



Casual Dining



Soups And Salads

Lobster Corn Chowder Cup 7 Bowl 9
Yukon potatoes, bacon, corn, lobster, scallion

Soup of the Day, Cup or Bowl See Fresh Sheet

The Chophouse Salad 12
Crisp romaine, field greens, onion, tomato, bacon, croutons, aged cheddar cheese, egg, blue cheese with choice of dressing
Add Shrimp, Chicken or Salmon 6
Add Steak 12

Grilled Chicken Caesar Salad 16
Crisp romaine lettuce, house-made croutons and parmesan cheese

Plantation Salad 10
A Quad Cities original! Crisp iceberg tossed with creamy garlic dressing, melba toast and parmesan cheese

Mixed Greens Salad 4
To make it a meal

Bold Flavors, Petite Cuts
Smaller portions of some of our favorites from our dining room menu, only available in the Chop Bar.

These entrees include mixed greens salad or soup du jour and choice of:
Garlic mashed potatoes or roasted red potatoes and
Grilled asparagus or sautéed green beans

Single Filet Medallion, 3oz with a shrimp 27
Served with a wild mushroom Cabernet demi-glace

Quarter Roasted Chicken 18
Quarter cold smoked roasted chicken with herbs and lemon

Tenderloin Lollipops 22
Seared Iowa Premium Beef, caramelized shallots, blue cheese crème

Pub Style Entrées

Fish and Chips 13
Parmesan seasoned bread crumbs encrusted with fresh seasonal white fish with jalapeño tartar, served with cottage fries

Lobster Mac and Cheese 20


Cameron Harrop • Managing Partner
Robin Harrop • Director of Sales & Catering
Javier Lira • Executive Sous Chef
Steven Guldenzopf • Executive Chef

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Chop House Crafted Burgers

Just like a craft beer, a Chop House Craft Burger is distinctively flavored for discriminating diners who know and love their burgers.

Prime Steak Burger 12
Half pound prime ribeye burger served with your choice of cheese, served with pomme frites

Chargrilled Kobe Beef Burger 16
Half pound ground Kobe Beef served on Bistro style toasted bun, with lettuce, red onion, and tomato
Served with parmesan truffle pomme frites and a trio of horseradish mayo, chipotle ketchup and Dijon steak sauce

Vidalia Burger 14
Half pound Prime Ribeye burger served with sweet Vidalia onion rings, peppercorn parmesan ranch and a side of Chop House secret sauce and pommes frites

Dry Aged Bacon Burger 17
Dry-aged beef patty, artisan greens, candied-peppered bacon, creamy herbed French gournay cheese on brioche, with pommes frites

- Add Bacon (to this or any other sandwich) 3
- Substitute a Chicken Breast 3
- Add an Egg to any Burger 3

Sandwiches

Shaved Prime Rib and Sourdough 19
Shaved tender Prime rib, blue cheese mayo, spinach, melted white cheddar on sourdough.

Crispy Fried Chicken Breast 12
Chicken breast topped with American cheese, ancho ranch, and pickle spears on a toasted ciabatta.
Served with sweet jalapeño slaw and pommes frites

Prime Meatloaf Sandwich 14
Served open face over garlic mashed potatoes on a toasted baguette, topped with onion rings and a mushroom red wine demi-glace

Salmon BLT 15
Grilled salmon on a toasted ciabatta bread with lettuce, tomato, and applewood smoked bacon. Served with pomme frites

Fish Tacos 15
Tempora battered white fish with cabbage slaw, queso fresco, jalapeño and lime cream

Tuna Burger 18
Teriyaki grilled on a ciabatta bread and served with wasabi mayonnaise and sweet cabbage slaw. Served with pomme frites