



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

Grilled baguette, gruyere cheese, parmesan cheese

ENTRÉE

Filet 7 oz.

Amish Chicken

Citrus grilled chicken, brussels sprouts, frisee, radish, candied jalapeno, citrus gastrique, adobo sauce, cilantro

Delmonico Rib Eye 14 oz.

Pan Seared Salmon

Fondant potatoes, brussels sprouts, crispy potato chips, chestnut cream sauce, herb oil, micro greens

SIDES

(choose two for the group)

Seasonal Vegetables

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)

NY Cheesecake

Brown butter crust, caramel sauce, berries

Black Velvet Crème Brûlée

Huckleberry stew

Carrot Cake

Vanilla bean, cream cheese frosting

Spiced Apple Cake

Ginger anglaise, orange marmalade

\$150 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.

Pan Seared Salmon

Fondant potatoes, brussels sprouts, crispy potato chips,
chestnut cream sauce, herb oil, micro greens

Amish Chicken

Citrus grilled chicken, brussels sprouts, frisee, radish,
candied jalapeno, citrus gastrique, adobo sauce, cilantro

SIDES

(choose two for the group)

Seasonal Vegetables

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)

NY Cheesecake

Brown butter crust, caramel sauce, berries

Black Velvet Crème Brûlée

Huckleberry stew

Carrot Cake

Vanilla bean, cream cheese frosting

\$130 per person (plus tax & gratuity)



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.

Pan Seared Salmon

Fondant potatoes, brussels sprouts, crispy potato chips, chestnut cream sauce, herb oil, micro greens

SIDES

(choose two for the group)

Seasonal Vegetables

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)

NY Cheesecake

Brown butter crust, caramel sauce, berries

Carrot Cake

Vanilla bean, cream cheese frosting

\$120 per person (plus tax & gratuity)