

Starters

WALLEYE FINGERS

Black sesame and almond crusted walleye.
Flash-fried crispy and served
with sweet chili sauce 10

TEMPURA TUNA

Dipped lightly in a tempura batter, flash fried to rare
and served with sweet pickled ginger, wasabi,
black sesame spicy cucumber salad and a
soy ginger sauce 14

SPICY BEEF EGG ROLLS

Chili flake seared steak with cabbage,
carrots, celery, and seasonings served with
a ginger sauce 8

TEMPURA SHRIMP

Tempura battered jumbo shrimp served with
sweet chili and ginger sauces 13

SHRIMP COCKTAIL

Jumbo shrimp served with our spicy chili
cocktail sauce 14

CRAB CAKES

Tender blue crab with herbs and seasonings
and pan seared. Served with rémoulade
and a red pepper coulis 11

BRUSCHETTA

Chopped fresh tomatoes, red onions, olives,
and provolone cheese served with grilled
French bread 7

ALDERWOOD SMOKED SALMON

Tender King Salmon served with diced red onions,
capers, and chopped eggs. Accompanied with flat
bread crackers and dill cream cheese 13

ARTISAN CHEESE COURSE

Assortment of international cheeses served
with antipasto, flat bread, water crackers
and accompaniments 14

HUMMUS PLATE

Grilled French bread, red peppers, cucumbers
and asparagus with roasted garlic hummus 8

ASK YOUR SERVER ABOUT OUR **CHOP'S** PLATTER TO SHARE



Soups and Salads

FRENCH ONION SOUP 3 • TOMATO CRAB BISQUE 4

SOUP OF THE DAY Cup 3 Bowl 4

CHOP'S CHOP SALAD

• Our Signature Salad •

Chopped iceberg lettuce, crumbled bleu cheese, carrots, tomatoes,
bacon, and egg. Mixed with our peppercorn ranch dressing, topped with
cucumbers and red onion. A **CHOP'S** Classic. Small 5 Large 8

CHICKEN CITRUS SALAD

Gourmet mixed greens, mandarin oranges, candied
walnuts, tomatoes, and crumbled bleu cheese topped
with herb grilled chicken. Tossed with a fat free
raspberry vinaigrette 11

CRISPY GOAT CHEESE SALAD

Mixed greens, roasted red peppers, artichoke hearts
with our balsamic vinaigrette dressing and topped with
a breaded goat cheese crouton 10

CAPRESE SALAD

Beefsteak tomatoes, fresh mozzarella, basil pesto
and a balsamic vinaigrette 8

CHILLED WEDGE

Chilled wedge of lettuce, topped with bleu cheese
dressing, bacon and diced tomatoes 7



Classics and Pasta

CHICKEN MARSALA

8 oz. boneless chicken breast, served with
mashed potatoes and grilled asparagus in a
mushroom marsala wine sauce 19

BBQ BABY BACK RIBS

Marinated, slow cooked and brushed with barbecue
sauce then finished on the grill. Served with
steak fries and fresh vegetables 22

CHICKEN BOWTIE PASTA "LYONNAISE"

Tender roasted chicken sautéed with sweet onions,
mushrooms and tomatoes. Topped with fresh
parmesan and parsley 19

SEAFOOD MANICOTTI

Fresh pasta stuffed with shrimp, blue crab, ricotta,
parmesan, goat cheese and spinach.
Topped with a tomato cream sauce 20

RISOTTO OF THE DAY

Arborio rice, white wine and garlic tossed with fresh vegetables and parmesan 16
For an additional charge, add either Salmon, Chicken, Shrimp or Scallops.

Steaks and Chops

All dinner entrees served with your choice of **CHOP'S** House Chop Salad, Caesar salad, or bowl of soup and our signature in-house baked bread.

FILET MIGNON

Char grilled and topped with horseradish butter. Served over bacon and cheddar mashed potatoes and fresh vegetables

7 oz.- 25 10 oz.- 29

NY STRIP

A 12 oz. char grilled strip topped with a green Peppercorn brandy sauce. Served with rosemary roasted red potatoes and fresh vegetables 22

BLACK & BLEU RIBEYE

A blackened 14 oz. ribeye topped with stilton melted blue cheese. Served with rosemary roasted red potatoes, fresh vegetables and finished with a demi-glace 26

PRIME RIB

Slow roasted prime rib served with horseradish mashed potatoes, fresh vegetables and au jus
10 oz. - 21

GRILLED HANGER STEAK

8 oz. steak, marinated, sliced and served with mashed potatoes, grilled asparagus, and finished with a demi-glace 20

SURF AND TURF

A 7 oz. filet mignon and a cold water lobster tail. Served with baked potato and grilled asparagus. Market Price

APPLE PORK CHOP

12 oz. center cut chop grilled and topped with an apple infused demi-glace. Served with maple-roasted sweet potatoes and fresh vegetables 20

Seafood

SESAME SEARED AHI TUNA

Pan seared and served with kimchi fried rice, vegetables and a soy lime beurre blanc 25

BLACK SESAME ALMOND ENCRUSTED WALLEYE

House panko breaded and pan fried. Served with saffron rice, vegetables, and finished with rémoulade and red pepper coulis sauces 20

FENNEL SEARED TILAPIA

Pan seared and topped with a light fennel slaw. Served with mashed potatoes, grilled asparagus and orange beurre blanc 20

BLACKENED SHRIMP

Jumbo shrimp pressed in blackening spices, grilled and served with saffron rice, fire-roasted vegetables and a bleu cheese dipping sauce 23

TWIN LOBSTER TAILS

Two cold water tails, broiled and served with drawn butter, saffron rice and fresh steamed vegetables. Market Price

BLACK & BLEU SEA SCALLOPS

Pan seared and served with saffron rice, fresh vegetables and topped with a warm stilton bleu cheese 27

CEDAR PLANK SALMON

Roasted upon charred cedar and topped with a warm stilton bleu cheese and sweet red onion confit. Served with saffron rice and vegetables 22

CRAB CAKES

Tender lump blue crab with herbs and seasonings. Pan seared and served with saffron rice, fresh vegetables, rémoulade and red pepper coulis sauces 22

Surf Add-On's

- Cold Water Lobster Tail
- Grilled Shrimp (5)
- Crab Cakes (2)
- Jumbo Blackened Sea Scallops (3)

Steak Topper Add-On's

- Sautéed Button Mushrooms
- Sautéed Onions
- Green Peppercorn Sauce
- Melted Bleu Cheese Medallion

CHOP'S
STEAKS & SEAFOOD

Est. April 2003

THANK YOU FOR DINING WITH US

PLEASE VISIT OUR WINE BAR RIGHT NEXT DOOR!

Visit us at chopswineanddine.com or become a "friend" on Facebook!

Gift Certificates Available

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