

# LUNCH COMBINATIONS

Choose any two items below:

*Soup and salad 12*

*Half sandwich or pasta with soup or salad 13*

## SOUPS

**French Onion Soup**  
(add 1)

**Classic New England Clam Chowder**

**Soup of the Day**

## SALADS

**Classic Caesar**

**Mixed Greens with Maple Vinaigrette**

**House Salad**

**Maytag Blue Cheese**

**Broadway Pea Salad**

## PASTA

**Mac and Cheese**

**Cajun Chicken Fettuccine**

**Seared Prawn Linguine**

## HALF SANDWICHES

**Open Faced Oven Roasted Red King Crab and Artichoke**

**Turkey, Bacon, Avocado and Tomato**

**Prime Rib French Dip**

# SOUPS & STARTER SALADS

## FRENCH ONION SOUP

Caramelized onions, brandy and beef broth, Swiss and aged Parmesan. 8

## NEW ENGLAND CLAM CHOWDER

Rich cream, red potatoes, tender clams. 7

## FRESH SOUP OF THE DAY 6

## MIXED GREENS WITH MAPLE VINAIGRETTE

Sliced pear, toasted pecans, maple vinaigrette, crumbled Maytag blue cheese. 6

## CLASSIC CAESAR

Romaine hearts, garlic-Parmesan croutons, fried anchovy, lemon. 7

## HOUSE SALAD

Seasoned croutons, diced tomatoes, onions, cucumbers, grated Parmesan. 6

## BROADWAY PEA SALAD

Water chestnuts, bacon, creamy pepper dressing. 7

## MAYTAG BLUE CHEESE

Romaine, chopped eggs, slivered almonds. 7

*The Maytag Dairy of Newton, Iowa has been producing America's finest blue cheese for over 60 years.*

# ENTRÉE SALADS

## CHOPHOUSE COBB

Roasted chicken, avocado, chopped egg, bacon, tomato, Maytag blue cheese, ranch. 13

## SIGNATURE SEAFOOD LOUIE

Grilled salmon, Dungeness crab, bay shrimp, deviled egg, 1000 Island. 17

## GRILLED STEAK\*

Seasonal greens, buttermilk fried onion strings, diced tomatoes, smoked hazelnuts, Maytag blue cheese dressing. 14

## GRILLED MAPLE CHICKEN

Sliced pear, toasted pecans, pecan-crusting Maytag blue cheese, maple vinaigrette. 15

## BAY SHRIMP & MAYTAG BLUE CHEESE

Crisp romaine, chopped eggs, slivered almonds, Maytag blue cheese dressing. 11

## SESAME CHICKEN

Sweet red peppers, won ton strips, toasted slivered almonds, sesame vinaigrette. 12

## CLASSIC CAESAR

With blackened fresh salmon filet 16  
With herb-marinated grilled chicken breast 14

## THREE SALAD SAMPLER

Three of your favorite salads. Maytag Blue Cheese, Chophouse Cobb, Broadway Pea Salad. 12

# SANDWICHES

## PICK YOUR FAVORITE SIDE:

*All sandwiches and burgers served with your choice of: Housemade potato chips or French fries. Sweet potato fries, onion rings or side salad, add 1.*

## OPEN FACED OVEN ROASTED RED KING CRAB & ARTICHOKE

Melted cheddar and Parmesan, sliced onions, tomatoes on sourdough. 13

## SLOW ROASTED PULLED BBQ PORK

Barbecue mayonnaise, Napa cole slaw on kaiser roll. 10

## PRIME RIB FRENCH DIP

Slow roasted, thinly sliced prime rib on a grilled garlic French roll, served with housemade au jus. 13

## TURKEY, BACON, AVOCADO AND TOMATO

Thinly sliced smoked turkey breast, fresh avocado, crisp bacon, tomato and Havarti cheese. 9

## GRILLED CHICKEN CLUB

Lemon-dijon marinated grilled chicken breast, smoked bacon, tomato, sliced Brie on a Kaiser roll. 11

# HANDFORMED BURGERS

## CLASSIC BACON & CHEDDAR\*

Half pound Black Angus patty from Creekstone Farms. 10

## FRESH KING SALMON\*

Seared housemade burger, artichoke relish, marinated tomatoes, seasonal greens and lemon aioli. 13

## AHI TUNA BLT\*

Seared with pepper bacon aioli, fresh arugula, tomato-avocado salsa on a toasted bun. 14

## SIGNATURE CHOPHOUSE\*

All natural, handformed 10 ounce beef patty, with smoked bacon, Boursin cheese and caramelized onions. 16

## HOUSEMADE VEGGIE

Quinoa, black beans, roasted mushrooms, hazelnuts, smoked Gouda, guacamole. 10

*\*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# SPECIALTIES

## CRISPY FISH TACOS

Chipotle lime sour cream, pico de gallo, soft corn tortilla. 10

## CHOPHOUSE KOBE MEATLOAF

Pepper wrapped bacon, red-wine mushroom sauce, sweet and sour red cabbage. 14

## CREEKSTONE FARMS' SIRLOIN STEAK\*

Buttermilk onion strings, steak house butter. 18

## BABY BACK RIBS WITH HAWAIIAN BBQ SAUCE

Fall off the bone tender half rack of applewood smoked ribs, sweet potato fries, chipotle ranch slaw. 15

## ROASTED CHICKEN DIJON

Garlic, Parmesan and breadcrumb crust. 14

## WILD MUSHROOM OMELETTE

Smoked Gouda, truffle oil, chives, roasted fingerling potatoes. 12

*Any of our dinner steaks are available at lunch*

# PASTA

## MAC AND CHEESE

Gruyère, fontina, Cheddar and bacon. 12

## CAJUN CHICKEN FETTUCCINE

Spicy Cajun tomato sauce, jalapeño. 13

## SEARED PRAWN LINGUINE

Garlic cream, fresh asparagus, Parmesan, lemon. 15

# BEVERAGES

Iced Latte *Also available to go* 3.5

Iced Mocha *Also available to go* 4

Arnold Palmer 3.5

Lemonade *Free refills on all lemonades* 3.5

Strawberry Lemonade 4

Mojito Breeze *Choice of:* 5

*Citrus, Raspberry, Pomegranate, Mango,*

*Passion Fruit, Açai Berry, Huckleberry*

Red Bull *(Regular and Sugar-free)* 4

Thomas Kemper Root Beer 3.5

San Pellegrino 3.5/5.5

Fiji Natural Water 4/5

Republic of Tea *Ask your server for selection* 5

We proudly print our menus on Carbon Neutral paper made from 100% post consumer recycled fibers and is processed Chlorine Free.



# WINE FLIGHTS

*Three two-ounce pours.*

CHARDONNAY	
Columbia Crest Two Vines WA	
Clos du Bois North Coast CA	
Sonoma-Cutrer Russian River Ranches CA	10
CABERNET SAUVIGNON	
Chateau St Jean CA	
Stag’s Leap Wine Cellars Hawk Crest CA	
Geysers Peak Winery Alexander Valley CA	10
PINOT NOIR	
Beringer Third Century CA	
Pencarrow Martinborough NZ	
Erath OR	12

# BOTTLE WHITES

CHAMPAGNE & SPARKLING WINES	
Mumm Napa Brut Prestige CA NV	36
Schramsberg Blanc de Noirs Brut CA NV	58
Champagne Moët & Chandon FR NV	90
Champagne Veuve Clicquot Yellow Label FR NV	103
Champagne Moët & Chandon	
Dom Pérignon FR 99	190
RIESLING & AROMATIC WHITES	
Chateau Ste Michelle Riesling Cold Creek	
Vineyard WA 06	35
Jekel Riesling Monterey County CA 07	27
Stags’ Leap Winery Viognier Napa Valley CA 06	48
Conundrum Proprietary Blend CA 07	59

PINOT GRIS/PINOT GRIGIO	
Chateau Ste Michelle Columbia Valley WA 06	34
King Estate OR 07	39
Cloudline OR 07	38
Kim Crawford Marlborough NZ 07	35
Bollini Trentino IT 06	34
Santa Margherita IT 08	48

SAUVIGNON BLANC	
Craggy Range Te Muna Road Vineyard	
Martinborough NZ 07	55
Kumeu River Marlborough NZ 06	40
Kenwood Sonoma County CA 06	34
Matanzas Creek Sonoma County CA 07	45
Honig Napa Valley CA 07	36
Groth Napa Valley CA 07	40

CHARDONNAY	
Kim Crawford Unoaked Marlborough NZ 07	41
Yalumba Wild Ferment Eden Valley S AUS 08	35
Maison Joseph Drouhin Pouilly–Fuissé FR 06	52
Chateau Ste Michelle Canoe Ridge	
Columbia Valley WA 07	45
Cambria Katherine’s Vineyard	
Santa Maria Valley CA 06	45
Wild Horse Central Coast CA 06	34
Benziger Family Winery Carneros CA 06	36
Chateau St Jean Sonoma County CA 07	29
Ferrari–Carano Sonoma County CA 06	58
Simi Sonoma County CA 07	40
Sonoma–Cutrer Les Pierres Sonoma Valley CA 04	80
La Crema Sonoma Coast CA 07	39
Hess Su’skol Vineyard Napa Valley CA 06	52
Franciscan Cuvée Sauvage Napa Valley CA 05	81
Cakebread Cellars Napa Valley CA 07	90
Frog’s Leap Napa Valley CA 07	57

# RED WINES

GAMAY & PINOT NOIR	
Maison Louis Jadot Beaujolais–Villages FR 07	26
Pencarrow Martinborough NZ 07	38
WillaKenzie Willamette Valley OR 07	51
King Estate OR 07	59
Domaine Drouhin Willamette Valley OR 06	84
Byron Santa Maria Valley CA 06	52
La Crema Sonoma Coast CA 07	45
Domaine Carneros Carneros CA 05	65

SANGIOVESE & TEMPRANILLO	
Ruffino Riserva Ducale Chianti Classico IT 05	55
Pèppoli Chianti Classico IT 06	49
Villa Antinori Rosso Toscana IGT IT 04	52
Abadia Retuerta Rívola Sardon del Duero SP 04	38

SYRAH/SHIRAZ – GRENACHE – RHÔNE BLENDS	
Château Mont–Redon Côtes du Rhône FR 06	36
Penfolds Thomas Hyland Shiraz S AUS 05	35
Yangarra Estate Shiraz McLaren Vale S AUS 06	59
Kinton Syrah Santa Barbara County CA 05	40
Rosenblum Cellars Syrah Vintner’s Cuvée CA 06	24

ZINFANDEL – PETITE SYRAH – MALBEC	
St Francis Old Vines Zinfandel	
Sonoma County CA 06	46
Hartford Zinfandel Russian River Valley CA 05	58
Ridge Geyserville CA 06	73
Concannon Petite Sirah Limited Release	
Central Coast CA 05	33
Stags’ Leap Winery Petite Syrah Napa Valley CA 06	83
Trivento Malbec Select Mendoza ARG 05	26

MERLOT & MERLOT BLENDS	
Château Fleur Haut Gaussens	
Bordeaux Supérieur FR 04	40
Columbia Crest Grand Estates	
Columbia Valley WA 06	29
Chateau Ste Michelle Canoe Ridge	
Columbia Valley WA 05	57
Canoe Ridge Vineyard Columbia Valley WA 05	45
Northstar Columbia Valley WA 05	90
Francis Coppola Diamond Collection	
Blue Label CA 06	40
Clos du Bois Reserve Alexander Valley CA 05	48
Ferrari–Carano Sonoma County CA 06	55
Freemark Abbey Napa Valley CA 04	45
Silverado Napa Valley CA 04	58
Sterling Napa Valley CA 05	51
Atalon Napa Valley CA 02	70
Duckhorn Vineyards Napa Valley CA 05	110

CABERNET SAUVIGNON & BORDEAUX BLENDS	
Chateau Ste Michelle Cold Creek	
Columbia Valley WA 06	63
Château Trois Moulins Haut–Médoc FR 04	42
Château L’Écuyer Pomerol FR 04	80
Stag’s Leap Wine Cellars Hawk Crest CA 05	28
Kendall–Jackson Vintner’s Reserve Meritage CA 05	39
Kenwood Sonoma County CA 05	31

Chateau St Jean Cinq Cépages	
Sonoma County CA 04	135
Geysers Peak Alexander Valley CA 05	32
Clos du Bois Reserve Alexander Valley CA 06	49
Silver Oak Alexander Valley CA 04	130
Beringer Knights Valley CA 06	61
Clos du Val Napa Valley CA 05	63
Sequoia Grove Napa Valley CA 05	85
Girard Artistry Red Table Wine Napa Valley CA 05	83
La Jota Howell Mountain Napa Valley CA 02	100

*Vintages may change based on availability*

# GLASS WHITES

Domaine Ste Michelle Brut WA NV	8
Schramsberg Mirabelle Brut CA NV	12
Chateau Ste Michelle Riesling Columbia Valley WA	6.5
Pacific Rim Dry Riesling Columbia Valley WA	7.5
Beringer White Zinfandel CA	6.5
Caposaldo Pinot Grigio Veneto IT	8
Estancia Pinot Grigio CA	8.5
Pepi Sauvignon Blanc CA	8
Château La Freynelle Sauvignon Sémillon	
Bordeaux FR	9
Columbia Crest Two Vines Chardonnay WA	6.5
Clos du Bois Chardonnay North Coast CA	8
Kendall–Jackson Vintner’s Reserve Chardonnay CA	11
Sonoma–Cutrer Chardonnay	
Russian River Ranches CA	14

# GLASS REDS

Beringer Third Century Pinot Noir	
Central Coast CA	9.5
Jekel Vineyards Pinot Noir Monterey County CA	12
Erath Pinot Noir OR	12
Oxford Landing Shiraz S AUS	7
Ravenswood Zinfandel Lodi CA	10
Red Diamond Merlot WA	8
Bonterra Certified Organic Merlot	
Mendocino County CA	9.5
Ray’s Station Merlot Sonoma County CA	10
Penfolds Rawson’s Retreat Cabernet Sauvignon	6.5
SE AUS	
Kenwood Yulupa Cabernet Sauvignon CA	8.5
Chateau St Jean Cabernet Sauvignon CA	10
Toasted Head Cabernet Sauvignon	
North Coast CA	11
Coppola Diamond Collection Claret CA	14

# BREWS

DRAFT BEER	
Coors Light	5
Bud Light	5
Widmer Hefe Weizen	5.5
Sierra Nevada Pale Ale	5.5
Guinness Stout	6
Blue Moon	5.5
Sam Adams	5.5
Stella Artois	6
Pyramid Thunderhead	5.5
Bass Ale	6
Fat Tire	5.5
Four Peaks Kilt Lifter	5.5

BOTTLED BEER	
Budweiser	5
Miller Lite	5
MGD 64	5
Corona	5.5
Heineken	6
Deschutes Black Butte Porter	5.5
O’Douls Alcohol Free	5

# HOUSE POURS

*Cutty Sark, Smirnoff 80, Cuervo Gold, Jack Daniel’s, Bacardi Superior, and Beefeater.*



# COCKTAILS

## MARTINIS & COSMOPOLITANS

*Martinis and cosmopolitans are made with vodka, spirits and flavors of the utmost quality.*

<b>Berry Martini</b>	
Stoli Blueberi, Chambord, fresh lime sour, splash of Champagne.	8.5
<b>Watermelon Martini</b>	
Finlandia, DeKuyper Pucker Watermelon, Midori, cranberry juice.	9
<b>Lavender Cosmo</b>	
Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim.	8.5
<b>Lychee Martini</b>	
Lychee infused Skyy vodka, lychee.	8

<b>Hot and Dirty</b>	
Ketel One, stuffed jalapeño olive and pepperoni garnish.	9.5

<b>Vanilla Apple Cosmo</b>	
Stoli Vanil, Pucker Apple, lime sour, cranberry juice.	8.5

<b>Lemon Drop</b>	
Absolut Citron, fresh lemon sour, Cointreau.	8.5

<b>Ginger Peartini</b>	
Grey Goose La Poire, triple sec, ginger, fresh lime sour.	10.5

<b>The Pomegranate Martini</b>	
Ketel One Citroen, pomegranate, fresh lime sour.	9.5

<b>White Cosmo</b>	
Absolut Citron, Cointreau, white cranberry juice, fresh lime juice.	8.5

<b>Vanilla Sky Martini</b>	
Belvedere, pineapple juice, fresh lemon sour, blue curaçao, vanilla.	9.5

<b>Mocha ’tini</b>	
Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva Original Chocolate Liqueur.	8.5

<b>Collection Martini</b>	
Ketel One or Bombay Sapphire, Laphroaig single–malt Scotch, Noilly Prat dry vermouth.	9.5

<b>The Classic Cosmopolitan</b>	
Absolut Citron, Cointreau, cranberry juice, lime juice.	8.5

## OUR MOJITOS

*All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda.*

<b>The Classic</b>	
Cruzan Estate Light from St. Croix.	7.5

<b>Huckleberry</b>	
Mount Gay from Barbados, huckleberry.	8.5

<b>Pomegranate</b>	
Ten Cane from Trinidad, pomegranate.	9.5

<b>Raspberry</b>	
Cruzan Raspberry from St. Croix, raspberry.	8

<b>Mango</b>	
Bacardi O from Puerto Rico, mango.	8

<b>Passion Fruit</b>	
Malibu Passion Fruit from Barbados, passion fruit.	8

<b>Spiced Ginger</b>	
Captain Morgan’s Spiced rum from Puerto Rico, ginger, pineapple juice.	8.5

<b>Açaí Berry</b>	
Appleton Estate V/X from Jamaica, açai berry.	8

**A note about Açai Berries**  
*Pronounced a–sigh–ee, these small berries grow high atop palm trees in the Amazon rainforest, where natives have been enjoying them for centuries.*

# COCKTAILS

## CHOPHOUSE COLLECTION

*Fine spirits. Fresh flavors. Original recipes.*

<b>Veev Açai Martini</b>	
VeeV Açai Berry liqueur, fresh lime juice, açai berry.	9

<b>Bartender’s Pomegranate Lemonade</b>	
Stoli Blueberi, pomegranate, fresh lemon sour.	8

<b>Rosemary Limeade</b>	
Tanqueray Rangpur, rosemary, fresh lime sour, cranberry juice, soda.	8

<b>The Grand Scratch Margarita</b>	
100% Milagro agave tequila, Grand Marnier, salt rim. In the tradition of our scratch margarita, we make our own margarita mix.	9.5

<b>Caipirinha</b>	
Leblon cachaça, fresh limes, pineapple juice, superfine sugar. Brazil’s national cocktail.	7.5

<b>Ten Sage</b>	
Tanqueray No. TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion.	9

<b>La Prima Margarita</b>	
Patrón Añejo, Grand Marnier, Tuaca, salt rim. Our same great margarita mix complemented by top shelf spirits.	12

<b>Chai’tini</b>	
Baileys Caramel, Zen Green Tea liqueur, chai syrup, cream, cardamom sugar rim.	8

<b>Back Bar Punch</b>	
Myers’s Original Dark, Crème de Bananes, Leblon cachaça, pineapple juice, orange juice, fresh lime sour, grenadine.	7.5

## CHOPHOUSE MARTINI

Served with a generous pour of top shelf spirits and three hand–stuffed Maytag blue cheese olives.

*Choose from:*

- Chopin** - Poland - Potato
- Ciroc** - France - Frosted Grape
- Level** - Sweden - Winter Wheat
- Belvedere** - Poland - Gold Rye
- Grey Goose** - France - French Wheat
- Hendrick’s Gin** - Scotland - Juniper/Wheat

## THE STANDARDS

*Tried and true, these classics have endured the test of time. Ours are made with only the best ingredients.*

<b>Tom Collins</b>	
Bombay Sapphire, fresh lemon sour, splash of soda.	8

<b>Midtown Manhattan</b>	
Maker’s Mark, choice of Noilly Prat vermouth.	9.5

<b>Ultimate Long Island Iced Tea</b>	
Captain Morgan Spiced rum, Smirnoff, Beefeater, Cuervo, Cointreau, fresh lemon sour, cola.	8

<b>Old Fashioned</b>	
Jack Daniel’s, sugar cube, bitters, muddled orange.	8

<b>Scratch Margarita</b>	
Cuervo Gold, triple sec, housemade margarita mix, lime juice. We were among the first restaurants to make our own margarita mix.	9

<b>Kentucky Sidecar</b>	
Woodford Reserve, Frangelico, lemon sour, orange, drunken cherries.	8.5

<b>Chophouse Bloody Mary</b>	
Smirnoff 80, Bloody Mary mix, pepperoni garnish.	7.5

<b>Mint Julep</b>	
Maker’s Mark, fresh mint, superfine sugar.	8

<b>Mai Tai</b>	
Bacardi Superior, Myers’s Original Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup.	8