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## Sandwiches

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*All sandwiches served with your choice of one side dish.*

**Reuben** ..... \$8.99

Thin sliced corned beef piled on grilled swirled rye, topped with Swiss cheese, Thousand Island dressing and sauerkraut.

**Buffalo Chicken Sandwich** ..... \$8.49

Boneless chicken breast hand-battered and fried, tossed in spicy Buffalo sauce, served on a Kaiser roll with lettuce & tomato.

**Chop House Burger** ..... \$6.99

With lettuce, tomato, pickle and onion on a Kaiser roll.

with cheese \$7.49    with cheese & bacon \$7.99

**Bourbon Street Grille** ..... \$8.49

Blackened boneless chicken breast, topped with lettuce and tomato on a grilled Kaiser roll with a side of Cajun mayonnaise.

with cheese \$8.99

**Grilled Patty Melt** ..... \$7.99

Hickory grilled burger smothered with Swiss cheese and sautéed onions on grilled sourdough bread.

**Cajun Chicken Wrap** ..... \$8.99

Warm flour tortilla stuffed with grilled Cajun chicken, lettuce, red onion, tomato, mixed cheese and Cajun mayonnaise.

**Steak Fajita Wrap** ..... \$9.29

Warm flour tortilla stuffed with seasoned grilled fajita sirloin, sautéed onions, red bell peppers, lettuce and cheddar cheese.

**Chop House Club** ..... \$9.49

Sliced ham, turkey, American cheese, bacon, lettuce, tomato and mayonnaise on grilled sourdough bread.

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## Desserts

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**Homemade Cheesecake** ..... \$4.99

Served with hot fudge or strawberry topping.

**Hot Fudge Sundae** Regular \$3.99 Small \$2.99

**Oreo Ice Cream Pie** ..... \$4.49

**Country Cobbler** ..... \$4.49

Chef's choice, served with a scoop of vanilla ice cream.

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## Beverages

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Coke, Diet Coke, Sprite, Mello Yello, Pink Lemonade, Dr. Pepper, Root Beer, Iced Tea, Sweet Tea and Coffee—*Unlimited Refills*

*Also Available*

Milk, Ginger Ale, Assorted Juices, Hot Tea and Bottled Waters

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## Join us for Sunday Brunch

*Omlets, French Toast, Eggs Benedict and more*

*Served from 10:30 am 'til 2:00 pm.*

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PHONE: 591-7666

FAX: 591-7119

## Starters

<b>Fresh Homemade Salsa &amp; Chips</b> .....	<i>\$4.49</i>
<b>Spinach &amp; Artichoke Dip</b> .....	<i>\$7.99</i>
With warm tortilla chips.	
<b>Nacho Stack</b> .....	<i>\$7.49</i>
Stacked tortilla chips with our homemade chili, cheddar cheese, diced tomatoes, scallions and sour cream. Served with a side of jalapeños.	
<b>Maryland Crabcakes</b> .....	<i>\$8.49</i>
The real thing served with Cajun mayonnaise.	
<b>Chicken Tenders</b> .....	<i>\$7.99</i>
Hand-battered, served with honey mustard dressing.	

## Salads

*Homemade dressings: Honey Mustard, Bleu Cheese, Ranch, Cajun Ranch, Thousand Island, Herb Vinaigrette, Vinegar & Oil, Low-Calorie French and Fat-Free Ranch.*

<b>Cobb Salad</b> .....	<i>\$9.29</i>
Marinated diced turkey, honey ham, & mozzarella cheese over crisp greens with cucumbers, tomatoes, hard-boiled egg, and topped with bacon bits and croutons.	
<b>Cancun Salad</b> .....	<i>\$9.29</i>
Crispy tortilla bowl loaded with fresh greens, homemade chili, cheddar cheese, diced tomatoes, sour cream and scallions. Served with Cajun ranch and a side of jalapeños.	
<b>Sirloin Steak Salad</b> .....	<i>\$11.49</i>
Grilled tender strips of sirloin over crisp mixed greens with sliced mushrooms, tomatoes and cheddar cheese.	

## Pastas

<b>Rattlesnake Chicken</b> .....	<i>\$11.49</i>
<i>"House Specialty!"</i> Grilled chicken sautéed with cilantro, jalapeños, tequila and lime juice in spicy cream with linguini. Topped with sour cream and scallions. Hot-n-Spicy!	
<b>Chop House Pasta</b> .....	<i>\$11.29</i>
Homemade marinara meat sauce with Italian sausage and garlic cream, served over linguini and topped with meatballs.	
<b>Angel Hair Marinara</b> .....	<i>\$8.99</i>
Angel hair pasta topped with marinara sauce and parmesan cheese.	
	with grilled chicken <i>\$11.49</i>

<b>Stuffed Mushrooms</b> .....	<i>\$6.99</i>
Fresh fried mushrooms stuffed with crabmeat, and served with Cajun ranch.	
<b>Quesadilla</b> .....	Chicken <i>\$8.49</i> ..... Steak <i>\$9.49</i>
Seasoned chicken or steak stuffed in a grilled flour tortilla with cheese, peppers, and onions. Topped with scallions and served with a side of sour cream and salsa.	
<b>Homemade Soups</b> Cup <i>\$3.49</i> ..... Bowl <i>\$5.49</i>	

<b>Cajun Chicken Caesar</b> .....	<i>\$10.79</i>
Traditional Caesar topped with hickory grilled Cajun chicken.	
<b>Southern Fried Chicken Salad</b> .....	<i>\$9.49</i>
Crisp greens, cucumbers, tomatoes and mixed cheese topped with our hand-battered fried chicken tenders.	
<b>Hickory Grilled Chicken Salad</b> .....	<i>\$9.49</i>
Crisp greens, cucumbers, tomatoes and mozzarella cheese topped with hickory grilled chicken.	
<b>Soup &amp; Side Salad Combination</b> .....	<i>\$7.99</i>

<b>Blackened Chicken Alfredo</b> .....	<i>\$11.49</i>
Blackened chicken breast over linguini tossed in creamy alfredo sauce.	
<b>Shawn's Pasta</b> .....	<i>\$11.49</i>
Artichoke hearts, sun-dried tomatoes, sliced black olives, mushrooms and red peppers sautéed in olive oil, and fresh lemon herb broth. Served over linguini.	
	with grilled chicken <i>\$13.79</i>
	with sautéed shrimp <i>\$15.49</i>

*Salads, Pasta & Entrees served with homemade biscuits.  
Grilled Garlic Bread. 99 per slice.*

## Entrees

*All Entrees (Fresh Chicken & Seafood, Steaks & Ribs and House Classics) include your choice of two side dishes, unless otherwise stated. Side salad, baked potato, or side caesar as one choice add .50*

### Fresh Chicken & Seafood

<b>Tropical Chicken</b> .....	<i>\$10.49</i>	<b>Louisiana Bayou Shrimp with Crawfish</b> .....	<i>\$13.99</i>
Grilled boneless chicken breast marinated in sweet teriyaki. Served over rice with a choice of one side dish.		Sautéed shrimp and crawfish tails tossed in Cajun cream sauce served over red beans & rice, choice of one side dish.	
<b>Lemon Herb Chicken</b> .....	<i>\$10.49</i>	<b>Southern Catfish Fillet</b> .....	<i>\$12.49</i>
Boneless chicken breast sautéed in lemon herb cream sauce.		Hickory grilled with Cajun spices or fried, southern style.	
<b>Cedar Plank Salmon</b> .....	<i>\$15.99</i>	<b>Blackened Tilapia</b> .....	<i>\$14.49</i>
Fresh grilled salmon glazed with maple bourbon sauce, served on a smoked cedar plank.		Blackened Louisiana style.	

### Hand-Cut Steaks & Ribs

*We use only U.S.D.A. choice beef. Our premium steaks are grilled over hickory wood, seasoned and topped with garlic butter.*

<b>Tender Beef Medallions</b> .....	<i>\$12.49</i>	<b>Chop House Filet</b> .....	8 oz. <i>\$21.99</i>
Tender choice beef medallions sautéed in garlic butter and served over mashed potatoes. Choice of one side dish.		<b>New York Strip</b> .....	12 oz. <i>\$17.99</i>
<b>Top Sirloin</b> .....	8 oz. <i>\$12.99</i> ..... 10 oz. <i>\$13.99</i>	<b>BBQ Ribs</b>	Slow cooked "fall-off-the-bone".
<b>Ribeye</b> .....	12 oz. <i>\$18.99</i>	<b>Full Order</b> .....	<i>\$17.49</i>
		<b>Half Order</b> .....	<i>\$13.99</i>

### Chop House Classics

<b>Chicken Tenders Platter</b> .....	<i>\$11.49</i>	<b>Southern Fried Chicken</b> .....	<i>\$10.49</i>
A generous portion of our hand-battered, deep-fried chicken tenders served with honey mustard and tangy BBQ sauce.		Hand-breaded boneless fried chicken breast topped with country gravy.	
<b>Smothered Chop Steak</b> .....	<i>\$11.99</i>	<b>Hickory-Fired Pork Chops</b> .....	<i>\$12.99</i>
12 oz. marinated chopped steak, smothered with sautéed onions, mushrooms and brown gravy.		Two center cut pork chops marinated in soy & ginger, then grilled over hickory wood.	
<b>Choice Pot Roast</b> .....	<i>\$11.29</i>	<b>Slow Roasted Boneless Pork Loin</b> .....	<i>\$11.99</i>
Seasoned and slow roasted, then topped with brown gravy.		Seasoned and slow roasted, then grilled over hickory wood.	
<b>Home-Style Meatloaf</b> .....	<i>\$10.29</i>		
Prepared fresh daily, topped with brown gravy.			

### Side Dishes

Side Salad \$3.49, Side Caesar \$3.49, Baked Potato \$3.49 (after 5 pm) loaded add .50  
All other side dishes \$2.99 each. Four Side Dish Plate \$9.99 (with salad, baked potato, or caesar as one choice \$10.49).

Red Beans & Rice  
Creamy Cole Slaw  
Macaroni & Cheese  
French Fries  
Mashed Sweet Potatoes  
Seasoned Steamed Broccoli  
Southern Style Green Beans

Baked Apples  
Fried Okra  
Glazed Baby Carrots  
Creamed Spinach  
Seasoned Rice  
Whole Kernel Corn  
Mashed Potatoes & Gravy