



Casual Dining



Soups and Salads

Lobster Corn Chowder Cup 7 Bowl 9

Lobster / Corn / Bacon / Yukon Gold

Burrata 12

Heirloom tomato / Arugula Pesto / Balsamic / Burrata

Plantation Side 7 Full 13

Iceberg / Garlic Dressing / Melba Toast / Aged Parmesan
Sweet Red Onion

Caesar side 7 Full 13

Roma Crunch / Anchovies / Parmesan / House crouton

Classic Wedge 13

Cherrywood Smoked Bacon / Maytag Blue Cheese
Red Onion / Tomato

Chophouse 15

Roma Crunch / Cucumber / Onion / Tomato / Blue Cheese
Aged Cheddar / Egg / Bacon / Croutons

Chicken 6 | Shrimp 8 | Steak 12 | Salmon 12

Bold Flavors

These Entrees include mixed greens salad or soup du jour.
Each entrée is complete with green beans and garlic
mashed potatoes

Filet Medallions with Shrimp 37

7 oz Filet Mignon 49

14 oz Prime Strip 49

16 oz Delmonico 57

Wagyu Hanger Steak 40

Faroe Salmon 38

Add Shrimp Skewer 10

Add North Atlantic Lobster Tail 4oz 20

Chop House Craft Burgers

Just like a craft beer, a Chop House Craft Burger is
distinctively flavored for those who know and love
their burgers. Served with house fries.

Prime Steak Burger 16

Half pound prime ribeye burger with your choice of
cheese, house pickle, heirloom tomato, and sweet
red onion

French Onion 16

Half pound prime ribeye burger smothered in caramel-
ized onion and gruyere cheese

Chop House Wagyu 18

Half pound wagyu beef topped with gruyere cheese,
house pickle, heirloom tomato, and sweet red onion

Salmon BLT 16

Seared salmon on Nine-grain wheat bread with
cherrywood bacon, heirloom tomato, crispy leaf
lettuce, and Meyer lemon aioli

Prime Rib 19

Shaved prime rib loaded on a toasted hoagie roll with
arugula, caramelized onion jam, Dijon, and provolone
cheese

Pub Style Entrees

Prime Meatloaf Sandwich 18

Served open face over garlic mashed, on a toasted
baguette and topped with crispy onion rings and
demi-glaze

Fish and Chips 18

Parmesan and panko crusted seasonal white fish
with caper tartar


Steven Guldenzopf • Executive Chef


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