THE CHOP HOUSE BAR MENU

Welcome to The Chop House. Pull up a chair and enjoy some of the signature dishes on our Bar Menu.

Happy Hour is from 5pm to 7pm daily, and we offer $5 martinis and special pricing on house wines. The Bar Menu and Happy Hour specials are available in the bar area only please.

FROM THE KITCHEN

Jumbo Lump Blue Crab and Lobster Cake 18.95
with roasted pepper coulis and basil oil

Lollipop Lamb Chops 18.95
served with mint salsa verde and arugula salad

Chop House Chopped Salad 21.95
Greens with grilled tenderloin slices, roquefort cheese, shiitake mushrooms, roasted potatoes, caramelized onion and cabernet demi glace

*Kobe Sliders, one each 15.95
roquefort / Oscar style / caramelized onions with applewood smoked bacon

Lobster Bisque 11.95
our classic, sinfully rich bisque

The Devastator 13.95
4 oz. filet mignon with house bbq sauce, white cheddar and crispy leeks on a house made brioche bun

*Kobe Burger 15.95
with roquefort cheese, caramelized onions and spicy mayonnaise on brioche bun

*Notice: These items, may be raw, undercooked or cooked to order. 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. Please notify us of food allergies.
THE CHOP HOUSE DRINK MENU

CLASSIC COCKTAILS 11.95

The Chop House Martini
New Amsterdam vodka, New Amsterdam gin, and Dewar’s scotch

The Chop House Manhattan
Old Forester Bourbon, sweet vermouth, and aromatic bitters

The Chop House Margarita
El Jimador tequila, Grand Marnier, sour mix, lime juice

The Chop House Old Fashioned
Old Forester Bourbon, muddled cherry & orange, sugar, bitters, soda

SIGNATURE COCKTAILS 12.95

Black Tie Spritz
Aperol, Mionetto Prosecco, fresh berries

MARTINtini
Effen Cucumber Vodka, fresh squeezed lemon, house-made habanero-lime syrup

Penicillin
Dewer’s blended scotch, Laphroaig 10yr, lemon, honey-ginger syrup, candied ginger

Kentucky Mule
Old Forester Bourbon, lime, and ginger beer with a touch of mint

Cranberry Margarita
El Jimador tequila, Cointreau, cranberry juice, lime juice, lime rind

Whiskey Smash
Dewars White Label, smashed lemon and mint, lemonade, mint and lemon garnish

Sparkling Pomegranate
Mionetto Prosecco, Pearl Pomegranate Vodka, Pama Pomegranate liqueur

Moscow Mule
Our take on the classic cocktail! New Amsterdam vodka, lime juice, simple syrup, ginger beer

St. Germain Cocktail
Elderflower liqueur, Mionetto Prosecco, & soda on ice

The Vineyard Martini
A Chop House original! Ciroc vodka, riesling, simple syrup, frozen grapes

Espresso Martini
New Amsterdam vodka, espresso, Kahlua

PREMIUM COCKTAILS 13.95

Smoky Paloma
Joven Illegal Mezcal, grapefruit juice, soda, simple syrup

Grapefruit Cocktail
Tanqueray gin, grapefruit syrup, grapefruit juice, tonic, grapefruit wheel

The Botanist Summer Garden
The Botanist Gin, fresh squeezed lemon juice, fresh basil

Royal Sidecar
Remy Martin 1738, Cointreau, lemon juice, cinnamon-sugar rimmed martini glass, lemon twist