

The Chop House Ann Arbor

*APPETIZERS

CHILLED OYSTERS ON THE HALF SHELL

SEARED FOIE GRAS

with cognac braised Michigan apples, hazelnuts, and spiced cherry wine reduction

CRISPY FRIED MAINE LOBSTER BITES

with Sriracha aioli and crunchy vegetables

SEAFOOD PLATTER

shrimp, fresh lobster meat, oysters and jumbo lump blue crab

JUMBO SHRIMP COCKTAIL

LUMP BLUE CRAB AND LOBSTER CAKES

MOROCCAN SHRIMP

PEPPER AND CORIANDER CRUSTED TUNA, 4OZ

PAN SEARED DIVER SCALLOPS

with creamy leek and truffle ragout

LOLLIPOP LAMB CHOPS

served with mint salsa verde and arugula salad
spicy chili sauce, sprinkled with candied cashews

SOUPS

LOBSTER BISQUE

BAKED FRENCH ONION SOUP

SALADS

THE CHOP HOUSE CHOPPED SALAD

greens with sliced, grilled tenderloin, roquefort cheese, shiitake mushrooms,
roasted potatoes, caramelized onions and cabernet demi glacé

CAESAR SALAD

KALE AND QUINOA SALAD

ribbons of kale with butternut squash, quinoa, caramelized
onions and almonds in an apple cider vinaigrette

GRILLED HEARTS OF ROMAINE SALAD

whole baby romaine split and grilled, with melted Maytag bleu cheese,
applewood smoked bacon and white balsamic vinaigrette

THE WEDGE

wedges of iceberg lettuce with roquefort bleu cheese dressing
and crispy smoked applewood bacon lardons

HOUSE SALAD

fresh spinach, frisée and baby greens tossed with goat cheese, toasted
spiced pecans and dried cherries in a sherry vinaigrette

dressings: roquefort, sherry vinaigrette, creamy garlic, apple cider vinaigrette, caesar



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*ENTREES

Our steaks are USDA Prime beef. Only 2% of all beef raised is graded Prime for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

FILET MIGNON, 8OZ

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ESPRESSO RUBBED FILET MIGNON
with broccolini, Montamore mashed potatoes,
cranberry-fig chutney, and porcini butter sauce

BEEF WELLINGTON

STEAK AU POIVRE, 13OZ

NEW YORK STRIP, 15OZ

PORTERHOUSE STEAK, 24OZ

COWBOY STEAK, 20OZ TO 22OZ

Southwest, blackened or barbecued

CHARGRILLED BERKSHIRE PORK CHOPS

AUSTRALIAN RIB LAMB CHOPS

ROSEMARY SCENTED NATURAL CHICKEN

ROASTED RACK OF VENISON

JUMBO LUMP BLUE CRAB & LOBSTER CAKES

with roasted pepper coulis and basil oil

PEPPER AND CORIANDER CRUSTED TUNA, 8OZ

with sauteed spinach, ginger soy and wasabi sauce

PAN SEARED DIVER SCALLOPS

with creme fraiche mashed potatoes and red wine reduction

BBQ NORTH ATLANTIC SALMON, 10OZ

with corn spoonbread, sauteed Swiss chard, basil oil

DOVER SOLE MEUNIERE OR AMANDINE MARKET PRICE

JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES

ONE POUND BAKED POTATO

SOUTHERN STYLE CORN SPOONBREAD

SAUTEED BRUSSELS SPROUTS

GARLIC SMASHED POTATOES

SAUTEED SPINACH WITH GARLIC

STEAMED BROCCOLI

GRILLED ASPARAGUS WITH PARMESAN

SWEET POTATO CASSEROLE

BAKED THREE CHEESE MACARONI WITH ROASTED POBLANO CHILES

SAUTEED WILD MUSHROOMS

ADD ONS

MELTED ROQUEFORT CHEESE

OSCAR

PAN SEARED DIVER SCALLOPS

GRILLED GULF SHRIMP

AU POIVRE

La Dolce Vita

Let us tempt you...

with the finest gourmet desserts, hand made by our own pastry chef at La Dolce Vita. Or, if you enjoy premium hand rolled cigars, Vintage Ports or one of the finest Cognacs in the world try the Wine Cellar. Your server can arrange for a table to be ready for you after dinner at La Dolce Vita.

Indulge!

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