

## CLEVELAND'S FAVORITE STEAKHOUSE

Thank you for your interest in the Cleveland Chop.

Chef Dave Gutfranski has created a variety of menu options to accommodate your groups needs, whether hosting a cocktail party, special occasion, business meeting or formal affair. Private and semi-private options are available. Our team is committed to making your event memorable!

Our location in Cleveland's Warehouse District allows easy access to hotels, convention center, First Energy Stadium, Progressive Field and Rocket Mortgage Field House

Inquiries
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Booking Information
$\mathfrak{A}$ variety of dining options are available. We are happy to suggest the best options to accommodate your guests. Please contact Margaret Brubaker for specific information.
$\mathfrak{A}$ credit card is required to reserve private areas.
$\mathfrak{A}$ two week advance notice is expected for all cancelfations or the credit card will be charged $\$ 200$ for all funch functions and $\$ 500$ for all dinner.

Payment is required at the conclusion of the event in the form of cash, credit card or company check. If no payment is presented the credit card on file will be charged.

TJax 8\%
Gratuity 20\%
One check is required Final charge is based on final guarantee

Prices are subject to change



## Bar Packages House Package

2 hours $\$ 25$ per person
3 hours $\$ 35$ per person
Draft Beer
Chop Blonde, Chop Wheat
Wine
Cabernet, Chardonnay, Pinot Noir, Pinot Grigio
Liquor
Well vodka, gin, whiskey, rum, scotch

## Call Package

2 hours $\$ 30$ per person
3 hours $\$ 40$ per person

## Draft Beer

Choice from current list
Wine
Cabernet, Chardonnay, Pinot $\mathcal{N}$ oir, Pinot Grigio

## Líquor

Absolute, T'anqueray, Jack Daniels, Bacardí, Dewars

> Premium Package
> 2 hours $\$ 40$ per person
> 3 hours $\$ 50.00$ per person
$\mathfrak{A n y}$ current draft, wine by the glass, liquor (excludes super premium)


$\mathcal{H}$ ors $\mathcal{D}^{\prime}$ oeuvres
Price is per dozen. Tiwo dozen minimum order is required per selection
Bacon Wrapped Shrimp 26
Miniature Crab Cakes 26
Seared Tuna $\mathcal{T}$ 'acos 28
Spinach \& Feta Stuffed $\mathcal{M}$ ushrooms 24
Smoked Filet Meatballs 21
Rissotto Balls 20
Thai Chicken Wontons 22
Feta \& Spinach Puff Pastry 18

## Appetizer Event

Choose 5 of the following. $\$ 24$ per person for 2 hours
Steak Cígars
Loaded Chicken Tenders
Buffalo Chicken Díp
Spinach \& Feta Stuffed 'Mushrooms
Beef Crostiní
Ahi Poke Tacos
Margaríta Pizza
Shrimp Bruschetta



## Plated $\operatorname{Dinner}$

Select three of the following entrees to offer your guests. $\mathfrak{A}$ custom menu will be printed for your event Dinners are inclusive of garden salad, freshly baked cornbread, white cheddar mashed potatoes

Served with white cheddar mash, add grilled asparagus $\$ 3$ per person

> Bleu Filet
> Gorgonzola, Worcestershire cream sauce 44
> New York Strí Steak (GF)
> Certified Angus Beef 46
> Filet Mígnon (GF)
> Classí Demi-glace 41
> Cra6 Crusted Faroe Island Salmon (GF)
> Citrus chive butter 36
> Pan Roasted Walleye
> Macadamia crusted, beurre 6lanc 32
> Lobster \& Jumbo Lump Crab Cakes
> Chipotle aioli, jalapeno creamed corn 38


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## Stuffed Chicken

Boursin \& Prosciutto stuffed,
Tomato and garlic sauce 30

## Tomahawk Pork Chop

Brandied apples with sundried cranberries, white cheddar mash 38

## Lam6 Shank

Demi-glace, peas, carrots, mushrooms 38

## Whiskey Braised Bone In Short Ribs

Whiskey demi-glace 35

## Seafood Gnocchi

Lobster, Glackened shrimp, scallops, cherry tomato, asparagus, corn, garlí cream sauce 37

## Finish

Mini Tasting
7.5 per person



## Dínner Package 1

$\$ 60$ per guest

## First Course

Thai Chicken Wontons
Crispy Calamari with apricot ginger glaze

## Second Course

Tossed salad with mustard-sherry vinaigrette
Fresh baked cornbread

## Third Course

Served with white cheddar mash, add grilled asparagus $\$ 3$ per person
Filet Mígnon (GF)
Classic Demi-glace
Faroe Island Salmon (GF)
Citrus chive butter
Chicken Piccata
Sun-dried tomato, asparagus, caper Gerry, Cemon butter
Finish
Mini $\mathcal{T}^{\text {Iasting }}$



## Dínner Package 2

$\$ 65$ per guest

## First Course

Beef Crostiní, Ahi Poke Tiacos

## Second Course

Tossed salad with mustard-sherry vinaigrette Fresh baked cornbread

## Third Course

Served with white cheddar mash, add grilled asparagus \$3 per person

## Filet Mignon (GF)

Classic Demi-glace
New York Stríp (gf)
Walteye
Macadamia crusted walleye, beurre blanc

## Chicken Piccata

Sun-dried tomato, asparagus, caper berry, Cemon butter
Finish
Mini $\mathcal{T}$ asting



## Dínner Package 3

\$75 per guest

## First Course

Beef Crostiní, Ahi Poke Tiacos

## Second Course

Tossed salad with mustard-sherry vinaigrette Fresh baked cornbread

## Third Course

Served with white cheddar mash, add grilled asparagus \$3 per person

## Filet Oscar

Crab, asparagus, béarnaíse
USDA Prime Boneless Ribeye (GF)
Crab Crusted Faroe Island Salmon (GF)
Blue crab crusted Faroe Island Salmon, Vobster butter sauce

## Finish

Miní Tasting



## Plated Lunch

Select three of the following entrees to offer your guests. A custom menu will be printed for your event $\mathfrak{A l l}$ funch items are served with white cheddar mashed potatoes

## Chop Burger

Gruyere-blue cheese-bacon compote, arugula, fried onions, $\mathcal{B B Q}, 14$

## Classic Steak Burger

American, lettuce, tomato, onion 14
Honey Chicken Sandwich
Bacon, Swiss, honey mustard, lettuce, tomato 14
Grifled Chicken Salad
Mixed greens, goat cheese, tomato, cucumber, strawberries, almonds 14
Wedge Salad
Crispy chicken, tomatoes, blue cheese, onion, bacon, croutons, carrots, cucumbers, radishes, buttermilk garlic 14

Atlantic Salmon
Citrus chive butter 18

## Chicken Piccata


Tenderloin $\mathcal{T}$ ips
Stout demi-glace, wild mushrooms 17
Beef Braised Short Ribs
Whiskey demi-glace 19


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## Chop Breakfast Buffet

20 per adult<br>10 children 4-10 years of age<br>Non-alcoholic drinks included for 2.95 per person

Scrambled eggs<br>$\mathcal{H a s h} \mathcal{B r o w n}$ Potatoes<br>Spinach \& mushroom quiche<br>Smore French toast bake

Bacon
Sausage
Fresh fruit
Cinnamon rolls

The Breakfast Bar
Available upon request
Bloody Mary Bar, Mímosa Bar


