

EVERYDAY

AT THE BAR

HAPPY HOUR

SPECIALS

4PM - 7PM

MARTINIS \$8

Vodka . Gin . Apple . Cosmopolitan

The ChopHouse pineapple-infused

WINE \$8

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

Baked Clams 8

toasted breadcrumbs, fresh herbs, garlic, lemon

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
of the moment

Yellowfin Tuna Cake 15
fennel, apple & celery slaw, spicy sriracha aioli

Lobster Guacamole 15
fried wontons

The ChopHouse Tacos 14
kona filet tips, watercress, pickled onions, horseradish cream

Bowl of Sweet Tater Tots 8
house-made ranch

Pan-Roasted Littlenecks 16
roasted tomato, fennel, slivered red onions, dry vermouth, chili flakes

Cheesesteak Spring Rolls 12
sriracha ketchup

Steakhouse Chili 14
dry-aged sirloin, filet mignon, white cheddar, trio of onions

Jose's Spanish Seafood Ceviche 16

Mezze Plate 11
roasted red pepper hummus, pickled vegetables, tabbouleh, mixed olives, grilled pita

Lobster & Colossal Lump Crab Mac & Cheese 17
chef's grandmother's cheese sauce

The ChopHouse Bar Steak 28
6oz filet mignon, mashed potatoes, wild mushrooms, demi-glace

BURGERS + SANDWICHES

served with fries

Pat LaFrieda French Onion Burger 16
swiss cheese, caramelized onions, tarragon mayo

Kobe Meatball Sub 18
provolone

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
- Split Pea & Smoked Ham** 11
brioche croutons, crispy shallots

SIGNATURE SALADS

- Surf & Turf Salad** ENTRÉE 28
colossal lump crab, dry-aged sirloin steak, rudy 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
- Pumpkin & Marscarpone Ravioli** 28
light sage cream sauce, freshly grated nutmeg, tossed pumpkin seeds

SIDES 10

- | | |
|--|---|
| Lyonnaise Potatoes | Grilled Asparagus
<i>hollandaise</i> |
| Mashed Red Bliss Potatoes | Sautéed Broccoli
<i>roasted garlic & parmesan</i> |
| Baked Idaho Russet Potato | Creamed or Garlic Spinach |
| White Truffle Parmesan Fries | French Green Beans
<i>crispy shallots</i> |
| Sweet Potato Steak Fries
<i>house-made ranch</i> | Roasted Brussel Sprouts
<i>crispy pancetta</i> |
| Pan-Roasted Wild Mushrooms
<i>sherry, thyme</i> | |

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
- Carolina Margarita** 16
*roca patrón reposado tequila, patrón citronge orange, fresh lime,
topped with pinot noir*
- Plank Smoked Old Fashion** 16
*bulleit rye whiskey, cane sugar, bitter truth aromatic bitters,
amarena black cherries*
- Maraschino Mule** 12
three olives cherry vodka, pressed lime, dash simple syrup, ginger beer
- Strawberry Basil Lemonade** 12
*kettle one citron vodka, simple syrup, muddled strawberries & basil,
lemonade, club soda*
- Blueberry Mojito** 12
bacardi rum, muddled local blueberries, mint, club soda, lime
- Sweet & Salty** 12
stoli vanilla vodka, frangelico, godiva, pretzel rim
- Apricot 75** 14
*d'ussé cognac, apricot purée, freshly pressed lime,
simple syrup, sparkling wine*
- Cucumber Cooler** 13
*hendrick's cucumber rose gin, freshly pressed lime,
garden cucumber, simple syrup*
- Royal Blush** 13
tito's vodka, raspberry jam, freshly pressed lime, champagne
- Pomegranate Martini** 12
6100 vodka, pomegranate liquor, fresh lime, simple syrup

WINE BY THE GLASS

WHITE

glass bottle

PINOT GRIGIO	<i>Il Conte, Italy</i>	2015	10	35
ROSÉ	<i>Whispering Angel, France</i>	2015	12	50
ROSÉ	<i>Sarpetta, Italy</i>	2015	13	50
SAUVIGNON BLANC	<i>Oyster Bay, New Zealand</i>	2016	12	42
CHARDONNAY	<i>Chloe, California</i>	2015	11	40
CHARDONNAY	<i>Chalk Hill, Sonoma</i>	2015	15	55
RIESLING	<i>Kung Fu Girl, Washington</i>	2015	10	35
BORDEAUX	<i>Chateau Gillet, France</i>	2015	10	35
MOSCATO	<i>Vigna Senza Nome, Italy</i>	2015	14	45

SPARKLING

PROSECCO	<i>D.O.C. Manzoni, Italy</i>	NV	10	35
CHAMPAGNE	<i>Brut, JM Gobillard Et Fils, France</i>	NV	15	50

RED

PINOT NOIR	<i>Left Coast Cellars, Willamette</i>	2014	14	50
PINOT NOIR	<i>Hand Craft, California</i>	2014	10	35
MERLOT	<i>Sebastiani, Sonoma</i>	2014	12	43
TEMPRANILLO	<i>Vivanco Crianza, Rioja</i>	2010	12	43
MALBEC	<i>LaPosta, Mendoza</i>	2014	11	40
CABERNET SAUVIGNON	<i>The Crusher, California</i>	2014	11	40
CABERNET SAUVIGNON	<i>St. Francis, Sonoma</i>	2013	15	55
CABERNET SAUVIGNON	<i>Hall, Napa</i>	2013	21	70
SUPERTUSCAN	<i>Pietranera Le Logge, Montalcino</i>	2011	12	40

DRAFT BEER

Allagash White	7.00
<i>Belgian Style Wheat {Portland, ME} 5.0% abv</i>	
Corona Light	7.50
<i>Pale Lager {Mexico City, Mexico} 4.5% abv</i>	
Brotherton IPA	6.00
<i>IPA {Shamong, NJ} 6.70% abv</i>	
Samuel Adams "Seasonal"	7.50
<i>{Breinigsville, PA} 5.3% abv</i>	
Kane Head High	7.50
<i>American IPA {Ocean Twp., NJ} 6.5% abv</i>	
Goose Island Seasonal	7.50
<i>{Chicago, IL} 5.3% abv</i>	
Cape May Brewing Co. Seasonal	7.00
<i>{Cape May, NJ} 4.3% abv</i>	
Stella Artois	6.00
<i>Euro Pale Lager {Belgium} 5.0% abv</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
Miller Lite	5.50
Samuel Adams Lager	5.50
Michelob Ultra	5.00
Yuengling Lager	5.50

WINE BY THE GLASS

WHITE

			<i>glass</i>	<i>bottle</i>
6113	VERDEJO Camina, Spain	2016	10	35
0899	PINOT GRIGIO Il Conte, Italy	2015	10	35
307	PINOT GRIGIO Santa Margherita, Italy	2016	16	55
090	ROSÉ Whispering Angel, France	2017	15	55
6107	SAUVIGNON BLANC Oyster Bay, New Zealand	2017	12	42
092	CHARDONNAY Chloe, California	2015	11	40
093	CHARDONNAY Chalk Hill, Sonoma Coast	2016	15	55
094	RIESLING Kung Fu Girl, Washington	2015	10	35
095	MOSCATO Vigna Senza Nome, Italy	2017	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	2015	14	50
099	PINOT NOIR HandCraft, California	2016	10	35
100	MERLOT Sebastiani, Sonoma	2015	12	43
2001	MALBEC LaPosta, Mendoza	2015	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	2014	21	70
675	SUPERTUSCAN Pietranera Le Logge, Italy	2015	12	40

BEER

DRAFT

Allagash White 5.0% {Portland, ME}	7.00
Tonewood Fuego 6.2% {Oaklyn, NJ}	7.00
Brotherton IPA 6.7% {Shamong, NJ}	7.00
Samuel Adams "Seasonal" 5.3% {Breinigsville, PA}	7.50
Kane Head High 6.5% {Ocean Twp., NJ}	7.50
Glasstown Bourbon Brown 6.5% {Millville, NJ}	7.50
Double Nickel Vienna Lager 5.3% {Pennsauken, NJ}	7.00
Stella Artois 5.0% {Belgium}	7.00

BOTTLED

Chimay Blue	14.50
Coors Light	5.50
Corona Extra	7.50
Guinness	7.00
Heineken	6.50
Michelob Ultra	5.50
Miller Lite	5.50
Yuengling Lager	5.50

COCKTAILS

The ChopHouse Martini sweet pineapple infused vodka	12
Seasonal Sangria seasonal selection of wine infused with spirits and fresh fruit	10
Plank Smoked Old Fashion bulliet rye, cane sugar, bitter truth aromatic bitters, amarena black cherries	16
Traditional Bee's Knees barr hill gin, lemon, honey	13
Apricot 75 d'ussé cognac, apricot purée, sparkling wine	14
Heavenly Smash angel's envy bourbon, lemon, mint, cranberry puree	16
Mezcal Mule casa migos reposado tequila, kimbo sabe mezcal, jalapeno, basil, ginger beer	13