

HAPPY HOUR

EVERYDAY

\$

8

SPECIALS

AT THE BAR

4PM - 7PM

MARTINIS

Vodka . Gin . Apple . Cosmopolitan

The ChopHouse Pineapple-infused

SELECT WINE

Pinot Grigio . Pinot Noir

Chardonnay . Cabernet Sauvignon

SELECT APPETIZERS

Crispy Buffalo Shrimp

Sushi-Grade Tuna Tartare

Crispy Calamari

Blackened Shrimp

Cheesesteak Spring Rolls

Roasted Red Pepper Hummus

Filet Kona Tips \$10

DRAFT BEER

*Stella
Artois*

\$4

BAR MENU

APPETIZERS

- Seared Yellowfin Tuna** 14
with Wakame Salad, Togaroshi Spice, Ponzu
- Crispy Buffalo Shrimp** 16
bleu cheese
- Filet Kona Tips** 16
roasted shallots, mushrooms
- Sushi-Grade Tuna Tartare** 17
grilled pita, avocado, spicy aioli
- Stuffed Eggplant Rollatini** 12
Grana Padano, whipped ricotta, fresh mozzarella, house marinara
- Crispy Calamari** 12
hot pepper trio with mint relish or buffalo style
- Blackened Shrimp** 16
sweet pepper rémoulade
- Cheesesteak Spring Rolls** 12
sriracha ketchup — the classic reworked
- Kobe Meatball 10oz** 16
whipped ricotta, marinara sauce
- Crab Cake** 19
house-made tartar
- Red Pepper Hummus** 10
with lemon, roasted garlic, olives, pita

BURGERS + SANDWICHES

- The ChopHouse Burger 8oz** 17
blend of dry-aged chuck, short-rib, and brisket, roasted tomatoes, cheese, house-made bacon jam, toasted brioche bun
- Crab Cake Sandwich** 19
house-made tartar, fries
- Shaved Prime Rib Sandwich** 18
aged gruyere, crispy onion straws, au jus

RAW BAR

Maine Lobster Cocktail 22

Colossal Shrimp Cocktail 19

Oysters DAILY SELECTION 3 EACH

Jumbo Lump Crab Cocktail 19

Cold Shellfish Platter

BUILD YOUR OWN

Jumbo Lump Crab | 19 *Colossal Shrimp* | 4.75

Butterflied 4oz Lobster Tail | 13 *Oysters on the Half Shell* | 3

SOUPS

French Onion 9
brandy, aged gruyère, onion trio, thyme

Lobster Bisque 13
butter poached lobster, tarragon, sherry

Manhattan Seafood Chowder 11
shrimp, clams, potatoes

SIGNATURE SALADS

Surf and Turf Salad 24
lump crab, broiled dry-aged steak, ruby arcadian greens, avocado, crumbled bleu cheese, bacon, lemon basil vinaigrette

Lobster Cobb 20
roasted corn, applewood smoked bacon, radishes, tomatoes, avocado, truffle aioli

The ChopHouse Salad 10
roasted peppers, chickpeas, hearts of palm, tomatoes feta cheese, egg, white balsamic vinaigrette

Burrata 14
heirloom tomatoes, basil, toast points, olive oil, aged balsamic

Classic Caesar 9
brioche croutons, shaved parmesan

Wedge 11
heirloom tomatoes, bacon, creamy bleu cheese

Seasonal Greens Salad 10
ruby arcadian greens, sliced strawberries, candied almonds, gorgonzola, blueberries, pickled shallots, citrus poppy vinaigrette

SEAFOOD

Sesame Crusted Yellowfin Tuna 38
crispy ginger, rice ball, wasabi, sweet soy

Pan-Seared Crab Cakes 36
with buttered corn, roasted tomato & sweet pepper sauce, avocado

Chilean Sea Bass 42
beurre blanc, tomato jam, crispy leeks

Cold Water Lobster Tail 18oz M.P.

Lobster and Crab Mac and Cheese 34

Scottish Wester Ross Salmon 38
with aztec grains, golden raisins, beet cured carrot salad

Jersey Coast Scallops 38
with porcini dust, whipped cauliflower, shiitakes, brown butter

Chicken Milanese 26
baby arugula, heirloom cherry tomatoes, shaved parmesan cheese, red onions, lemon oil

Wild Mushroom Ravioli 30
with salted pine nuts, whipped ricotta, fresh spinach & truffle sauce

SIDES 10

White Truffle Parmesan Frites

Lyonnaise Potatoes

Sweet Potato Steak Fries
with House-Made Ranch

Grilled Asparagus
with Hollandaise

Mashed Red Bliss Potatoes

Sautéed Broccoli Rabe

**Creamed or
Garlic Spinach**

Baked Idaho Russet Potato

Wild Mushrooms
in Sherry Wine Butter

French Green Beans
with Crispy Shallots

Roasted Brussel Sprouts
with Crispy Pancetta

STEAKS

Each cut of USDA grain-fed, aged beef is hand selected, carefully seasoned, seared at 1200° to seal in the flavor, and char-broiled to perfection.

Bone-In Kansas City Strip 22oz 45
cajun blackened onions, melted blue cheese

Bone-In Filet Mignon 16oz when available M.P.

Filet Mignon 8oz | 36 • 12oz | 49 • **Oscar-Style** | add 9

3 Double Cut Australian Rib Lamb Chops 16oz 40
dijon mint butter

Veal Chop 14oz 46

DRY-AGED IN HOUSE

After careful inspection, each steak is tagged and aged for at least 28 days in our temperature-controlled locker. This unique process creates a rich depth of flavor and an unforgettable steak!

Kona Crusted New York Strip 14oz 43

Gorgonzola Crusted New York Strip 14oz 43

Bone-In Ribeye 22oz 47
giant onion rings

New York Strip 14oz 40

ENHANCE YOUR STEAK SELECTION

Oscar-Style | 9 • **Bone Marrow** | 11 **Crab Cake** | 19

SAUCES AND RUBS 3

Bleu Cheese Demi • **Au Poivre** • **Béarnaise**
Kona Crusted • **Caramelized Shallot Demi**

COMPLIMENTARY SAUCES

The ChopHouse Steak Sauce • **Demi-Glace**
Horseradish Cream • **Steak Butter**

SPECIALTY COCKTAILS

The ChopHouse Martini	12
<i>sweet pineapple-infused vodka</i>	
Seasonal Sangria	10
<i>seasonal selection of wine infused with spirits and fresh fruit</i>	
Plank Smoked Old Fashion	16
<i>bulliet rye, cane sugar, bitter truth aromatic bitters, amarena black cherries</i>	
Carolina Margarita	16
<i>roca patron reposado, patron citronge orange, red wine float</i>	
Traditional Bee's Knees	13
<i>barr hill gin, lemon, honey</i>	
Apricot 75	14
<i>d'ussé cognac, apricot purée, sparkling wine</i>	
Negroni Spritzer	15
<i>barr hill tom cat reserve, compari, prosecco, orange</i>	
Heavenly Smash	16
<i>angels envy, fresh lemon, mint, housemade cranberry puree</i>	
Maraschino Mule	12
<i>three olives cherry, ginger beer</i>	
Spiced Bourbon Cider	16
<i>maker's 46, hot cider, ginger liquor, lemon</i>	
Pumpkin Martini	12
<i>stoli vanilla, pumpkin liquor, rumchata, topped with cinnamon</i>	

DRAFT BEER

Allagash White 5.0%	7.00
<i>Belgian Style Wheat { Portland, ME }</i>	
Corona Light 4.5%	7.50
<i>Pale Lager { Mexico City, Mexico }</i>	
Brotherton IPA 6.7%	6.00
<i>IPA { Shamong, NJ }</i>	
Samuel Adams "Seasonal" 5.3%	7.50
<i>{ Breinigsville, PA }</i>	
Kane Head High 6.5%	7.50
<i>American IPA { Ocean Twp., NJ }</i>	
Goose Island Sofie 5.3 %	7.50
<i>{ Chicago, IL }</i>	
Cape May Brewing Co. Seasonal 7.00	
<i>4.3% { Cape May, NJ }</i>	
Stella Artois 5.0%	7.00
<i>Euro Pale Lager { Belgium }</i>	

BOTTLED BEER

Buckler N.A.	5.50
Budweiser	5.50
Bud Light	5.50
Chimay Red	11.50
Coors Light	5.50
Corona Extra	7.50
Guinness	7.00
Heineken	6.50
Heineken Light	6.50
Michelob Ultra	5.50
Miller Lite	5.50
Samuel Adams Lager	5.50
Yuengling Lager	5.50

wine BY THE GLASS

WHITE

			glass	bottle
6113	VERDEJO Camina, Spain.	2016	10	35
0899	PINOT GRIGIO Il Conte, Italy.	2015	10	35
090	ROSÉ Whispering Angel, France	2015	15	55
6107	SAUVIGNON BLANC Oyster Bay, New Zealand	2016	12	42
092	CHARDONNAY Chloe, California.	2015	11	40
093	CHARDONNAY Chalk Hill, Sonoma Coast	2015	15	55
094	RIESLING Kung Fu Girl, Columbia, Washington.	2015	10	35
4030	WHITE BORDEAUX Chateau Gillet	2015	10	35
095	MOSCATO Vigna Senza Nome	2015	14	45

SPARKLING

096	PROSECCO D.O.C. Manzoni, Italy	NV	13	48
6125	CHAMPAGNE Chateau de Bligny Reserve Brut, France	NV	15	50

RED

098	PINOT NOIR Left Coast Cellars, Willamette	2014	14	50
099	PINOT NOIR HandCraft, California.	2014	10	35
100	MERLOT Sebastiani, Sonoma	2015	12	43
2000	RIOJA Vivanco Crianza Tempranillo, Spain.	2010	12	43
2001	MALBEC LaPosta, Mendoza	2014	11	40
2002	CABERNET SAUVIGNON The Crusher, Napa	2015	11	40
2030	CABERNET SAUVIGNON St. Francis, Sonoma	2014	15	55
6099	CABERNET SAUVIGNON Hall, Napa.	2013	21	70
675	SUPERTUSCAN Pietranera Le Logge, Montalcino, Italy.	2015	12	40