobster Stuffed

Tilapia.....19.95

Tilapia Filets filled with a blend of crab, lobster, and fresh seasonings, then basted in lemon dill beurre blanc

Charbroiled Chicken

Duxelle16.95

Fresh Grilled Chicken Breast with a wild Mushroom herb Duxelle, baked with Baby Swiss Cheese and served with a Rosemary Portabella Demi glace

Blackened

Norwegian Salmon 18.95

Cajun dusted charbroiled fresh Salmon with sweet Honey Raspberry Vinaigrette

Lobster Stuffed Prawns 21.95

Five Jumbo Prawns stuffed with a blend of Crab, sweet Lobster, Herbs & Spices, then roasted to perfection, garnished with a Lemon Dill Beurre blanc sauce

Ribs & Chicken Combo 19.95

Mesquite BBQ Chicken Breast and a half slab of our slow roasted Pork Back Ribs

BBQ Pork Ribs

Full Slab 18.95

Half Slab 14.95

Pork Back Ribs slowly roasted, finished on the grill and basted with our own Flavorful and Tangy BBQ Sauce



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