

CHOP

STEAKHOUSE

CHILLED APPETIZERS

- Farmhouse Crudités** 1,740
Seasonal Selection with Citrus-Avocado Crème
- Tomato Tartare** 1,650
Fruit Tomatoes, Balsamic Vinegar and Olive Tapenade
- Tuna Tartare** 1,940
100% Sustainable, Wild-Caught Yellow Fin with Sardinian Wafer
- Shrimp Cocktail** 1,870
Housemade Sriracha and Piquillo Pepper Sauce

HOT APPETIZERS

- Roasted Cauliflower** 1,330
Chimichurri and Grilled Bacon
- Greek Saganaki Cheese** 1,200
Pan-Fried with Lemon Confit
- Fried Oysters** 1,230
Ranch Dressing
- Caramelized Sea Scallops** 1,750
Orange Beurre Blanc
- Snow Crab Cakes** 1,550
Roasted Pepper Coulis and Herb Salad
- Triple-Cut Bacon Steak** 1,140
White Oakwood-Smoked with Mango Salsa
- CHOP Meatballs** 1,530
Slow-Braised, American Wagyu Blend with Grana Padano Cheese

SALADS

- CHOP House Salad** 1,430
Twenty Varieties of Lettuce and Seasonal Vegetables with Fuji Apple-Ginger Vinaigrette
- Wedge Salad** 1,560
Tomato, Onion and Grilled Bacon with Parmigiano-Reggiano and Ranch Dressing
- Steak Salad** 2,930
Snake River Farms Skirt Steak and Gem Lettuce with Balsamic Vinaigrette or Ranch Dressing

AMERICAN CUTS



New York Strip Loins 6,380
12oz Center-Cut and Hand-Selected

Tenderloin
5oz Barrel-Cut and Hand-Selected 4,920
10oz Barrel-Cut and Hand-Selected 9,830



SNAKE RIVER FARMS COMBINES BUTTERY WAGYU MARBLING WITH THE ROBUST FLAVORS OF IDAHO-RAISED AMERICAN CATTLE FOR AN UNPARALLELED DINING EXPERIENCE.

16oz New York Strip Loins
12,750

BUTCHER'S CUT

14oz Boneless Rib Eye
11,430

Doneness

BLACK 'N' BLUE
seared raw in a cast iron skillet

RARE

red, cool center

MEDIUM RARE

red, warm center

MEDIUM

pink, warm center

MEDIUM WELL

slightly pink, hot center

WELL DONE

gray, hot center



Sauces

Peppercorn
Roasted Pepper Coulis
Orange Beurre Blanc
Chimichurri

SEAFOOD

Seasonal Catch 3,570
Please ask your server

SIDES

- Hand-Cut French Fries** 850
- Summer Squash Purée** 800
- Sautéed Cremini Mushrooms** 930
- Sautéed Spinach** 850
- Steakhouse Onion Rings** 850
- Broccoli** 850
Roasted or Steamed
- Seasonal Side** 600

DESSERTS

- CHOP Cheesecake** 950
- Seasonal Fruit Plate** 1,100
- Homemade Sorbet** 510
Today's Creation
- Homemade Ice Cream** 510 (single) | 930 (double)
Vanilla or Chocolate
- Artisanal Cheese Plate** 1,940

SET MENUS

BROOKLYN
9,000

I
Today's Seasonal Soup

II
Snow Crab Cakes
with Roasted Pepper Coulis and Herb Salad

Main
Served with today's side

5oz Double R Ranch Tenderloin
additional steak options available

or
Seasonal Catch

Dessert
Seasonal Creation



MANHATTAN
11,800

Amuse-Bouche

I
Shrimp Cocktail
with Homemade Sriracha and Piquillo Pepper Sauce

II
CHOP House Salad
Twenty Varieties of Lettuce and Seasonal Vegetables with Fuji Apple-Ginger Vinaigrette

III
Greek Saganaki Cheese
with Lemon Confit

Main
Served with today's side

14oz Snake River Farms Rib Eye
additional steak options available

or
CHOP's Premium Beef Tasting Plate
with Pan-Roasted Scampi

or
Seasonal Catch
with Pan-Roasted Scampi

Dessert
Seasonal Creation

Prices exclude consumption tax.