**STARTERS**

**CHICKEN TENDERLOINS • $19.99**  
Hand-battered chicken tenderloins with honey mustard & BBQ ranch

**MARYLAND CRAB CAKE • $20.99**  
Jumbo lump crab cake with a charred tomato, roasted corn & sweet onion relish

**SPINACH & ARTICHOKE DIP • $18.99**  
Served with flatbread

**NEW ORLEANS BBQ SHRIMP • $22.99**  
Jumbo Creole shrimp, stout infused cream sauce, Parisian garlic bread & Cajun butter

**STEAKHOUSE SEARED AHI SALAD**  
Ahi Tuna seared rare, with Sriracha ponzu, wasabi & pickled ginger

**SALADS**

**CHOP CHOP • $19.99**  
Crisp greens tossed with oven-roasted turkey, tomato, garbanzo beans, roasted pumpkin seeds, Gouda, sun-dried blueberries & avocado in our herb vinaigrette

**CHOPHOUSE CHICKEN SALAD • $22.99**  
Grilled chicken, hickory bacon, avocado, bleu cheese, fire roasted corn & tomatoes tossed with mixed greens & citrus vinaigrette

**GRILLED STEAK SALAD**  
6oz. sirloin with mixed greens, red onion, bacon, roma tomatoes, walnuts, red peppers & crumbled bleu cheese in our herb vinaigrette

**CLASSIC CAESAR SALAD**  
Traditional Caesar salad with your choice of:  
Grilled Chicken • $22.99 | Grilled Salmon* • $24.99 | Original • $14.99

**CHOP HOUSE SALAD • $10.99**  
Mixed greens, roma tomatoes, cucumbers, carrots & croutons with herb vinaigrette

**WEDGE SALAD • $15.99**  
A fresh wedge of iceberg lettuce, topped with bleu cheese crumbles, smokehouse bacon, tomatoes & creamy bleu cheese dressing

**CHEF’S SELECT**

**FISH & CHIPS • $19.99**  
Beer battered cod served with seasoned fries, apple cider slaw & tartar sauce

**SIDES**

**ROASTED ASPARAGUS • $10.49**  
**SAUTÉED SPINACH • $10.49**

**BOURBON MUSHROOMS • $10.49**  
**HARICOT VERT • $8.00**

**SWEET POTATO FRIES • $8.00**  
**SEASONED FRIES • $10.49**

**WHITE CHEDDAR MASHED POTATOES • $10.49**

**COLE SLAW • $8.00**

**DESSERT**

**NEW YORK-STYLE CHEESECAKE • $12.99**

**CHOCOLATE CAKE • $9.99**

**VANILLA ICE CREAM • $3.50**

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**SANDWICHES**  
*Served with a choice of—*

**White Cheddar Mashed Potatoes, Seasoned Fries, Caesar or House Salad**

**CHOP HOUSE CHEESEBURGER**  
8oz. fresh ground beef grilled to order  
With bacon • $23.99

**STOUT BBQ BACON BURGER**  
8oz. fresh ground beef, topped with Stout BBQ, Monterey Jack & hickory smoked bacon

**PRIME & CHEDDAR**  
Prime rib & white cheddar on butter-grilled Italian bread with horseradish aioli cream & rosemary au jus

**HONEY CHICKEN SANDWICH**  
Grilled with honey mustard, Swiss cheese & hickory smoked bacon

**CHICKEN PICCATA**  
Tender chicken breast sautéed with fresh lemon, artichoke hearts, capers & white wine

**CITRUS SALMON**  
Sautéed haricot vert & grape tomatoes with orange beurre blanc

**TENDERLOIN TIPS & MUSHROOMS**  
Beef tenderloin tips pan seared with a balsamic Stout glaze

**TENDERLOIN TIPS & MUSHROOMS**  
Beef tenderloin tips pan seared with a balsamic Stout glaze

**AHI TUNA STEAK FRITES**  
Coriander-crusted Ahi tuna with arugula salad & Märzen balsamic vinaigrette, served with seasoned fries

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**CLASSICS**  
*Served with a choice of—*

**White Cheddar Mashed Potatoes, Seasoned Fries, Caesar or House Salad**

**FILET MIGNON**  
8oz • $57.99

**TOP SIRLOIN**  
10oz • $38.99

**MAKE YOUR SELECTION SURF & TURF**  
Add Jumbo Shrimp • $10.49

**PLATES**  
*Served with a choice of—*

**White Cheddar Mashed Potatoes, Seasoned Fries, Caesar or House Salad**

**MARYLAND CRAB CAKES**  
Jumbo lump crab cakes with charred tomato, roasted corn & sweet onion relish

**CHICKEN PICCATA**  
$35.99

**TENDERLOIN TIPS & MUSHROOMS**  
$37.99

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**TAX & GRATUITY NOT INCLUDED**

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish, and shellfish. Please speak to the manager on duty regarding any allergen-related issues.
PREMIUM COCKTAILS

PREMIUM CITRUS MARGARITA
Patrón Silver, Grand Marnier, sweet & sour & an orange twist

ABSOLUT PEPPAR CHIPOTLE MARY
Absolut Peppar perfectly married with our spicy bloody mary mix

WOODFORD RESERVE MANHATTAN
Woodford Reserve bourbon with a dash of vermouth, bitters & a maraschino cherry

THE ONE MARTINI
Ketel One Vodka, dry vermouth, & bleu cheese stuffed olives

LUXURIOUS LEMON GINGER FIZZ
Hendrick’s Gin, simple syrup, & ginger ale with fresh lemon

THE VERANDA
Fresh strawberries, Absolut Citron, St-Germain & lemon

BLUEBERRY LEMONADE
Stoli Blueberi, fresh lemon, blueberries & simple syrup served in a sugar-rimmed glass

AMERICAN MULE
Tito’s Handmade Vodka, crisp ginger beer & lime juice

CHOPHOUSE COSMO
Ketel One Orange, Grand Marnier & a splash of cranberry juice served with a lemon twist

BASIL MARTINI
Hendrick’s Gin, muddled basil, simple syrup & fresh time

CLASSIC MANHATTAN
Maker’s Mark Bourbon with a splash of vermouth, angostura bitters & a maraschino cherry

HANDCRAFTED BEERS

– Available in a 14oz. or 20oz. draft –

DORTMUNDER LAGER
A Blonde lager style that lends a light-bodied, almost sweet flavor, as well as Nugget & Mt. Hood hops for an assertive but not overpowering hopiness & a clean finish

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

DARK MUNICH LAGER
This beer is a dark amber lager with a predominantly malty character & smooth caramel essence. Brewed with European Munich, Crystal & Chocolate malts & hopped sparingly to leave an overall light flavor

SEASONAL SELECTION
Ask for today’s flavor

BOTTLED BEER

Bud Light
Budweiser
Michelob Ultra
Corona Extra
Samuel Adams Boston Lager
Guinness Nitro Stout
Blue Moon

Fat Tire Amber Ale
Heineken
Modelo Especial
Great Divide Titan IPA
Lagunitas IPA
Angry Orchard Cider
Truly Hard Seltzer Wild Berry

Heineken 0.0 N/A

WINE

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<th>6oz.</th>
<th>9oz.</th>
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CABERNET SAUVIGNON
Louis Martini, California
12.75 19.25 51
Borne of Fire, Columbia Valley, WA
15 22.5 60
Emblem by Michael Mondavi, Napa Valley, CA
28 42 112

MERLOT
Rutherford Hill, Napa Valley, CA
13.5 20.25 54

PINOT NOIR
Sokol Blosser “Evolution”, Willamette Valley, OR
14.5 21.75 58
Acacia, Carneros, CA
17 25.5 68

INTERESTING REDS
19 Crimes Red Blend, Australia
10 15 40
Argiano “Non Confunditur” Super Tuscan, Tuscany, IT
12 18 48
Hess “Treo” Red Blend, Mendocino, CA
15 22.5 60
Terrazas de los Andes, Malbec, Mendoza, ARG
16.5 24.75 66

CHARDONNAY
Bogle “Twenty Acres”, CA
11 16 44
J Lohr “Arroyo Vista”, Monterey, CA
15.5 23.25 62 Stag’s Leap, Napa Valley, CA
17 25.5 68

RIESLING
Saint M Riesling, Pfalz, GER
10.5 15.75 42

PINOT GRIGIO
Banfi “San Angelo” Pinot Grigio, Tuscany, IT
15.25 22.75 61

SAUVIGNON BLANC
Villa Maria Sauvignon Blanc, Marlborough, NZ
13.5 20.25 54
Rombauer Sauvignon Blanc, Napa, CA
15 22.5 60

ROSÉ
Fleur de Mer, Côtes de Provence, FR
15 22.5 60

SPARKLING WINE
Chateau St. Michelle Brut Rosé, California
11.5 17.25 46
La Marca Prosecco, Veneto, IT
12 18 48
Chandon Brut, California
187ml split, 15