

A SIMPLE PURPOSE. A GREAT RESULT.

Keith Hall's Chop House is not a new concept. It's an old one and a basic one.

We put in the quality and time it takes to be better than the best.

In reality, that means we take the time that others don't to make dining here an exceptional experience.

Every meal is inspected by our Executive Chef, so that when it is

served to you we know it meets our high quality standards, and yours.

As for the steaks, chops and seafood we serve, the standards are also simple. We serve the best available.

We trust you will enjoy your experience with us.

Thank you for your patronage.

A handwritten signature in black ink, appearing to read "Keith Hall". The signature is fluid and cursive, with a large initial "K" and "H".

DINNER MENU

APPETIZERS

Seared Certified Angus Beef® Tenderloin Tips With a Grand Marnier Orange Sauce	13
Iced Jumbo Shrimp Cocktail With Our Chili-Horseradish Sauce	13
Calamari Tossed With A Thai Chili Glaze	11
Baked Crab Dip With Pita Toast Points	14
Sashimi Tuna With Wasabi, Pickled Ginger, Seaweed Salad and Citrus-Soy Vinaigrette	13
Oyster Rockefeller Topped With Creamed Spinach, Bacon And Parmesan	14
1/2 Dozen	20
Dozen	
Oyster On The Half Shell Served Chilled Or Steamed	
1/2 Dozen	12
Dozen	18
Seafood Sampler Platter (serves two or more) Jumbo Shrimp, Crabmeat, Oyster Rockefeller And Half Shell Oysters With Drawn Butter, Dijon And Cocktail Sauces	25

SOUPS

	Cup	Bowl
Lobster Bisque With A Hint Of Sherry	5	6.5
Soup of the Day (limited availability) Homemade Soup Changing Daily	3	5

DINNER SALADS

	Ala Carte	With Entree
Salad Bar Create Your Own From Our Fresh Ingredients	8	5
Caesar Salad Crisp Romaine Tossed In Our Homemade Caesar Dressing, With Croutons, Parmesan And Lemon	8	5
Iceberg Wedge Salad With House Made Bleu Cheese Dressing, Crumbled Bacon And Diced Tomatoes	8	5
Tomato And Sweet Onion Salad Slices of Tomato And Onion On Mixed Greens With Raspberry Vinaigrette And Bleu Cheese Crumbles	8	5
Fresh Mozzarella And Tomato Salad Slices of Tomato And Fresh Mozzarella On Mixed Greens With Fresh Basil And Creamy Balsamic Vinaigrette	8	5
Oyster Salad Mixed Greens With Apples, Walnuts, Gorgonzola And Cornmeal Fried Oysters, Drizzled With Our Hot Bacon Dressing	8	5
City Chopped Salad Cold Shredded Iceberg Tossed With Parmesan Peppercorn Dressing, Then Topped With Tomato, Cucumber, Red Onion, Egg, Cheddar, Parmesan And Bacon Crumbles, Drizzled With Balsamic Vinaigrette	8	5

DRESSINGS

Bleu Cheese
Ranch
Honey Mustard
Thousand Island
Balsamic Vinaigrette
Raspberry Vinaigrette
Hot Bacon

ENTREES

ALL ENTREES ARE SERVED WITH CHOICE OF ONE SIDE ITEM.

Keith Hall's Chop House Steaks are exclusively "center-cut" Certified Angus Beef® products that are specially aged. The Certified Angus Beef® brand is the finest beef available. Uncompromising standards ensure less than 8% of beef is accepted. This beef is consistently tender, juicy and flavorful. We are proud to serve Certified Angus Beef® entrees.

STEAKS AND CHOPS

Filet Mignon A Hearty 10oz Center-Cut	35	New York Strip A 12oz Center-Cut	29
Petite Filet Mignon 6oz For The Lighter Appetite	27	"Bone-In" Strip A 16oz New York Strip Grilled With The Bone For Exceptional Flavor	32
Cafe New York Strip An 8oz Strip Filet	21	Ribeye Always Juicy 12oz Center-Cut	26
T-Bone 20oz Of The Best Of Both Cuts	35	"Cowboy" Ribeye An 18oz Frenched Bone-In Ribeye	34

Tide And Tundra **49**
 A 6oz Filet Mignon Paired With Our Famous Tristan Lobster Tail.
 Served With Drawn Butter And Choice Of One Side Dish.

Tenderloin Tips Four 2oz Medallions In Our Famous Grand Marnier Orange Sauce	22	Prime Rib (Limited Availability, Additional Ounces available, 2.00 per ounce) 12oz Slow Roasted And Served With Au Jus And Horseradish Cream	25
Pork Chop A Frenched Bone-In 10oz Chop Topped With An Apple-Mango Chutney	20	Double Cut Lamb Chops Two 7oz Double Cut Lamb Chops Served Traditionally With Mint Jelly	31

STEAK TOPPINGS

Scampi Large Shrimp Sauteed In Butter	9	Cajun Blackened Spices With Grand Marnier Orange Sauce	4
Oscar Fresh Crabmeat And Asparagus Topped With Bearnaise	9	Smothered With Sauteed Onions And Cabernet Mushrooms	5
Au Poivre Seared With Peppercorns, Brandy And Cream	5	Bearnaise Made With Butter, Fresh Lemon And Tarragon	4

STEAK ADDITIONS

Shrimp Four Jumbo Grilled Shrimp	13
Lobster Tail A Single 7oz Tristan Tail	26

ENTREES

ALL ENTREES ARE SERVED WITH CHOICE OF ONE SIDE ITEM.

SEAFOOD

Grilled Peppered Salmon A 10oz Fresh Filet	22
Pan Sauteed Tilapia Scampi An 8oz Filet Topped With Sauteed Shrimp In Garlic Butter	21
Grilled Sea Bass An 8oz Filet On Jasmine Rice And Sauteed Spinach, With Ponzu Sauce	29
Grilled Mahi Mahi An Italian Breadcrumbs Crusted 8oz Filet	21
Grilled Sashimi Tuna A 10oz Filet Served Rare With Jasmine Rice And Glazed With Citrus-Soy	23
Carolina Crabcakes Two 5oz Crabcakes With Spring Greens And Crispy Wontons. Drizzled With Roasted Pecan And Honey Mustard Remoulade	22
Tristan Lobster Tail Our Signature 7oz Tail with Drawn Butter	35
Shrimp And Bow Tie Pasta Sauteed With Tri-Color Peppers In Our Lobster Bisque Sauce	22

CHICKEN

All Fresh 10oz Marinated Chicken Breasts

Grilled Herb Chicken With Prosciutto, Meunster Cheese, Sage And Rosemary	19
Sauteed Lemon Chicken On Jasmine Rice And Sauteed Spinach With A Lemon Buerre Blanc	20
Blackened Chicken Alfredo Cajun Seasoned Chicken On Creamy Fettuccine Alfredo With Fresh Tomato, Green Onion And Parmesan	20

SIDE ITEMS

Fettucine Alfredo	Fresh Vegetable Medley
Crispy Shredded Hash Browns	French Fries
Cabernet Mushrooms	Ultimate Baked Potato
Whipped Mashed Potatoes	Asparagus With Bearnaise
Sauteed Garlic Spinach	Creamed Spinach
Beer Battered Onion Rings	

4

DESSERTS FOR TWO

Mile High Chocolate Suicide Cake Served With A Homemade Chocolate Pecan Ice Cream Truffle	11
Key Lime Pie On A Graham Cracker Crust With Mango And Raspberry Sauces	9
Seventh Heaven A Warm Sweet Biscuit Topped With Vanilla Ice Cream, Raspberry And Blueberry Sauce	8
Bananas Foster Sliced Bananas In Our Warm Buttery Rum And Brown Sugar Sauce Over Ice Cream And Biscuit, Topped With Whipped Cream	8
New York Style Cheesecake Topped With Fresh Strawberries And Raspberry Sauce	9
White Chocolate Creme Brulee Our Famous Recipe Of Creamy Smooth Custard With Melted White Chocolate And A Crispy Sugar Glazed Top	8

CHILDREN'S MENU AVAILABLE

1-09 Dinner 3

CHOP HOUSE

RESTAURANT & TAVERN

WINE LIST

HOUSE WINES

BY

BERINGER®

White Zinfandel, California

Glass
5.50

&

STONE CELLARS®

by BERINGER®

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Chardonnay, California
Pinot Grigio, California
Cabernet Sauvignon, California
Merlot, California

Glass
5.50
5.50
5.50
5.50

SPARKLING WINE & CHAMPAGNE

	<i>Bottle</i>	<i>Glass</i>
Domaine Chandon Brut, Napa	1/4 bottle	9.50
Gloria Ferrer Blanc de Noirs, Carneros		39.
Moet & Chandon White Star, Epernay		86.
Dom Perignon, Epernay		199.

RIESLING

Chateau Ste. Michelle, Columbia Valley	22.	5.50
Hugel "Gentil," Alsace	28.	

BLENDED WHITE WINES

Beringer "PVS" White Zinfandel, California	19.	
Conundrum, California	44.	11.00

PINOT GRIGIO

Gabbiano, Venezia, Italy	24.	
Bollini, Trentino, Italy	29.	7.25

SAUVIGNON BLANC / FUME BLANC

Veramonte, Chile	24.	
Ferrari-Carano Fume, Sonoma	30.	7.50
Markham, Napa	26.	
Souverain Vineyards, Alexander Valley	34.	

CHARDONNAY

Light to Medium-Flavored, Fruity

	<i>Bottle</i>	<i>Glass</i>
Jed Steele's Shooting Star California	26.	6.50
Shelton Vineyards, Yadkin Valley, NC	30.	
Penfolds Thomas Hyland, Australia	25.	

Medium to Full-Flavored, Dry

Belvedere, Russian River	30.	
Kendall-Jackson Vintner's Reserve, California	29.	7.25
Rodney Strong, Chalk Hill	38.	
Sonoma-Cutrer, Russian River	39.	9.75
Robert Mondavi "Unfiltered," Carneros	45.	
Silverado, Napa	36.	9.00

Full-Flavored and Very Dry

Stag's Leap Wine Cellars, Napa	65.	
Trefethen Vineyards, Oak Knoll District, Napa	35.	8.75
Jordan, Russian River	55.	
Cakebread Cellars, Napa	79.	

PINOT NOIR

	<i>Bottle</i>	<i>Glass</i>
Matua, New Zealand	31.	7.75
Steele Appellation Collection, California	41.	10.25
Hartford Court, Land's Edge Vineyard, Central Coast	88.	

SYRAH / SHIRAZ

Jacob's Creek Shiraz/Cabernet, Australia	19.	
Rosemount Estate Shiraz, Australia	25.	6.25
Greg Norman Shiraz, Limestone Coast	33.	
Penfolds Shiraz "Bin 28," Australia	44.	

ZINFANDEL

Ravenswood Vintner's Blend, California	25.	6.25
Ridge "Three Valleys," Sonoma	45.	
Edmeades, Mendocino	33.	
Steele, Pacini Vineyard, Mendocino	35.	

ITALIAN RED WINE

Antinori "Santa Cristina," Tuscany	27.	6.75
Ruffino Chianti Classico Reserva "Tan Label," Tuscany	49.	
Travaglini Gattinara, Piedmont	60.	
Gaja "Premise,"	85.	

FRENCH RED WINE

Louis Jadot Beaujolais-Villages, Beaujolais	25.	
Jaboulet Parallele 45, Cotes-du-Rhone	29.	
M. Chapoutier "La Bernardine" Chateauneuf-du-Pape, Southern Rhone	79.	

MERLOT

Casa Lapostolle, Rapel Valley, Chile	27.	
Columbia Crest Grand Estates, Columbia Valley	26.	6.50
Rodney Strong, Sonoma	30.	
Blackstone, California	24.	
Chateau Ste. Michelle, Columbia Valley	31.	
Kenwood, Sonoma	35.	
Chateau St. Jean, Sonoma	54.	
Trincherro Family, Monterey	29.	7.25
Franciscan, Oakville Estate, Napa	43.	
Sterling, Napa	47.	11.75
Stags' Leap Winery, Napa	63.	
Trefethen Vineyards, Oak Knoll District, Napa	35.	8.75
Steele "Stymie," Lake County	70.	

OTHER RED WINES

	<i>Bottle</i>	<i>Glass</i>
Terrazas Malbec, Argentina	26.	6.50
Ferrari-Carano "Siena," Sonoma <i>(Cabernet/Sangiovese Blend)</i>	34.	8.50

CABERNET SAUVIGNON

Medium and Fruity

Shelton Vineyards, Yadkin Valley, NC	30.	
Wolf Blass "Presidents Selection," Australia	38.	
Rodney Strong, Sonoma	35.	8.75

Medium to Full-Flavored

Liberty School, California	31.	7.75
Coppola "Claret" Diamond Label, California	35.	
Dynamite Vineyards, North Coast	45.	
Beringer Appellation Collection, Knight's Valley	39.	9.75
Rodney Strong "Alexander's Crown," Sonoma	60.	
Franciscan, Oakville Estate, Napa	52.	
Robert Mondavi, Napa	48.	12.00

Full-Flavored and Complex

Estancia Meritage, Alexander Valley	66.	
Simi, Alexander Valley	41.	
Chateau Ste. Michelle Cold Creek Vineyard, Columbia Valley	60.	
Silverado, Napa	79.	
Kenwood Jack London Vineyard, Sonoma	70.	
BV Tapestry Reserve, Napa	99.	
Groth, Oakville	105.	
Jordan, Sonoma	95.	
Mt. Veeder, Napa	87.	
Stag's Leap Wine Cellars, Napa	91.	
Caymus Vineyards, Napa	110.	

*Please ask to see our extensive
"Captain's List"*

PORT

	<i>Glass</i>
Warre's "Otima" 10 year Tawny, Portugal	6.00
Taylor Fladgate 20 year Tawny, Portugal	10.00
Warre's Vintage, Portugal	25.00
Fonseca Vintage, Portugal	19.00

DESSERT WINE

	<i>Bottle</i>	<i>Glass</i>
Dolce by Far Niente, Napa (Late Harvest Sauvignon Blanc)		16.00

SHERRY

	<i>Glass</i>
Dry Sack, Spain	5.00