

Starters

SHRIMP COCKTAIL 18

Six shrimp covered with our signature cocktail sauce. Careful, it's eyewatering!

LUMP CRAB CAKE DUO 20

Two hand formed lump crab cakes seasoned to perfection.

AHI TUNA 19

Perfectly seared, accompanied with wakame, wasabi aioli and sesame.

BULLEIT CANDIED BACON 11

Slow roasted Fischer Farms thick cut bacon, served "Our way."

HUMMUS & CHEESE BOARD 16

Blend of select cheeses, red pepper hummus, caramelized balsamic onion jam and NY style crisps.

NACHO CORN DIP & POTATO PETALS 15

A unique spin on traditional classic.

Chef's Plates

FRENCH QUARTER STEAK 25

Fischer Farms 8oz sirloin seasoned with Cajun spices, smothered with sautéed onion, portobella mushrooms and bell peppers. Served with garlic whipped potatoes, fresh sautéed green beans with almond slivers.

GRILLED MEATLOAF 24

A savory slice of meatloaf, grilled and topped with our house-made sweet glaze.

Served with garlic whipped potatoes and poblano sweet corn.

ORANGE CHICKEN BOWL 24

Lightly breaded chicken, pan fried to order and sautéed in our unique orange citrus sauce. Served over a blend of white rice, quinoa, kale, edamame, and fresh green beans.

PESTO CHICKEN LINGUINI 24

Our pesto sauce, chicken, tomato, fresh mozzarella and linguini combined to create a unique and light dish. Served with our homemade garlic bread.

PAN SEARED DUCK BREAST 38

Maple Farms tender duck breasts cooked to perfection. Served with mushroom risotto, jumbo asparagus and a side of our balsamic onion jam.

Seafood Selections

CHILEAN SEA BASS 48

Pan seared in lemon caper butter sauce. Served over mushroom risotto and jumbo asparagus.

FILET OF SALMON 30

A true classic cooked to perfection with our umami glaze. Served over quinoa, edamame, kale and fresh green beans with almond slivers.

SHRIMP LINGUINI 27

Six shrimp sautéed in garlic cream sauce. Served over linguine with a side of homemade garlic bread.

SEARED DIVER SCALLOPS 50

Fresh jumbo U10 diver scallops sautéed to perfection, Served over mushroom risotto and jumbo asparagus.

SHRIMP & GOUDA GRITS 27

Shrimp and andouille sausage sautéed in our own New Orleans inspired sauce. Served over homemade gouda grits.



Our USDA PRIME STEAKS are not only less than 1% of all beef in America, but have been personally hand selected by highly trained professionals at Stock Yards Meats. They are then double checked by the boss to ensure you're provided the highest quality steak experience available in many miles.

USDA Prime Steaks

FILET MIGNON 5 OZ 49 8 OZ 75

Barrel cut and hand selected. Oscar Style 9

BONE-IN NEW YORK STRIP 61

Sixteen ounces of this famous cut. Dine like Sinatra!

CHOPHOUSE RIBEYE 61

Fourteen ounces of the exclusive "First Cut."

THE PORTERHOUSE 69

Eighteen ounce cut. Most impressive version of the classic T-bone we could find.

ADAMS STREET FRENCHED BONE COWBOY CUT RIBEYE 90

Celebrate with this twenty two ounce cut.

The best of the best!

STEAK ACCOUTREMENTS

Béarnaise 4 Bacon & Bleu 6

Sautéed White Onions 4

Seasoned Baby Portobellos 4

The Sunny Side 3

All of our steak entrees come with your choice of any two signature Chophouse sides listed below.

SIGNATUR€ PRIM€ RIB 49

Fourteen ounces of this decadent classic, carved to order and served with au jus. (Fri & Sat only, Limited)

FISCHER FARMS PORK PORTERHOUSE 30

Indulge with this Chophouse staple. It will not disappoint.

Signature Chophouse Sides

FIUE CHEESE MAC 9
GLAZED CARROTS 6
BAHED POTATO 6 LOADED 10

GARLIC WHIPPED POTATOES 5
SOUP OF THE DAY 6

SAUTÉED ASPARAGUS 10 CHOPHOUSE SALAD 7 BATTERED FRENCH FRY 5 SKIN ON STREAK FRY 5 POBLANO SWEET CORN 6
BABY ICEBERG BLOSSOM (OUR WEDGE) 12
CAESAR SALAD 8 (ANCHOUIES OPTIONAL)
SAUTÉED FRESH GREEN BEANS WITH ALMOND 6

Handheld Options

CHOPHOUSE BURGER 18

A 10 ounce Fischer Farms ground chuck patty covered with sautéed onions, mushrooms and melted white cheddar. Served with choice of battered or steak fries. (Classic style upon request)

CHICHEN BACON RANCH 16

Grilled chicken breast topped with melted white cheddar, Fischer Farms bacon and drizzled with our homemade ranch. Includes a side of lettuce, tomato, onion, pickle and choice of battered or steak fries.

BLACK BEAN UEGAN BURGER 16

A delicious black bean patty on a toasted gluten free bun. Includes a side of lettuce, onion, tomato, and pickle. Served with choice of battered or steak fries.

THE PRIME RIB SLIDER 8

Slow roasted shaved prime rib topped with white cheddar, creamy horseradish and served on our homemade French roll. Sold à la carte. A must try!

Please inform your server of any special dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

