

HAPPY HOUR

EVERYDAY

\$

8

SPECIALS

AT THE BAR

4PM - 7PM

MARTINIS

Vodka . Gin . Apple . Cosmopolitan

The Chop House 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

Filet Kona Tips \$10

DRAFT BEER

Stella \$4
Artois

\$5 Kane
IPA

BAR MENU

APPETIZERS

Steak Carpaccio	15
<i>arugula, caper berries, white truffle aioli</i>	
Crispy Buffalo Shrimp	16
<i>bleu cheese</i>	
Filet Kona Tips	16
<i>roasted shallots, mushrooms</i>	
Sushi-Grade Tuna Tartare	17
<i>grilled pita, avocado, spicy aioli</i>	
Classic Oysters Rockefeller	16
<i>creamed spinach, hollandaise, pernod</i>	
Crispy Calamari	12
<i>hot pepper trio with mint relish or buffalo style</i>	
Blackened Shrimp	16
<i>sweet pepper rémoulade</i>	
Cheesesteak Spring Rolls	12
<i>sriracha ketchup—the classic reworked</i>	
Kobe Meatball 10oz	16
<i>whipped ricotta, marinara sauce</i>	
Lobster and Crab Cake	19
<i>house-made tartar</i>	

BURGERS + SANDWICHES

The ChopHouse Burger 8oz	17
<i>a blend of dry-aged chuck, short-rib, and brisket, house-made bacon jam on a toasted brioche bun</i>	
Lobster and Crab Cake Sandwich	18
<i>house-made tartar, fries</i>	

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 *Butterflied 4oz Lobster Tail* | 13

Colossal Shrimp | 4.75 *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, radicchio, candied pecans, red grapes, honey goat cheese, dijon cider vinaigrette

SEAFOOD

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

Pan-Seared Lobster and Crab Cakes 36
lobster sauce

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

Cold Water Lobster Tail 18oz M.P.

Lobster and Crab Mac and Cheese 34

Blackened Scottish Wester Ross Salmon 38
charred corn risotto, blistered heirloom cherry tomatoes, tarragon pesto

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

Chicken Milanese 26
baby arugula, heirloom cherry tomatoes, lemon oil

Veal Osso Buco 42
wild mushroom risotto

SIDES 10

Mashed Red Bliss Potatoes	Baked Idaho Russet Potato
Grilled Asparagus with Hollandaise	Sweet Potato Steak Fries with House-Made Ranch
Creamed or Garlic Spinach	White Truffle Parmesan Frites
Sautéed Broccoli Rabe	Lyonnais Potatoes
French Green Beans with Crispy Shallots	Wild Mushrooms in Sherry Wine Butter

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

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
cajun blackened onions

Bone-In Ribeye 22oz 47
giant onion rings

New York Strip 14oz 40

ENHANCE YOUR STEAK SELECTION

Oscar-Style | 9 • **Bone Marrow** | 11

Lobster and 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	10
<i>sweet pineapple-infused vodka</i>	
Plank Smoked Old Fashion	15
<i>bulliet rye whiskey, cane sugar, bitter truth aromatic bitters, amarena black cherries</i>	
Carolina Margarita	16
<i>roca patron reposado, patron citronge orange, fresh lime, simple syrup, topped with pinot noir</i>	
Sparkling Pear	12
<i>grey goose la poire, st. germain, prosecco</i>	
Sweet & Salty	12
<i>stoli vanilla, frangelico, godiva, chocolate/caramel, pretzel rim</i>	
Apricot 75	12
<i>d'ussé cognac, apricot purée, freshly pressed lime, simple syrup, sparkling wine</i>	
Cucumber Cooler	11
<i>hendrick's cucumber rose gin, freshly pressed lime, simple syrup, garden cucumber</i>	
Hemingway Daiquiri	12
<i>bacardi rum, luxardo, freshly pressed lime, grapefruit juice</i>	
Royal Blush	13
<i>titos, raspberrry jam, freshly pressed lime, champagne</i>	
Maraschino Mule	12
<i>three olives cherry, freshly pressed lime, dash simple syrup, ginger beer</i>	
Pomegranate Martini	12
<i>three olives pomegranate vodka, pomegranate liquor, freshly pressed lime, simple syrup</i>	

DRAFT BEER

Allagash White 5.0%	7.00
<i>Belgian Style Wheat { Portland, ME }</i>	
Long Trail Ale 5.6%	7.50
<i>Amber { Bridgewater Corners, VT }</i>	
Brotherton IPA 6.7%	6.00
<i>IPA { Shamong, NJ }</i>	
New Belgium "Seasonal" 6.2%	7.50
<i>{ Fort Collins, CO }</i>	
Kane Head High 6.5%	7.50
<i>American IPA { Ocean Twp., NJ }</i>	
Goose Island "Seasonal" 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%	6.00
<i>Euro Pale Lager { Belgium }</i>	

BOTTLED BEER

Buckler N.A.	5.50
Budweiser	4.50
Chimay Blue	14.50
Chimay Red	11.50
Coors Light	4.50
Corona Extra	5.50
Corona Light	5.50
Guinness	6.50
Heineken	5.50
Heineken Light	5.50
Magic Hat #9	6.00
Michelob Ultra	5.00
Miller Lite	5.00
Samuel Adams Lager	5.50
Peroni	5.50
Yuengling Lager	5.50

wine BY THE GLASS

WHITE

		glass	bottle
PINOT GRIGIO <i>Il Conte, Italy</i>	2015	10	35
ROSÉ <i>Whispering Angel, France</i>	2015	14	50
ROSÉ <i>Scarpetta, Italy</i>	2015	13	50
SAUVIGNON BLANC <i>Oyster Bay, New Zealand</i>	2016	10	35
CHARDONNAY <i>Chloe, California</i>	2015	11	40
CHARDONNAY <i>Chalk Hill, Sonoma Coast</i>	2015	15	55
RIESLING <i>Kung Fu Girl, Columbia, Washington</i>	2015	10	35
WHITE BORDEAUX <i>Chateau Gillet</i>	2015	10	35
MOSCATO <i>Vigna Senza Nome</i>	2015	14	45

SPARKLING

PROSECCO <i>D.O.C. Manzoni, Italy</i>	NV	10	35
CHAMPAGNE <i>Brut, Aubert Et Fils, France</i>	NV	15	50
CHAMPAGNE <i>Brut, Veuve Cliquot, France 375ml</i>	NV		45

RED

PINOT NOIR <i>Left Coast Cellars, Willamette</i>	2014	14	50
PINOT NOIR <i>HandCraft, California</i>	2014	10	35
MERLOT <i>Sebastiani, Sonoma</i>	2014	12	43
RIOJA <i>Anares Reserva, Spain</i>	2010	12	43
MALBEC <i>LaPosta, Mendoza</i>	2014	11	40
CABERNET SAUVIGNON <i>The Crusher, Clarksburg, California</i>	2013	11	40
CABERNET SAUVIGNON <i>St. Francis, Sonoma</i>	2013	15	55
CABERNET SAUVIGNON <i>Hall, Napa</i>	2013	21	70
BAROLO <i>Azelia, Piedmont, Italy</i>	2012	20	70