



# 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 15  
Roma Crunch / Anchovies / Parmesan / House crouton

**Classic Wedge** 13  
Cherrywood Smoked Bacon / Maytag Blue Cheese  
Red Onion / Tomato

**Chophouse** 18  
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

**20 oz Porterhouse** 70

**22 oz Bone-in Delmonico** 75

**Pistachio Faroe Salmon** 42

Add Shrimp Skewer 10

Add North Atlantic Lobster Tail 5oz 20

## Chop House Pub

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, and heirloom tomato

**Blue Bacon** 20

Maytag bleu cheese, house cured bacon, horseradish, pretzel bun

**Chop House Wagyu** 18

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

**Shaved Prime Rib** 19

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

**Prime Meatloaf Sandwich** 18

Mashed, tomato bacon jam, seared spinach, crispy onion

**Fish and Chips** 18

Parmesan and panko crusted seasonal white fish with caper tartar



Steven Guldenzopf • Executive Chef

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