

EVERYDAY **HAPPY** **SPECIALS**
AT THE BAR **HOUR** **4PM - 7PM**

MARTINIS \$8

Vodka . Gin . Apple . Cosmopolitan

The ChopHouse pineapple-infused

WINE \$8

*Rosé . White Zinfandel . Pinot Grigio . Pinot Noir
Chardonnay . Cabernet Sauvignon . Seasonal Sangria*

APPETIZERS

Piri Piri Shrimp 10

roasted tomato, garlic, EVOO, white wine, chili flakes

Chef's Flatbread 10

of the moment

Filet Kona Tips 10

roasted shallots, wild mushrooms

The ChopHouse Tacos 10

kona filet tips, watercress, pickled onions, horseradish cream

Cajun Blackened Shrimp 8

sweet pepper rémoulade

Crispy Calamari 8

hot pepper trio, fresh mint or buffalo style

Mezze Plate 8

*roasted red pepper hummus, pickled vegetables,
tabbouleh, marinated olives, grilled pita*

Cheesesteak Spring Rolls 8

sriracha ketchup

White Truffle Parmesan Fries 8

DRAFT BEER \$4

Stella Artois

BAR MENU

Chef's Flatbread	12
<i>of the moment</i>	
Kobe Meatball 10oz	16
<i>whipped ricotta, marinara sauce</i>	
Lobster Guacamole	15
<i>fried wontons</i>	
The ChopHouse Tacos	14
<i>kona filet tips, watercress, pickled onions, horseradish cream</i>	
Bowl of Sweet Tater Tots	8
<i>house-made ranch</i>	
Cheesesteak Spring Rolls	12
<i>sriracha ketchup</i>	
Steakhouse Chili	14
<i>dry-aged sirloin, filet mignon, white cheddar, trio of onions</i>	
Jose's Spanish Seafood Ceviche	16
Mezze Plate	11
<i>roasted red pepper hummus, pickled vegetables, tabbouleh, mixed olives, grilled pita</i>	
Lobster & Colossal Lump Crab Mac & Cheese	17
<i>chef's grandmother's cheese sauce</i>	
The ChopHouse Bar Steak	28
<i>6oz filet mignon, mashed potatoes, wild mushrooms, demi-glace</i>	

BURGERS + SANDWICHES

served with fries

Pat LaFrieda French Onion Burger	16
<i>swiss cheese, caramelized onions, tarragon mayo</i>	
Filet Steak Sandwich	26
<i>Sliced 6oz filet, topped with balsamic glazed onions and fontina cheese . Served with french fries.</i>	

APPETIZERS

- Seared Togarashi Spiced Yellowfin Tuna** 15
wakame salad, pickled ginger, wasabi cream, ponzu
- Filet Kona Tips** 16
roasted shallots, wild mushrooms
- Crispy Buffalo Shrimp** 16
bleu cheese sauce
- Tuna Tartare** 17
avocado, mango, fried wontons
- Stuffed Eggplant Rollatini** 12
grana padano, whipped ricotta, fresh mozzarella, house marinara
- Herbed Crusted Bone Marrow** 12
roasted garlic butter, toasted baguette
- Cajun Blackened Shrimp** 16
sweet pepper rémoulade
- Pan-Roasted Littlenecks** 16
roasted tomato, fennel, slivered red onions, dry vermouth, chili flakes
- Lobster & Colossal Lump Crab Mac & Cheese** 17
chef's grandmother's cheese sauce
- Crispy Calamari** 14
hot pepper trio, fresh mint or buffalo style
- Cheesesteak Spring Rolls** 12
sriracha ketchup
- Kobe Meatball** 10oz 16
whipped ricotta, marinara sauce
- Colossal Lump Crab Cake** 19
fennel, apple & celery slaw, spicy sriracha aioli
- Mezze Plate** 11
roasted red pepper hummus, pickled vegetables, tabbouleh, mixed olives, grilled pita

RAW BAR

- Maine Lobster Cocktail** 22
- Colossal Shrimp Cocktail** 19
- Colossal Lump Crab Cocktail** 19

Grand Shellfish Platter 70 <i>4 oysters, 4 littleneck clams, 4 shrimp, colossal lump crab, lobster tail</i>

- BUILD YOUR OWN:
- | | |
|--|---|
| <i>Butterflied Lobster Tail</i> 4oz 15 | <i>Colossal Shrimp</i> 4.75 |
| <i>Oysters on the Half Shell</i> 3 | <i>Littleneck Clams</i> 2.50 |
| | <i>Colossal Lump Crab Cocktail</i> 19 |

SOUPS

- Lobster Bisque** 13
butter-poached lobster, tarragon, sherry
- French Onion** 10
onion trio, brandy, thyme, aged gruyère
- Tomato Bisque** 11
Parmesan croutons, Basil oil

SIGNATURE SALADS

- Surf & Turf Salad** ENTRÉE 28
colossal lump crab, dry-aged sirloin steak, ruby arcadian greens, avocado, applewood smoked bacon, roasted red peppers, gorgonzola, lemon-basil vinaigrette
- Poached Lobster Cobb Salad** ENTRÉE 28
roasted corn, applewood smoked bacon, radishes, english cucumbers, tomatoes, avocado, truffle aioli

- The ChopHouse Salad** 10
roasted red peppers, english cucumbers, hearts of palm, chickpeas, tomatoes, egg, feta cheese, white balsamic vinaigrette

- Simple Market Green Salad** 9
ruby arcadian greens, EVOO, lemon

- Classic Caesar** 10
brioche croutons, shaved parmesan

- Burrata & Heirloom Tomato** 14
mint pesto, EVOO, aged balsamic, toasted crostini

- The Wedge** 11
heirloom tomatoes, applewood smoked bacon, creamy bleu cheese

- Seasonal Greens Salad** 11
ruby arcadian greens, roasted butternut squash, honey goat cheese, candied pecans, dijon cider vinaigrette

SEAFOOD

Twin Lobsters *two 9oz lobster tails* 70

Pan-Seared Colossal Lump Crab Cakes 38
roasted corn & edamame succotash, spicy sriracha aioli

Lobster & Colossal Lump Crab Mac & Cheese 34
chef's grandmother's cheese sauce

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

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

Pan-Seared Scottish Wester Ross Salmon 38
buckwheat soba noodles, thai peanut sauce, crispy rice noodles

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

Pan-Roasted Organic Statler Chicken Breast 28
roasted winter root vegetables, natural rosemary jus

Lobster Ravioli 36
Sherry Cream sauce topped with Lobster Medallions

SIDES 10

Lyonnaise Potatoes

Mashed Red Bliss Potatoes

Baked Idaho Russet Potato

White Truffle Parmesan Fries

Sweet Potato Steak Fries
house-made ranch

Pan-Roasted Wild Mushrooms
sherry, thyme

Grilled Asparagus
hollandaise

Sautéed Broccoli
roasted garlic & parmesan

Creamed or Garlic Spinach

French Green Beans
crispy shallots

Roasted Brussel Sprouts
crispy pancetta

STEAKS

Bone-In Kansas City Strip 22oz 47
cajun blackened onions, blue cheese

Filet Mignon 8oz | 36 • 12oz | 49

Bone-In Filet Mignon 16oz (WHEN AVAILABLE) M.P.

3 Double Cut Australian Rib Lamb Chops 16oz 40
mint pesto

Veal Chop 14oz 46
roasted red pepper agrodolce, sage brown butter

The ChopHouse Surf & Turf 70
8oz filet mignon & 9oz lobster tail

DRY-AGED IN HOUSE

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

Kona Crusted New York Strip 14oz 49

Gorgonzola Crusted New York Strip 14oz 49

Bone-In Ribeye 22oz 50
beer-battered, giant onion rings

New York Strip 14oz 46

ENHANCE YOUR STEAK SELECTION

Oscar-Style | 12 • **Bone Marrow** | 12

Crab Cake | 19 • **Lobster Tail** 9oz | 35

SAUCES & RUBS 3

Gorgonzola Bleu • **Bleu Cheese Demi**

Au Poivre • **Béarnaise**

Kona Crusted • **Caramelized Shallot Demi**

COMPLIMENTARY SAUCES CHOOSE ONE

The ChopHouse Steak Sauce • **Demi-Glace**

Horseradish Cream • **Steak Butter**

SPECIALTY COCKTAILS

- The ChopHouse Martini** 12
sweet pineapple-infused vodka
- Seasonal Margarita** 15
*patron silver tequila, blueberries, jalapeño, simple syrup,
lime, salt rim*
- Plank Smoked Old Fashion** 16
*bulleit rye whiskey, cane sugar, bitter truth aromatic bitters,
amarena black cherries*
- Coconut Mule** 12
bacardi coconut, simple syrup, fresh lime juice, ginger beer
- Whiskey Smash** 12
elijah craig, fresh lemon, mint
- Peach Cooler** 13
stoli vodka, peach puree, simple syrup, mint
- Summer Splash** 15
fresh strawberries, cucumber, basil, alibi gin

WINE BY THE GLASS

WHITE

glass bottle

PINOT GRIGIO	<i>Il Conte, Italy</i>	2015	10	35
PINOT GRIGIO	<i>Santa Margherita, Italy</i>	2017	16	55
ROSÉ	<i>Whispering Angel, France</i>	2017	15	50
ROSÉ	<i>Little Black Dress, California</i>	2017	9	36
SAUVIGNON BLANC	<i>Oyster Bay, New Zealand</i>	2017	12	42
CHARDONNAY	<i>Chloe, California</i>	2015	11	40
CHARDONNAY	<i>Chalk Hill, Sonoma</i>	2016	15	55
RIESLING	<i>Disruption, Washington</i>	2016	10	35
BORDEAUX	<i>Chateau Gillet, France</i>	2015	10	35
MOSCATO	<i>Vigna Senza Nome, Italy</i>	2017	14	45

SPARKLING

PROSECCO	<i>D.O.C. Manzoni, Italy</i>	NV	13	35
CHAMPAGNE	<i>Chateau de Bligny Reserve Brut, Fr.</i>	NV	15	50

RED

PINOT NOIR	<i>Left Coast Cellars, Willamette</i>	2015	14	50
PINOT NOIR	<i>Hand Craft, California</i>	2016	10	35
MERLOT	<i>Sebastiani, Sonoma</i>	2015	12	43
MALBEC	<i>LaPosta, Mendoza</i>	2016	11	40
CABERNET SAUVIGNON	<i>The Crusher, California</i>	2016	11	40
CABERNET SAUVIGNON	<i>St. Francis, Sonoma</i>	2015	15	55
CABERNET SAUVIGNON	<i>Hall, Napa</i>	2014	21	70
SUPERTUSCAN	<i>Pietranera Le Logge, Montalcino</i>	2015	12	40

DRAFT BEER

Allagash White	7.00
{ Portland, ME } 5.0% abv	
Tonewood Fuego	7.00
{ Oaklyn, NJ } 6.2% abv	
I Love Lamp, Evil Genius	8.00
{ Phila, PA } 5.5% abv	
Samuel Adams "Seasonal"	7.50
{ Breinigsville, PA } 5.3% abv	
Kane Head High	7.50
{ Ocean Twp., NJ } 6.5% abv	
Victory Summer Love	7.50
{ Downingtown, PA } 5.2% abv	
Double Nickel Vienna Lager	7.00
{ Pennsauken, NJ } 5.3% abv	
Stella Artois	7.00
{ Belgium } 5.0% abv	

BOTTLED BEER

Angry Orchard	7.00
Buckler N.A.	5.50
Budweiser	5.50
Coors Light	5.50
Corona Extra	7.50
DogFish 60 Min IPA	7.00
Guinness	7.00
Heineken	6.50
Heineken Light	6.50
Miller Lite	5.50
Samuel Adams Lager	5.50
Michelob Ultra	5.00
Yuengling Lager	5.50