

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

Raspberry Lemonade 4

Peach Currant Lemonade 4

Mojito Breeze *Choice of:* 5

Citrus, Raspberry, Pomegranate, Mango,

Passion Fruit, Huckleberry, Açai Berry

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

Thomas Kemper Root Beer 3.5

Thomas Kemper Cream 3.5

Thomas Kemper Orange Soda 3.5

Fiji Natural Water (1L) 5

San Pellegrino *Sparkling, Lemon, or Orange* 3.5

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	
Geysir 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	58
Champagne Moët & Chandon FR NV	90
Champagne Veuve Clicquot Yellow Label FR NV	103
Champagne Dom Pérignon Moët & Chandon FR 00	190
RIESLING & AROMATIC WHITES	
Chateau Ste Michelle Riesling Cold Creek Vineyard WA 07	35
Columbia Winery Cellarmaster's Riesling Columbia Valley WA 07	27
Jekel Riesling Monterey County CA 07	27
Stags' Leap Winery Viognier Napa Valley CA 07	48
Conundrum Proprietary Blend CA 07	59
PINOT GRIS/PINOT GRIGIO	
Chateau Ste Michelle Columbia Valley WA 08	34
King Estate OR 07	39
Cloudline OR 07	38
Kim Crawford Marlborough NZ 07	35
Bollini Trentino IT 07	34
Santa Margherita IT 07	48
SAUVIGNON BLANC	
Craggy Range Te Muna Road Vineyard Martinborough NZ 07	55
Kumeu River Marlborough NZ 06	40
Kenwood Sonoma County CA 07	34
Matanzas Creek Sonoma County CA 06	45
Honig Napa Valley CA 07	36
Groth Napa Valley CA 07	40
CHARDONNAY	
Kim Crawford Unoaked Chardonnay Marlborough NZ 07	41
Yalumba Wild Ferment Eden Valley S AUS 07	35
Maison Joseph Drouhin Pouilly-Fuissé FR 07	52
Chateau Ste Michelle Canoe Ridge Estate WA 06	45
Waterbrook Columbia Valley WA 07	28
Cambria Katherine's Vineyard Santa Maria Valley CA 06	45
Wild Horse Central Coast CA 07	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 County CA 03	80
La Crema Sonoma Coast CA 07	39
Hess Su'skol Vineyard Napa Valley CA 06	52
Franciscan Cuvée Sauvage Napa Valley CA 06	81
Cakebread 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 06	51
King Estate OR 07	59
Domaine Drouhin Willamette Valley OR 06	84
Ponzi Willamette Valley OR 06	61
Rex Hill Willamette Valley OR 06	48
La Crema Sonoma Coast CA 07	45
Domaine Carneros Carneros CA 06	65
SANGIOVESE & TEMPRANILLO	
Ruffino Riserva Ducale Chianti Classico IT 03	55
Pèppoli Chianti Classico IT 06	49
Villa Antinori Rosso Toscana IGT IT 04	52
Abadía Retuerta Rivola Sardon del Duero SP 06	38
SYRAH/SHIRAZ – GRENACHE – RHÔNE BLENDS	
Château Mont Redon Côtes du Rhône FR 06	36
L'Ecole No. 41 Syrah Columbia Valley WA 06	58
Penfolds Thomas Hyland Shiraz S AUS 05	35
Yangarra Estates Shiraz McLaren Vale S AUS 06	59
Kinton Syrah Santa Barbara County CA 05	40
Rosenblum Cellars Syrah Vintner's 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 05	73
Concannon Petite Sirah Limited Release Central Coast CA 05	33
Stags' Leap Winery Petite Syrah Napa Valley CA 05	83
Trivento Malbec Select Mendoza ARG 07	26
MERLOT & MERLOT BLENDS	
Château Fleur Haut Gausseins 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 04	45
Northstar Columbia Valley WA 05	90
Francis Coppola Diamond Collection Blue Label Coastal Valley CA 06	40
Ferrari-Carano Sonoma County CA 05	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 06	110
CABERNET SAUVIGNON & BORDEAUX BLENDS	
Chateau Ste Michelle Cold Creek Columbia Valley WA 05	63
Hogue Cellars Genesis Columbia Valley WA 05	27
Nelms Road Columbia Valley WA 07	41
Woodward Canyon Artist Series Columbia Valley WA 06	90
Col Solare Red Mountain WA 05	150
Château Trois Moulins Haut-Médoc FR 04	42
Château L'Écuyer Pomerol FR 05	80
Stag's Leap Wine Cellars Hawk Crest CA 06	28
Geysir Peak Winery Alexander Valley CA 05	32
Clos du Bois Reserve Alexander Valley CA 06	49
Jordan Alexander Valley CA 04	100
Silver Oak Alexander Valley CA 04	130
Kenwood Sonoma County CA 05	31
Chateau St. Jean Cinq Cépages Sonoma County CA 03	135
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

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
King Estate Pinot Gris OR	10
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
Hinman Vineyards Pinot Noir OR	10.5
Erath Pinot Noir OR	12
Ravenswood Zinfandel Lodi CA	10
Oxford Landing Shiraz S AUS	7
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 SE AUS	6.5
Kenwood Yulupa Cabernet Sauvignon CA	8.5
Chateau St Jean Cabernet Sauvignon CA	10
Chateau Ste Michelle Cabernet Sauvignon Indian Wells WA	12

BREWS

DRAFT BEER	
Coors Light	5
Bud Light	5
Widmer Hefe Weizen	5.5
Sierra Nevada Pale Ale	5.5
Pyramid Thunderhead IPA	5.5
Blue Moon Belgian White	5.5
Sam Adams Boston Lager	5.5
Stella Artois	6
Guinness Stout	6
Michelob ULTRA	5.5
Mac and Jack's Amber	5.5
Manny's Pale Ale	5.5
Red Hook Blonde	5.5
Moosedrool Brown Ale	5.5
BOTTLED BEER	
Budweiser	5
Miller Lite	5
MGD 64	5
Corona	5.5
Heineken	6
Deschutes Black Butte Porter	5.5
Amstel Light	6
O'Douls Non-Alcoholic Amber	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.

Berry Martini	
Stoli Blueberi, Chambord, fresh lime sour, splash of Champagne.	8.5
Watermelon Martini	
Finlandia, DeKuyper Pucker Watermelon, Midori, cranberry juice.	9
Lavender Cosmo	
Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim.	8.5
Lychee Martini	
Lychee infused Skyy vodka, lychee.	8
Hot and Dirty	
Ketel One, stuffed jalapeño olive and pepperoni garnish.	9.5
Vanilla Apple Cosmo	
Stoli Vanil, Pucker Apple, lime sour, cranberry juice.	8.5
Lemon Drop	
Absolut Citron, fresh lemon sour, Cointreau.	8.5
Ginger Peartini	
Grey Goose La Poire, triple sec, ginger, fresh lime sour.	10.5
The Pomegranate Martini	
Ketel One Citroen, pomegranate, fresh lime sour.	9.5
White Cosmo	
Absolut Citron, Cointreau, white cranberry juice, fresh lime juice.	8.5
Vanilla Sky Martini	
Belvedere, pineapple juice, fresh lemon sour, blue curaçao, vanilla.	9.5
Mocha 'tini	
Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva Original Chocolate Liqueur.	8.5
Collection Martini	
Ketel One or Bombay Sapphire, Laphroaig single-malt Scotch, Noilly Prat dry vermouth.	9.5
The Classic Cosmopolitan	
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.

The Classic	
Cruzan Estate Light from St. Croix.	7.5
Huckleberry	
Mount Gay from Barbados, huckleberry.	8.5
Pomegranate	
Ten Cane from Trinidad, pomegranate.	9.5
Raspberry	
Cruzan Raspberry from St. Croix, raspberry.	8
Mango	
Bacardi O from Puerto Rico, mango.	8
Passion Fruit	
Malibu Passion Fruit from Barbados, passion fruit.	8
Spiced Ginger	
Captain Morgan's Spiced rum from Puerto Rico, ginger, pineapple juice.	8.5
Açaí Berry	
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.

Veev Açai Martini	
VeeV Açai Berry liqueur, fresh lime juice, açai berry.	9
Bartender's Pomegranate Lemonade	
Stoli Blueberi, pomegranate, fresh lemon sour.	8
Rosemary Limeade	
Tanqueray Rangpur, rosemary, fresh lime sour, cranberry juice, soda.	8
The Grand Scratch Margarita	
100% Milagro agave tequila, Grand Marnier, salt rim. In the tradition of our scratch margarita, we make our own margarita mix.	9.5
Caipirinha	
Leblon cachaça, fresh limes, pineapple juice, superfine sugar. Brazil's national cocktail.	7.5
Ten Sage	
Tanqueray No. TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion.	9
La Prima Margarita	
Patrón Añejo, Grand Marnier, Tuaca, salt rim. Our same great margarita mix complemented by top shelf spirits.	12
Chai'tini	
Baileys Caramel, Zen Green Tea liqueur, chai syrup, cream, cardamom sugar rim.	8
Back Bar Punch	
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
- Cîroc** - 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.

Tom Collins	
Bombay Sapphire, fresh lemon sour, splash of soda.	8
Midtown Manhattan	
Maker's Mark, choice of Noilly Prat vermouth.	9.5
Ultimate Long Island Iced Tea	
Captain Morgan Spiced rum, Smirnoff, Beefeater, Cuervo, Cointreau, fresh lemon sour, cola.	8
Old Fashioned	
Jack Daniel's, sugar cube, bitters, muddled orange.	8
Scratch Margarita	
Cuervo Gold, triple sec, housemade margarita mix, lime juice. We were among the first restaurants to make our own margarita mix.	9
Kentucky Sidecar	
Woodford Reserve, Frangelico, lemon sour, orange, drunken cherries.	8.5
Chophouse Bloody Mary	
Smirnoff 80, Bloody Mary mix, pepperoni garnish.	7.5
Mint Julep	
Maker's Mark, fresh mint, superfine sugar.	8
Mai Tai	
Bacardi Superior, Myers's Original Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup.	8