



THE SIGNATURE THREE COURSE MENU

SALAD

(choose one for the group)

ChopHouse Salad

House lettuce blend, bacon, blue cheese, egg, tomato relish, crisp onion, peppercorn + chive dressing

Caesar Salad

Romaine hearts, classic Caesar dressing, parmesan, roasted garlic crouton

ENTRÉE

Filet 7 oz.

New York Strip 14 oz.

Skuna Bay Salmon

Farro Tabbouleh, citrus-mint yogurt, basil oil

SIDES

(choose two for the group)

Seasonal Vegetables

Asparagus

Mashed Potatoes

King Crab & Lobster Mac n' Cheese (\$8 per person)

maître d' butter, marsala wine, mornay, panko, orecchiette pasta

DESSERT

(choose one for the group)

Salted Carmel Chocolate Cake

Chocolate cake, salted caramel buttercream cookie butter, dark chocolate ganache

Crème Brûlée

Vanilla bean custard, brûléed sugar, seasonal accoutrements

\$120 per person (plus tax & gratuity)



THE CLASSIC FOUR-COURSE MENU

FOR THE TABLE

Shrimp Cocktail

Brandy cocktail sauce, whole grain mustard, remoulade + lemon

Chef Inspired Cheese + Charcuterie Board

3 cheese, 2 meats, jam & honey

SALAD

(choose one for the group)

ChopHouse Salad

House lettuce blend, bacon, blue cheese, egg, tomato relish, crisp onion, peppercorn + chive dressing

Wedge Salad

Iceberg lettuce, blue cheese, pork belly lardons, heirloom tomato relish, egg, pickled onion, buttermilk peppercorn dressing

Caesar Salad

Romaine hearts, classic Caesar dressing, parmesan, roasted garlic crouton

ENTRÉE

Filet 7 oz.

New York Strip 14 oz.

Skuna Bay Salmon

Farro Tabbouleh, citrus-mint yogurt, basil oil

Amish Chicken

Rosemary-garlic marinated half chicken, garlic confit + limoncello-orange glaze

SIDES

(choose two for the group)

Seasonal Vegetables

Asparagus

Mashed Potatoes

King Crab & Lobster Mac n' Cheese (\$8 per person)

maître d' butter, marsala wine, mornay, panko, orecchiette pasta

DESSERT

(choose one for the group)

Salted Caramel Chocolate Cake

Chocolate cake, salted caramel buttercream cookie butter, dark chocolate ganache

Crème Brûlée

Vanilla bean custard, brûléed sugar, seasonal accoutrements

Carrot Cake

Carrot + Zucchini cake, vanilla bean, cream cheese frosting

\$130 per person (plus tax & gratuity)



THE PRESENTATION MENU

FOR THE TABLE

Jumbo Lump Crab Cakes

Sweet corn maque choux, red pepper coulis

Chef Inspired Cheese + Charcuterie Board

3 cheese, 2 meats, jam & honey

STARTER

(choose one for the group)

Bacon + Dates

Nueski bacon, cherry smoked bacon, spiked dates + old fashion bbq glaze

Shrimp Cocktail

Brandy cocktail sauce, whole grain mustard, remoulade + lemon

SOUP OR SALAD

(choose one for the group)

ChopHouse Salad

House lettuce blend, bacon, blue cheese, egg, tomato relish, crisp onion, peppercorn + chive dressing

Caesar Salad

Romaine hearts, classic Caesar dressing, parmesan, roasted garlic crouton

French Onion Soup

Gruyere, parmesan, chives, garlic crostini

ENTRÉE

Filet 7 oz.

Amish Chicken

Rosemary-garlic marinated half chicken, garlic confit + limoncello-orange glaze

Delmonico Rib Eye 14 oz.

Skuna Bay Salmon

Farro Tabbouleh, citrus-mint yogurt, basil oil

SIDES

(choose two for the group)

Seasonal Vegetables

Mashed Potatoes

Asparagus

King Crab & Lobster Mac n' Cheese (\$8 per person)

maître d' butter, marsala wine, mornay,
panko, orecchiette pasta

DESSERT

(choose one for the group)

Salted Carmel Chocolate Cake - Chocolate cake, salted caramel buttercream cookie butter,
dark chocolate ganache

Crème Brûlée - Vanilla bean custard, brûléed sugar, seasonal accoutrements

New York Cheesecake - Vanilla cheesecake, caramel sauce, berries

Carrot Cake - Carrot + Zucchini cake, vanilla bean, cream cheese frosting

\$150 per person (plus tax & gratuity)