



THE CHOP HOUSE

APPETIZERS

COLOSSAL SHRIMP COCKTAIL 20
Horseradish Chili Sauce

OYSTERS ON THE HALF SHELL 3.5 each or
36 per dozen
Mignonette, Cocktail Sauce

TUNA TARTARE 18
Avocado Mousse, Frisée Lettuce, Waffled Potato Crisps,
Wasabi, Shoyu Sauce

HOUSE MADE VERMONT BACON 15
Frisée, Bleu Cheese, Cherry Tellicherry Peppercorn Mustard

SALADS

THE "BLT" WEDGE 14
House Smoked Bacon, Baby Iceberg,
Bleu Cheese, Cherry Tomatoes, Red Wine Vinaigrette

CLASSIC CAESAR 13
Brioche Croutons, White Anchovies,
Parmesan Reggiano

TOMATO ONION SALAD 14
Bayley Hazen Bleu Cheese, Torn Herbs,
EVOO, Aged Balsamic, Fleur de Sel

STEAKS AND CHOPS

Sauces: Choice of One | Additional \$3
*Béarnaise, Bordelaise, Cool Horseradish Cream,
Four Peppercorn, Bleu Cheese, Chop Steak Sauce*

PRIME NEW YORK STRIP 51

PRIME RIB-EYE 57

PETITE CUT FILET MIGNON 44

CHOP CUT FILET MIGNON 52

ADD MARROW BUTTER 5

{ Available Fridays & Saturdays }

PRIME RIB STANDARD CUT 43

PRIME RIB CHOP CUT 48

FISH AND SHELLFISH

GRILLED COLOSSAL SHRIMP 44

SEARED AHI TUNA 40

SEARED SCOTTISH SALMON 34

Sauces: Choice of One | Additional \$3
Soy Citrus, Chardonnay Butter, Lemon Caper, Drawn Butter

SIGNATURE SIDES

12 unless specified

PARKERHOUSE ROLLS small 5 large 8

ROASTED BRUSSELS SPROUTS
with House Made Lardons

CORN SAUTÉED OR CREAMED

BABY SPINACH SAUTÉED OR CREAMED

ROASTED CAULIFLOWER GRATIN

ONE POUND BAKED POTATO
Bacon, Cheddar, Sour Cream, Chives

SAUTÉED SEASONAL LOCAL MUSHROOMS

TRUFFLED STEAK FRIES

WHIPPED POTATOES

SEASONAL BABY VEGETABLES

VERMONT MACARONI AND CHEESE
Add Maine Lobster 22
Add House-made Bacon Lardons 15

Please let our staff know of any dietary restrictions you might have. Our chef will be happy to accommodate you. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.