

SMALL PLATES

SOUP DU JOUR - SM 5 LG 9
PLEASE ASK SERVER

MUSHROOM SOUP - SM 5 LG 9
TRUFFLE FOAM

BEEF CARPACCIO/OLIVE OIL - 15
ARUGULA/ SHAVED PARMESAN

JUMBO SHRIMP COCKTAIL - 13
SPICE POACHED/CLASSIC COCKTAIL SAUCE

FRIED CALAMARI - 12
ZUCCHINI/TARTAR & MARINARA

FRESH SEASONAL OYSTERS - 2.50 EACH
DAILY SELECTION

AHI TUNA TARTAR - 14
SOY-GINGER DRESSING/TOBIKO/AVOCADO/CILANTRO/WONTON

BURRATA - 12
BEEFSTEAK TOMATO/BALSAMIC

GRILLED OCTOPUS - 14
MINI GREEK SALAD/EXTRA VIRGIN OIL

CRAB CAKE - 14
AVOCADO/MICRO-GREENS

MEZZE SAMPLER TRIO - 12
HUMMUS/EGGPLANT/TOMATO/PITA

MUSHROOM FLAT BREAD - 16

CIGAR ROLLS - 12
CRISPY PASTRY/FETA/TZATZIKI SAUCE

BEEF SLIDERS - 14

ENTRÉE SIZE FARMER GREENS

CHOPHOUSE CAESAR/PARMESAN - 13
CROUTONS/BASIL

MEDITERRANEAN SALAD - 13
TOMATO/CUCUMBER/PEPPER/ONION/RED WINE VINEGAR
LEMON/FETA/EXTRA VIRGIN OIL

THE WEDGY - 12
BABY ICEBERG/AVOCADO/TOMATO/BLUE CHEESE
ALMONDS/CRISPY BACON

SPINACH - 13
GOAT CHEESE CROQUETTE/SPICY PECANS/ CRAISINS
RASPBERRY EMULSION

ASIAN SESAME - 15
SESAME TUNA/WONTON/GINGER/EDAMAME/ CUCUMBER
SOY-GINGER VINAIGRETTE

ADD TO ANY SALAD
GRILLED CHICKEN KEBAB - 8/GRILLED SALMON - 11
GRILLED STEAK - 12/GRILLED SHRIMP - 11

CHOP-BLOCK COMBOS – 19

OUR SIGNATURE COMBINATION LUNCH ALL-IN-ONE...
PLEASE SELECT ONE OF EACH CATEGORY FOR YOUR COMBINATION MEAL BELOW

SANDWICH
CHICKEN PANINI
BLACK ANGUS SLIDER
CHEF'S SPECIAL

SOUP
MUSHROOM
SOUP DU JOUR

DESSERT
VANILLA ICE CREAM
BERRIES & CREAM
BLACK FOREST CAKE

SALAD
CAESAR
CHEF'S SPECIAL
WEDGY

MEZZE
LEMON HUMMUS
TOMATO WALNUT
EGGPLANT

PASTA/SANDWICHES

SALMON SANDWICH - 17
TOMATO/ARUGULA/ROAST PEPPER CREAM/AVOCADO

SHRIMP 'N PASTA - 18
WHITE WINE/GARLIC/LEMON/CAPERS
EVO/LINGUINI

PENNE A LA GORGONZOLA - 15

STEAK PANINI - 14
GRUYERE/SUNDRIED TOMATO/ SPICY AIOLI/CARAMELIZED ONION
SPINACH/ FRIES

ROASTED CHICKEN PANINI - 12
BASIL PESTO /ARUGULA/PEPPERS/PARMESAN/FRENCH FRIES

SEAFOOD/ STEAKS

SESAME TUNA - 21
FRIED TOFU/SPINACH/BAMBOO SHOOTS/GINGER SAUCE

GRILLED SALMON - 18
VEGETABLES / ROAST POTATOES

GRILLED CHICKEN KEBAB - 16
RICE PILAF/GRILLED VEGETABLES

GRILLED LAMB KEBAB - 22
RICE PILAF/GRILLED VEGETABLES

6OZ FILET MIGNON - 28
GRILLED ASPARAGUS/CREAMY MASH/CABERNET SAUCE

6OZ CHURRASCO STEAK - 24
AVOCADO-LIME/CHIMICHURRI/ BLACK BEANS/DIRTY RICE/
PLANTAINS

10OZ NY STEAK - 26
PARMESAN FRIES/SALAD

CHOPHOUSE BURGER - 15
10OZ PATTY/HOUSE DRESSING/FRIED ONION
WISCONSIN CHEDDAR/BLT

SUSHI & SASHIMI

2PC PER ORDER

HAMACHI - 6
WHITE TUNA - 6

CRAB - 5
SALMON - 5

SNAPER - 5
TUNA - 6

“TACUSHI”/5 PER TRAY

HAMACHI - 20
YELLOW TAIL/SOY GARLIC/AVOCADO/MISO YUZU/SWEET CHILI

FIERY TUNA - 18
HABANERO MAYO/CORN/RED PEPPER/BLACK BEANS/CILANTRO

YUZU SALMON - 14
YUZU DRESSING/SCALLION/JALAPENO/MANGO

“CRABALICIOUS” - 16
SHREDDED CRAB/AVOCADO/CHOPHOUSE MAYO

ROLLS

CHOP SPICY CRUNCHY TUNA - 16
AVOCADO/TOBIKO/SCALLION/CHOPHOUSE FLAKES/SWEET CHILI SC

RAINBOW SALSA - 14
CRAB/AVOCADO/CUCUMBER/TOP SALMON/MANGO SALSA SPICY

VOLCANO ROLL - 17
AVOCADO/CUCUMBER/TOP BAKED MIX SEAFOOD/CHOPHOUSE SWEET SAUCE

HAKOSUSHI MAKI - 16
PRESSED RICE WITH CRAB/CRISPY RICE/TOP TUNA TARTAR

CALIFORNIA ROLL - 12 SPICY TUNA ROLL - 11 SALMON ROLL - 11

CEVICHE - TIRADITO

TUNA CEVICHE - 17
GRAPEFRUIT SOY CELERY/ONION/JALAPENO/CHERRY TOMATOES

HAMACHI CEVICHE - 18
SOY GARLIC/ONION/CELERY/RADISH

CEVICHE TRIO - 22
SHRIMP - TUNA - OCTOPUS

TIRADITO SALMON - 17
GREEN APPLE TRUFFLE YUZU/WATERMELON

TIRADITO TUNA TETAKI - 17
SEARED AHI TUNA OVER AVOCADO MISO/WAKAME ORANGE/RED BEET VINAIGRETTE

TIRADITO YELLOW TAIL - 18
HAMAKI WRAP WITH AVOCADO/ORANGE SEGMENT/SOY GARLIC

COMBOS

CHOP SUSHI - 29
7 PCS SUSHI (CHEF CHOICE)/CHOP CRUNCHY TUNA ROLL

CHOP SASHIMI - 25
12 PCS SASHIMI (CHEF CHOICE)

CHOP SUSHI-SASHIMI-CEVICHE - 37
5 SUSHI/5 SASHIMI (CHEF CHOICE)/CHOP CRUNCHY TUNA/YOUR CHOICE OF CEVICHE

CHOPHOUSE RECOMMENDS

DOMINIO DE EGUREN PROTOCOLO SPAIN
WINE BY GLASS - 10 BOTTLE - 40
AVAILABLE RED/WHITE/ROSE

HAPPY HOUR MON-SAT 4 - 8 PM
SATURDAY LADY'S NIGHT 6 - 12 MID - FREE CHAMPAGNE
SUNDAY BRUNCH FROM 11AM - 6 PM (BUFFET 'TIL 3 PM)