



CHOPHOUSE & BREWERY

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* • \$24.99

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* • \$24.99

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 • \$24.99

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

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.

SANDWICHES

– Served with a choice of –

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

CHOP HOUSE CHEESEBURGER* • \$22.59

8oz. fresh ground beef grilled to order

With bacon • \$23.99

STOUT BBQ BACON BURGER* • \$23.99

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

PRIME & CHEDDAR* • \$20.99

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

HONEY CHICKEN SANDWICH • \$19.99

Grilled with honey mustard, Swiss cheese & hickory smoked bacon

SALMON BLT* • \$22.99

Fresh grilled salmon fillet on crisp mixed greens, tomato, bacon & cracked mustard aioli

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 • \$38.99

Jumbo lump crab cakes with charred tomato, roasted corn & sweet onion relish

CHICKEN PICCATA • \$35.99

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

CITRUS SALMON* • \$41.99

Sautéed haricot vert & grape tomatoes with orange beurre blanc

TENDERLOIN TIPS & MUSHROOMS* • \$37.99

Beef tenderloin tips pan seared with a balsamic Stout glaze

AHI TUNA STEAK FRITES* • \$38.99

Coriander-crust Ahi tuna with arugula salad & Märzen balsamic vinaigrette, served with seasoned fries

DESSERT

NEWYORK-STYLE CHEESECAKE • \$12.99

CHOCOLATE CAKE • \$9.99

VANILLA ICE CREAM • \$3.50

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 Bluberi, 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 Oranje, Grand Marnier & a splash of cranberry juice served with a lemon twist

BASIL MARTINI

Hendrick's Gin, muddled basil, simple syrup & fresh lime

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 hoppiness & 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	Fat Tire Amber Ale
Budweiser	Heineken
Michelob Ultra	Modelo Especial
Corona Extra	Great Divide Titan IPA
Samuel Adams Boston Lager	Lagunitas IPA
Guinness Nitro Stout	Angry Orchard Cider
Blue Moon	Truly Hard Seltzer Wild Berry
Heineken 0.0 N/A	

WINE

	6oz.	9oz.	Bottle
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

