

## \*APPETIZERS

### CHILLED OYSTERS ON THE HALF SHELL

#### SEAFOOD PLATTER

shrimp, fresh lobster meat, oysters and crab louie

#### MOROCCAN SHRIMP

sautéed jumbo shrimp, garlic, red chili butter sauce

#### SWEET AND SPICY CALAMARI

#### JUMBO SHRIMP COCKTAIL

#### SEARED FOIE GRAS

with cognac braised Michigan apples, hazelnuts,  
and spiced cherry wine reduction

#### PEPPER AND CORIANDER CRUSTED TUNA, 4OZ

#### PAN SEARED DIVER SCALLOPS

with creamy leek and truffle ragout

#### LUMP BLUE CRAB AND LOBSTER CAKES

#### LOLLIPOP LAMB CHOPS

served with mint salsa verde

## SOUPS

### LOBSTER BISQUE

### BAKED FRENCH ONION SOUP

## SALADS

### THE CHOP HOUSE CHOPPED SALAD

greens with sliced, grilled tenderloin, Maytag bleu cheese, shiitake mushrooms,  
roasted potatoes, caramelized onions and cabernet demi glacé

### CAESAR SALAD

### GRILLED HEARTS OF ROMAINE SALAD

whole baby romaine split and grilled, with melted Maytag bleu cheese,  
applewood smoked bacon and white balsamic vinaigrette

### KALE AND QUINOA SALAD

ribbons of kale with butternut squash, quinoa, caramelized  
onions and almonds in an apple cider vinaigrette

### THE WEDGE

wedges of iceberg lettuce with Maytag bleu cheese dressing  
and crispy smoked applewood bacon lardons

### HOUSE SALAD

fresh spinach, frisée and baby greens tossed with goat cheese,  
candied pecans and dried cherries in a sherry vinaigrette

dressings: balsamic vinaigrette, Maytag bleu cheese, creamy garlic, caesar



## \*ENTREES

Our steaks are USDA Prime beef. Only 2% of all beef raised is graded Prime for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

FILET MIGNON, 8OZ

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STEAK FRITES

herb pepper rubbed 9oz. Wagyu ribeye with crispy fries, maître d'hotel butter, and béarnaise

BEEF WELLINGTON

STEAK AU POIVRE, 13OZ

BONE IN STRIP STEAK, 18OZ

NEW YORK STRIP, 15OZ

PORTERHOUSE STEAK, 24OZ

COWBOY STEAK, 20OZ TO 22OZ

CHARGRILLED BERKSHIRE PORK CHOPS

AUSTRALIAN RIB LAMB CHOPS

ROSEMARY SCENTED BREASTS OF CHICKEN

ROASTED RACK OF VENISON

GRILLED BONE IN VEAL CHOP

LUMP BLUE CRAB & LOBSTER CAKES

with roasted pepper coulis and basil oil

MISO GLAZED CHILEAN SEA BASS

with ginger-soy and wasabi sauces, spinach, and sticky rice

PEPPER AND CORIANDER CRUSTED TUNA, 8OZ

NORTH ATLANTIC SALMON, 12OZ

PAN SEARED DIVER SCALLOPS

with creme fraiche mashed potatoes and red wine reduction

DOVER SOLE MEUNIERE OR AMANDINE MARKET PRICE

JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

## FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES

CREAMED KALE AND SPINACH

ROASTED CALIFLOWER WITH PARMESAN MORNAY

ONE POUND BAKED POTATO

GARLIC SMASHED POTATOES

SAUTEED SPINACH WITH GARLIC

STEAMED BROCCOLI

GRILLED ASPARAGUS WITH PARMESAN

CREAMED CORN

BAKED THREE CHEESE MACARONI WITH ROASTED POBLANO CHILES

SAUTEED WILD MUSHROOMS

## ADD ONS

MAYTAG BLEU CHEESE

OSCAR

PAN SEARED DIVER SCALLOPS

GRILLED GULF SHRIMP

## La Dolce Vita

Let us tempt you...

with the finest gourmet desserts, hand made by our own pastry chef at La Dolce Vita. Or, if you enjoy premium hand rolled cigars, Vintage Ports or one of the finest Cognacs in the world try the Wine Cellar. Your server can arrange for a table to be ready for you after dinner at La Dolce Vita.

*Indulge!*

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TheChopHouseGrandRapids.com