



STARTERS & SALADS

- Famous Calamari** *Marinated in ginger ale and fresh ginger* 9
Sea Scallops *Lightly blackened, topped with bleu cheese and chives* 14
Crostini *Fresh basil pesto, Roma tomatoes, and fresh mozzarella* 7
Seared Ahi Tuna *Encrusted with sesame seeds served with wasabi* 12
Classic Shrimp Cocktail *Served with fresh cocktail sauce* 12
Homemade Fried Mozzarella *Served with marinara sauce* 6
Soup *Classic creamy BLT (Chef's soup Friday and Saturday only)* 4
Chop House *Fresh greens, cucumbers, tomatoes, cheese, bacon, roasted nuts, and dried cherries* 6
Caesar *Romaine hearts, grated parmesan cheese, diced tomato, red onion, and croutons* 7
with Chicken 9 / Shrimp 11 / NY strip 13
Blackened Chicken Salad *Fresh greens topped with tomato, cucumber, pineapple, cheese, roasted nuts, dried cherries, and chives* 9

ENTRÉES

- Add to any entrée: BLT Soup or Chef's Soup 2 / Dinner Salad 2 / House Salad 4 / Caesar Salad 4*
Slow Roasted Prime Rib *Aged mid-western beef, served with garlic mashed potatoes*
**Served medium-rare to medium 10 oz cut 14 / 12 oz cut 16 / 16 oz. cut 20*
16 oz Ribeye *Topped with fried onions, served with baked potato* 20
12 oz New York Strip *Topped with fried onions, served with baked potato* 19
6 oz Filet Mignon *Served with its own sauce and sautéed mushrooms served with baked potato* 20
Panko Parmesan Chicken *Served with garlic mashed potatoes topped with lemon caper sauce* 16
Chicken Scaloppini Saltimbocca *Chicken topped with prosciutto and mozzarella cheese served with pasta and vegetables finished with white wine sauce* 16
Pecan Encrusted Chicken *Lightly fried then baked, served with rice pilaf* 16
Calf's Liver & Onions *Topped with bacon, served with veal demi and balsamic vinegar* 15
Pork Tenderloin *Topped with a maple glaze and served with rice pilaf* 16
Red Snapper *Sautéed with bacon, onions, carrots, and a wine reduction, served with rice pilaf* 16
Blackened Salmon *Topped with mango salsa and served with rice pilaf* 17
Baked Salmon *In phyllo baked with onions, baby spinach, and herb cream cheese served with tomato basil sauce and garlic mashed potato* 18
Black & Bleu Tuna *Blackened then topped with bleu cheese, served with garlic mashed potato* 18
Roast Duck *Served with rice pilaf, vegetables, dried cherries, and port wine sauce* 19
Beef Tip Pasta *Our homemade pasta tossed with Filet Mignon tips, fresh mushrooms, and pearl onions* 17
Seafood Pasta *Shrimp, sea scallop, calamari, fire-roasted peppers, and fettuccini pasta with garlic cream sauce* 18
Fettuccini Alfredo *Our homemade pasta tossed in alfredo cream sauce with your choice of chicken 13 / shrimp 15 / filet mignon tips 16*

SANDWICHES

- Served with fresh cut salt & pepper fries, baked potato, side salad or soup*
Grilled Chicken *Grilled and served on a fresh bun with provolone cheese, lettuce, and tomato* 7
Prime Melt *Sliced prime rib topped with provolone cheese and fried onions* 8
Bacon-Pepperjack Cheeseburger *Topped with bacon, mushrooms, and pepperjack cheese* 9
Chop House Steakburger *Topping choices: lettuce, tomato, pickle, onion, ketchup, mustard, mayonnaise, colby jack, provolone, American, or pepperjack cheese* 7

DESSERT

- Featured Cheesecake** *Ask your server for details* 5
Blondie Brownie Sundae *Topped with vanilla bean ice cream, and a maple sauce* 4
Carrot Cake *Topped with cream cheese frosting* 5
Caramel Apple Crème Brulée *Silky smooth custard topped with caramelized sugar* 5
Turtle Peanut Butter Pie *Chunks of pecans, chocolate, caramel, and peanut butter* 5
Colossal Chocolate Cake *(Enough to share) Layers of moist chocolate cake with chocolate fudge icing, served with vanilla bean ice cream* 11
Classic Tableside Banana Foster *served with vanilla bean ice cream* 7



OLIVIA'S FAVORITES

(For kids 12 and under, includes beverage)

Chicken Tenders *Served with french fries* 5

Pasta *Topped with your choice of butter and parmesan or tomato sauce* 5

Salad *Topped with cheese, cucumbers, and tomatoes* 4

Grilled Chicken *Served with garlic mashed potatoes* 5

KIDS DESSERTS

Kids Cookie Sundae *Vanilla bean ice cream, cookie, with whipped cream, chocolate sauce, and a cherry* 2

WINE LIST

CHOP HOUSE SPECIALTY WINE

A sweet red blended family recipe

Bottle 12 Glass 4.50

WINE BY THE GLASS

Stone Cellars Glass 5.50

Chardonnay, Merlot, Cabernet, White Zinfandel, Pinot Grigio

WHITES

(Light body to full body, Listed dry to sweet)

White Haven Sauvignon Blanc *New Zealand* 25

Montevina Pinot Grigio *California* 19

William Hill Chardonnay *California* 17

Movendo Moscato *Italy* 15

Chateau Grand Traverse Late Harvest Riesling *Michigan* 23

REDS

(Light body to full body, Listed dry to sweet)

Domaine de la Bastide Cotes du Rhone *France* 18

Mac Murray Ranch Pinot Noir *California* 28

Chateau Couronneau Bordeaux *France* 40

Latitud 34 Malbec *Argentina* 16

Garla Chiaro Malbec *Argentina* 23

Louis Martini Select Cabernet *California* 21

Greg Norman Cabernet/Merlot *Australia* 28

DESSERT WINE

Dow's Vintage *Portugal* Bottle 23 Glass 4

St. Julian Solera Cream Cherry *Michigan* Bottle 27 Glass 5

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

~Parties of 8 or more will be placed on one check with 18% gratuity for all entrées~

~Gift certificates available~