

STARTERS

- CHICKEN TENDERLOINS**
Hand-battered chicken tenderloins with honey mustard and BBQ ranch. 11.25
- MARYLAND CRAB CAKE**
Jumbo lump crab cake with a charred tomato, roasted corn and sweet onion relish. 15.95
- SPINACH & ARTICHOKE DIP**
Served with flatbread. 12.50
- CALAMARI**
Panko crust, white and black sesame seeds, drizzled with Wasabi cream. Served with apricot-ginger dipping sauce. 14.25
- FRENCH ONION SOUP**
Classically prepared. 6.95
- BUFFALO SHRIMP**
Crispy jumbo shrimp, tossed in Buffalo sauce. Served with buttermilk bleu cheese. 15.75
- GRILLED PORTOBELLO MUSHROOMS**
Woodland mushrooms, marinated and grilled, crispy onion strings. 10.75
- ONION RINGS**
Served with house-made dipping sauce. 10.65

SALADS

- CHOP CHOP**
Crisp greens tossed with oven-roasted turkey, tomato, garbanzo beans, roasted pumpkin seeds, Gouda, sun-dried blueberries and avocado in our herb vinaigrette. 16.25
- CHOPHOUSE CHICKEN SALAD**
Grilled chicken, hickory bacon, avocado, bleu cheese, fire roasted corn and tomatoes tossed with mixed greens and citrus vinaigrette. 16.25
- GRILLED TENDERLOIN SALAD***
Center cut tenderloin with red onion, bacon, Roma tomatoes, walnuts, red peppers and crumbled Bleu cheese in our herb vinaigrette 19.75
- CLASSIC CAESAR SALAD**
Traditional Caesar salad with your choice of grilled chicken or grilled salmon. 16.45 Original 11.00
- CHOPHOUSE SALAD**
Mixed greens, tomatoes, cucumbers, carrots and croutons with herb vinaigrette. 5.25
- WEDGE SALAD**
A fresh wedge of iceberg lettuce, topped with bleu cheese crumbles, Smokehouse bacon, tomatoes, and creamy bleu cheese dressing. 7.95

PLATES

- Served with House Salad and choice of White Cheddar Mashed Potatoes, Seasoned Fries or Wild Rice Pilaf.*
- MARYLAND CRAB CAKES**
Jumbo lump crab cakes with a charred tomato, roasted corn and sweet onion relish. 30.25
- CHICKEN PICATTA**
Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers and white wine. 26.50
- CITRUS SALMON***
Sautéed haricot vert and Roma tomatoes with orange beurre blanc. 29.00
- TENDERLOIN TIPS & MUSHROOMS***
Beef tenderloin tips pan seared with a balsamic Stout glaze. 26.25

CLASSICS

- Served with House Salad and choice of White Cheddar Mashed Potatoes, Seasoned Fries, or Wild Rice Pilaf.*
- FILET MIGNON*** 8-ounce 41.95
- NEW YORK STRIP*** 12-ounce 39.95
- TOP SIRLOIN*** 11-ounce 29.65
- Make your selection a Surf-and-Turf*
Add Jumbo Shrimp 9.75

SANDWICHES

- Served with a choice of White Cheddar Mashed Potatoes, Seasoned Fries, House Slaw, Wild Rice Pilaf, Caesar Salad or House Salad.*
- HONEY CHICKEN SANDWICH**
Grilled with honey mustard, Swiss cheese and hickory smoked bacon. 13.00
- CHOPHOUSE CHEESEBURGER***
8 oz. fresh ground beef grilled to order. 14.75
- STOUT BBQ BACON BURGER***
8 oz. of fresh ground beef, topped with Stout BBQ, white cheddar cheese and hickory smoked bacon. 15.75
- REUBEN SANDWICH**
Corned beef, swiss cheese, stout sauerkraut and thousand island dressing on grilled marble rye. 13.25
- PRIME AND CHEDDAR**
Prime Rib and White Cheddar on butter grilled Italian bread with Horseradish Aioli Cream and rosemary au jus. 17.50
- TURKEY CLUB**
Fresh sliced turkey breast with sliced tomato, shredded lettuce, avocado, and smokehouse bacon. Served on wheat bread with citrus mayonnaise. 13.50
- GRILLED PORTOBELLO SANDWICH**
Grilled Portobello mushroom with caramelized onions and roasted red peppers on a brioche bun with pesto mayonnaise. 13.50
- SALMON BLT***
Fresh, grilled salmon filet on crisp mixed greens, tomato, bacon and cracked mustard aioli. 16.25

SIDES

- Sautéed Spinach • Roasted Asparagus
- Bourbon Mushrooms • Haricot Vert
- White Cheddar Mashed Potatoes
- Seasoned Fries • Wild Rice Pilaf 6.00

DESSERT

- CHOCOLATE CAKE**
4 layer chocolate cake frosted with chocolate ganache and accented with toasted almonds. Served A la mode. 8.95
- CHEESECAKE**
Creamy New York-style cheesecake on a graham cracker crust with choice of Port Strawberry sauce or fresh seasonal berries. 7.50
- ICE CREAM**
A scoop of Vanilla ice cream with fresh seasonal berries. 3.25

Tax & Gratuity Not Included. A \$1.00 charge will be applied for splitting plates.

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

**Some of our products contain milk, tree nuts, peanuts, soy, wheat, egg, crustacean, shellfish or fish.

WINES

	6oz. Glass	9oz. Glass	Bottle
Cabernet Sauvignon			
Buehler, Napa	15	23	60
Franciscan, Napa Valley	15	23	60
Louis Martini, Sonoma	10	15	40
Caymus, Napa Valley	30	45	120
Stag's Leap 'Artemis', Napa	29	44	116
Merlot			
Josh Cellars, California	14	21	56
Sterling Vintner's Collection, California	10	15	40
Pinot Noir			
A by Acacia, California	11	17	44
Bergstrom Cumberland Reserve, OR	22	33	88
La Crema, Sonoma	15	23	60
Interesting Reds			
Cline 'Cashmere', California	10	15	40
Infinite Monkey Theorem 'Blind Watchmaker', Grand Valley, Colorado	14	21	56
Terrazas Malbec, Mendoza	12	18	48
Penfolds Bin 28 Shiraz, Australia	15	23	60
Chardonnay			
Cakebread, Napa	22	33	88
Jordan, Russian River, California	18	27	72
Newton 'Red Label', Napa	17	26	68
Sterling Vintner's Collection, California	10	15	40
Interesting Whites			
Schmitt Söhne Reisling, Longuich, Germany	9	14	36
Principato Pinot Grigio, Italy	8	12	32
Simi Sauvignon Blanc, Sonoma County	10	15	40
Villa Maria Sauvignon Blanc, New Zealand	12	18	48
Port			
Taylor Fladgate Port 10 Year Tawny	11 (3 oz)		92
Sparkling Wine/Champagne			
Enza Prosecco, Italy	9	14	36
Korbel Brut, California 187ml			10
Chandon Brut, California 187ml			14

SPIRITS

Bourbon/Whiskey	Vodka
Jack Daniel's	Smirnoff
Blanton's	Ketel One
Bulleit	Ketel One Oranje
Maker's Mark	Tito's Handmade Vodka
Knob Creek Rye	Absolut, Absolut Citron
Crown Royal	Absolut Peppar
Woodford Reserve	Stoli Blueberi
Tin Cup	Grey Goose
Stranahan's	
Jameson	Gin
Breckenridge	Beefeater
Leopold Bros.	Hendrick's
	Tanqueray
Scotch Whiskey	Bombay Sapphire
Johnny Walker Black	
McCallan 18	Tequila
Glenfeddich 15	Jose Cuervo Gold
Dewar's	Patrón Silver
	Maestro Dobel
Rum	1800 Reposado
Bacardi Superior	1800 Silver
Sammy's Beach Bar Rum	
Malibu	
Captain Morgan	
Cordials/Port	
Amaretto	Peach Schnapps
Baileys	St. Germain
Chambord	Southern Comfort
Grand Marnier	Grand Marnier
Kahlúa	Triple Sec
	Fireball
	Jägermeister
	Martini & Rossi Dry
	Martini & Rossi Sweet
	Taylor Fladgate 10 yr Tawny

HANDCRAFTED BEER

Available in a 14 oz. or 20 oz. draft

DORTMUNDER LAGER
A Blonde Lager style indigenous to Dortmund, Germany. This lager is brewed with German Pilsen, Light Munich and Cara Helles malts that lend a light-bodied, almost sweet flavor, as well as Nugget and Mt. Hood hops for an assertive but not overpowering hoppiness and clean aftertaste.

PALE ALE
This American Pale Ale is medium-bodied, generously flavored with Simcoe and Amarillo hops, and accented with a light caramel malt character.

DARK MUNICH LAGER
Styled after the modern Munich style called Munich Dunkel, this beer is dark amber in color with a predominant malty character and smooth caramel essence. We brew this Lager with European Munich, Crystal and Chocolate malts and use hops sparingly to leave an overall light on-the-palate flavor.

SEASONAL SELECTION
Ask your server for our current seasonal offering.

Can't decide?
Try our beer sampler comprised of a few ounces of each handcrafted brew on tap.

BOTTLED BEER

Hazed & Infused	Sam Adams Seasonal
Buffalo Gold	Bud Light
Shake Chocolate Porter	Budweiser
Sweaty Betty	Michelob Ultra
Corona Extra	Omission Pale Ale (Gluten Free)
Heineken	Omission IPA (Gluten Free)
Blue Moon	Angry Orchard
Samuel Adams Rebel IPA	

PREMIUM COCKTAILS

PREMIUM CITRUS MARGARITA
Patron Silver, Grand Marnier, sweet and sour, served with an orange wedge.

WOODFORD RESERVE MANHATTAN
Woodford Reserve small batch bourbon shaken over ice with a dash of sweet vermouth then strained and served "up" with a maraschino cherry.

LUXURIOUS LEMON GINGER FIZZ
Hendrick's Gin, lemongrass syrup, and ginger ale served with fresh lemon.

BLUEBERRY LEMONADE
Stoli Blueberi, fresh lemon, blueberries, sugar shaken, served 'up' in a sugar rimmed glass.

BASIL MARTINI
Hendrick's Gin, muddled basil, simple syrup and fresh squeezed lime juice.

THE VERANDA
Fresh strawberries, Absolut Citron, St. Germain, lemon.

CLASSIC COCKTAILS

CHOPHOUSE COSMO
Ketel One Oranje, Grand Marnier and a splash of cranberry juice, served with a lemon twist.

THE ONE MARTINI
Ketel One vodka, dry vermouth and bleu cheese stuffed olives.

ABSOLUT PEPPAR MARY
A double pour of Absolut Peppar vodka perfectly married with our spicy bloody mary mix.

CLASSIC MANHATTAN
Maker's Mark bourbon vigorously shaken with sweet vermouth, Angostura bitters and a maraschino cherry.

Denver ChopHouse & Brewery
at Denver International Airport