



LUNCH SELECTIONS



The Chop House steaks are exclusively center-cut Certified Angus Beef® that are specially aged to develop flavor and maximize tenderness. The uncompromising standards ensure that less than 8 percent of all beef is accepted and the steaks are consistently juicy and flavorful. We proudly offer the Certified Angus Beef® brand — the best Angus beef ever made.

APPETIZERS

SEAFOOD SAMPLER** 44 A shareable platter of colossal shrimp, oysters Rockefeller, oysters on the half shell and jumbo lump crabmeat served with cocktail sauce, honey aioli and drawn butter	BRUSCHETTA 12 Garlic grilled sourdough bread topped with fresh mozzarella, balsamic tomato relish and basil oil
SEARED TENDERLOIN TIPS** 18 Three medallions with Grand Marnier orange sauce	FRIED CALAMARI 12 Sesame-crust and Thai chili-glazed over baby greens and wonton chips
BAKED BRIE 12 Topped with brown sugar pecans, drizzled with honey and served with apples, dried cranberries and toast points	CRAB COCKTAIL 18 Jumbo lump crabmeat served chilled with cocktail sauce and honey aioli
JALAPEÑO BACON DEVILED EGGS 9 Three boiled eggs filled with creamy pimento cheese, applewood-smoked bacon and jalapeño	CRAB DIP 15 Baked lumps of crab in a creamy cheese blend served with toasted naan points
BENTON'S BACON 13 Hickory-smoked, braised pork belly crisped and glazed with Cheerwine barbecue sauce; served over pepperjack pimento cheese and topped with fried onion strings	SASHIMI TUNA** 13 Drizzled with sesame ginger vinaigrette and accompanied by soy, ginger, wasabi and seaweed salad
ICED JUMBO SHRIMP COCKTAIL 15 With chili horseradish sauce	GULF OYSTERS
	CHILLED** OR STEAMED 12 On the half shell
	ROCKEFELLER** 16 Baked with spinach, parmesan, bacon and breadcrumbs

SOUPS

BLUE CRAB BISQUE CUP 7 BOWL 8 With a hint of cayenne and sherry	SOUP DU JOUR CUP 6 BOWL 7 Homemade soup changing daily
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SALADS

First choose a protein, then a salad base, and finally a dressing.

PROTEINS

GRILLED CHICKEN 12	SALMON** 14
SHRIMP 15	STEAK** 16
CRAB CAKE 14	YELLOWFIN TUNA** 12
FRIED OYSTERS 15	

SALAD BASES

- HOUSE**
Mixed greens, heirloom tomatoes, shaved onion, cheddar, sweet peppers, croutons, mesquite almonds, and pepperoncini
- CAESAR**
Romaine lettuce, Caesar dressing, croutons, parmesan cheese and heirloom tomatoes
- BISTRO**
Arugula topped with dried cranberries, Granny Smith apples, roasted walnuts, dijon vinaigrette, tomatoes, shaved red onion and crispy wonton strips
- CHOPPED**
Parmesan peppercorn-dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, parmesan, crispy onion straws and balsamic drizzle
- SPINACH**
Baby spinach leaves topped with bacon, egg, dried cranberries, mesquite roasted almonds, onions, gorgonzola cheese and hot bacon dressing
- GREEK**
Mixed greens with feta, Kalamata olives, sweet peppers, pepperoncini, red onion, tomato basil relish and tzatziki

DRESSINGS

- Blue Cheese
- Ranch
- Dijon Vinaigrette
- Honey Mustard
- Thousand Island
- Hot Bacon Vinaigrette
- Balsamic Vinaigrette

ENTRÉES

Served with your choice of one side item, except where noted.

FLAT IRON** 6 OZ. 16 Six ounce lean and tender Certified Angus Beef® steak	CORNMEAL-CRUSTED FLOUNDER 13 Fried and served with honey pecan remoulade and cole slaw
FILET MIGNON** 6 OZ. 28 Six ounce Certified Angus Beef® center cut tenderloin	CHICKEN MARSALA 12 Grilled chicken breast in a savory sauce of onions, mushrooms and prosciutto
HOT HONEY CHICKEN 12 Grilled 6 ounce chicken breast glazed with spicy honey and topped with crispy onion strings	ATLANTIC SALMON** 5 OZ. 14 Five ounce grilled with a blend of pepper and spices
SOUTHWESTERN CHICKEN BOWL NO SIDE ITEM 12 Cajun grilled chicken over rice pilaf, avocado, bell peppers, and onions; garnished with cheddar, pico de gallo, crispy onions, and a sour cream drizzle	TUNA POKE BOWL** NO SIDE ITEM 13 Diced yellowfin tuna in a sesame ginger sauce with avocado, carrots, cucumber, cilantro, ginger, jalapeño and crispy wontons over chilled jasmine rice

SANDWICHES

Served with your choice of one side item.

SIGNATURE SANDWICHES

Your choice of an eight ounce Certified Angus Beef® ground chuck patty, a six ounce marinated chicken breast, or a six ounce portion of shaved Certified Angus Beef® prime rib. Each style is served on a toasted bun with lettuce, tomato, shaved red onion, and a pickle spear.

CHOOSE A PROTEIN

GROUND CHUCK PATTY**	8 OZ. 13
MARINATED CHICKEN BREAST	6 OZ. 12
SHAVED PRIME RIB	6 OZ. 14

THREE LITTLE PIGS Applewood-smoked bacon, peppered bacon, braised pork belly, and pepperjack pimento cheese	PHILLY Sautéed onions, mushrooms and bell peppers topped with provolone cheese
BLUE CHEESE & PEPPERED BACON	CLASSIC With cheddar cheese and applewood-smoked bacon
MUSHROOM & SWISS With Cheerwine barbecue sauce	PATTY MELT Griddled on rye bread with caramelized onions, swiss cheese, and Thousand Island dressing

CHICKEN SALAD MELT 12 Homemade chicken salad on griddled wheat bread with cheddar and tomatoes	HURRICANE ROLL 14 Shaved prime rib, pimento cheese and crispy onions wrapped in a flour tortilla and drizzled with hot honey
SPICY TUNA ROLL** 13 Sashimi tuna with Sriracha aioli, jasmine rice and seaweed salad in a flour tortilla	CHOP HOUSE CLUB 12 Triple-decker on wheat bread with ham, turkey, bacon, cheddar, swiss, lettuce, tomato and mayonnaise
CRAB CAKE SANDWICH 14 Pan-fried and served on a toasted roll with lettuce, tomato and honey pecan remoulade	CAJUN SHRIMP TACOS 12 Spicy shrimp with lettuce, cheddar cheese, pico de gallo and lemon caper aioli in flour tortillas
REUBEN 12 Warm corned beef top round, sauerkraut, melted swiss cheese and Thousand Island dressing on toasted marble rye bread	GREEK STEAK WRAP 14 Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta cheese in a warm flatbread
LOW-COUNTRY BLT 12 Thick-cut applewood-smoked bacon with pepperjack pimento cheese, leaf lettuce, and sliced tomato on grilled sourdough bread	

PASTA

THAI SHRIMP PASTA NO SIDE ITEM 14 With carrots, peppers, and cilantro in a coconut red curry sauce over fettuccine	BLACKENED CHICKEN PASTA NO SIDE ITEM 12 Cajun-grilled chicken breast sliced over penne pasta with sautéed onions and bell peppers in a spicy rosa sauce; garnished with parmesan cheese and green onions
GRILLED CHICKEN ALFREDO NO SIDE ITEM 12 Served over fettuccine in a creamy parmesan and romano cheese sauce; topped with diced tomato, parmesan, and green onions	SHRIMP ALFREDO** NO SIDE ITEM 14 Sautéed shrimp over fettuccine in a creamy parmesan and romano cheese sauce

DESSERTS

MILE HIGH CHOCOLATE CAKE SERVES 2+ 15 Served with a homemade cappuccino pecan ice cream truffle	CHOCOLATE MOUSSE TORTE 9 Moist chocolate cake topped with rich chocolate mousse drizzled with chocolate sauce
KEY LIME PIE 8 Tart key lime custard and fluffy whipped cream in a graham cracker crust drizzled with raspberry sauce	CHOCOLATE CHIP SKILLET COOKIE 12 Served with vanilla ice cream, whipped cream, chocolate syrup and topped with a fresh strawberry
WHITE CHOCOLATE CRÈME BRÛLÉE 9 Our famous recipe of creamy smooth custard with a crispy sugar-glazed top and Belgian white chocolate shavings	LEMON BLUEBERRY CHEESECAKE 9 Layers of creamy blueberry cheesecake, light vanilla sponge cake, and fluffy whipped cream; lightly drizzled with lemon icing

SIDE ITEMS

À LA CARTE 5

French Fries	Small Tossed or Caesar Salad	Fettuccine Alfredo	Crispy Chips
Herbed Rice Pilaf	Cole Slaw	Fresh Seasonal Vegetables	Fresh Fruit
Onion Rings	Mashed Potatoes	Creamed Spinach	Sautéed Spinach

SERVING TEMPERATURES

RARE Cool red center	MEDIUM-RARE Warm red center	MEDIUM Warm pink center	MEDIUM-WELL Hint of pink in the center	WELL Grey throughout
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WE DO NOT GUARANTEE THE QUALITY OF WELL-DONE PRODUCTS!

CONSUMER ADVISORY:**This food may be cooked to order. Consuming raw or undercooked beef, pork, poultry, seafood, shellfish and eggs may cause illness. This risk may be higher in people with certain medical conditions.