*APPETIZERS*

**Chilled Oysters on the Half Shell**

**Seared Beef Tenderloin Tips**
with horseradish cream and brioche toast

**Crispy Fried Maine Lobster Bites**
with Sriracha aioli and crunchy vegetables

**Seafood Platter**
shrimp, fresh lobster meat, oysters, tuna tartare 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

**Sweet and Spicy Calamari**
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

TheChopHouseAnnArbor.com

All menu items and pricing on our menu are subject to change, without notice based on availability and market price.
**FRESH VEGETABLES & POTATOES**

- **CHEDDAR AU GRATIN POTATOES**
- **ONE POUND BAKED POTATO**
- **RED KING CRAB GNOCCHI**
- **BRUSSELS SPROUTS**
- **GARLIC SMASHED POTATOES**
- **SAUTEED SPINACH WITH GARLIC**
- **STEAMED BROCCOLI**
- **GRILLED ASPARAGUS**
- **BAKED THREE CHEESE MACARONI WITH ROASTED PoblANO CHILES**
- **SAUTEED WILD MUSHROOMS**

**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**
- **FILET MIGNON, 11OZ**
- **ESPRESSO RUBBED FILET MIGNON 8OZ**
- **BEEF WELLINGTON**
- **STEAK FRITES, 8OZ**
- **DRY AGED NY STRIP, 14OZ**
- **BONE-IN STRIP STEAK, 18OZ**
- **PORTERHOUSE STEAK, 24OZ**
- **COWBOY STEAK, 20OZ TO 22OZ**
  - Southwest, blackened or barbecued

**CHARGRILLED BERKSHIRE PORK CHOPS**

**AUSTRALIAN RIB LAMB CHOPS**

**THE CHOP HOUSE ROASTED CHICKEN**
- with roasted leeks, mushrooms and beurre-blanc

**ROASTED RACK OF VENISON**

**JUMBO LUMP BLUE CRAB & LOBSTER CAKES**
- with roasted pepper coulis and basil oil

**PEPPER AND CORIANDER CRUSTED TUNA, 8OZ**
- with sautéed spinach, ginger soy and wasabi sauce

**PAN SEARED CHILEAN SEA BASS**

**PAN SEARED DIVER SCALLOPS**
- with truffled leek cream sauce

**BARBECUE NORTH ATLANTIC SALMON, 10OZ**

**DOVER SOLE MEUNIERE OR AMANDINE** MARKET PRICE

**JUMBO SOUTH AFRICAN LOBSTER TAIL** MARKET PRICE

**ADD ONS**

- **MELTED ROQUEFORT CHEESE**
- **OSCAR**
- **PAN SEARED DIVER SCALLOPS**
- **GRILLED GULF SHRIMP**
- **AU POIVRE**

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**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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The Chop House Ann Arbor
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Chef: Adam VanBerkum
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Phone: (734) 669-9977
Reservations (888) 456-3463

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*Notice: Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*