

SMALL PLATES & RAW BAR

RAW BAR SAMPLER 50 | 70
King Crab, Lobster, Shrimp Cocktail,
Oysters, Tuna

TUNA CRUDO* 16
Yellow Fin Tuna, Tartar, Seared,
Wasabi, Soy

CARPACCIO* 12
Wagyu Beef, Sea Salt,
Parmigiano-Reggiano, Capers

OYSTERS* 3
1/2 Shell, Horseradish
Cocktail Sauce

SHRIMP COCKTAIL 15
Horseradish Cocktail Sauce, Lemon

CRAB CAKE 15
Tangy Pepper Relish, Mango Salsa, Lemon

DIVER SCALLOPS 15
Seared, Orange Blossom Honey, Nueskes Bacon

CALAMARI 13
Roman Style, Tomatoes, Capers, Lemon

STUFFED PORTABELLA MUSHROOM 11
Roasted Red Pepper, Artichoke, Boursin

SOUPS & SALADS

CREAMY CHICKEN WILD RICE* 8
Minnesota Grown Wild Rice,
Mushrooms, Vegetables,
Chicken, Cheddar Crisp

CLASSIC CAESAR* 8
Romaine Hearts,
ChopHouse Caesar Dressing, Ciabatta

THE WEDGE 8
Iceberg Lettuce,
Bacon, Tomato, Chives, Eggs,
Buttermilk-Blue Cheese Dressing

CHOPHOUSE SALAD 8
Chopped Greens, Blue Cheese,
Tomato, Cucumber, Eggs, Bacon,
Champaigne-Parmesan Dressing

MARKET SALAD 10
Baby Greens, Beets, Green Beans,
Goat Cheese, Walnuts, Tomato,
Mustard-Horseradish Dressing

SIDES

GRILLED ASPARAGUS 10
Lemon Butter

GREEN BEANS 7
Pancetta

SAUTEED MUSHROOMS 7
Rosemary Butter

CREAMED SPINACH 9
Parmesan Crust

CREAMED CORN 7
Bacon Crumble, Farmstead Cheese

LOBSTER MAC N' CHEESE 12

**TWICE BAKED
FOUR CHEESE POTATO** 8

BAKED POTATO 7
Sea Salt and Olive Oil Rubbed
Loaded 8

MASHED POTATO 7
Buttermilk and Horseradish

BAKED SWEET POTATO 7
Honey Butter

**TRIO OF SIDES
SELECT THREE SIDES TO BUILD YOUR TRIO** 16

Consuming raw or under cooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.

MEAT

FILET*
Eight Ounce 38
Twelve Ounce 46

RIBEYE*
Eighteen Ounce, Bone-In 40
Fourteen Ounce, Dry Aged 46

STRIP STEAK*
Sixteen Ounce, NY Cut 36
Eighteen Ounce, Bone-In, Dry Aged 46

PORTERHOUSE* 46
Twenty-Four Ounce

LAMB CHOPS* 42
Double Bone, Rib Chops, King Trumpet Mushrooms

CHICKEN 23
Griddle Roasted, Pan Juices, Fresh Herbs

VEAL PORTERHOUSE 38
Grilled, Wild Mushrooms, Rosemary Butter

PORK CHOP* 28
Single Chop, Ground Mustard, Fresh Herbs

PRIME RIB*
Fourteen Ounce 30
Twenty Two Ounce 36

PREPARATION

Au Poivre
Blackened
Sautéed Onions & Mushrooms 4
Cave Aged Blue Cheese 6
Black Garlic Truffle Butter 5

SAUCES

Housemade Steak Sauce
Red Wine Demi
Béarnaise
Green Peppercorn Sauce
Maitre d' Butter

SURF YOUR TURF

Garlic Shrimp 15
Crab Oscar 10
Lobster Tail 45
Diver Scallops 15

FISH

SALMON 30
Cedar Roasted, Spinach,
Cilantro-Lime, Buerre Blanc

SEA BASS 36
Sautéed, Sundried Tomato,
Basil Pesto

AHI TUNA ASIAN STYLE 32
Tandori Spice, Pickled Mango Puree,
Asian Slaw

GARLIC SHRIMP 30
Broiled, Garlic, Tomatoes

LOBSTER TAIL 68
Broiled, Drawn Butter, Lemon

DIVER SCALLOPS 31
Seared,
Smoked Bacon-Apple Vinaigrette

OUR STORY

A traditional steak house with contemporary flair,
specializing in tender steaks and fresh seafood,
and an extensive wine list.

We proudly serve Allen Brothers Steaks,
the Great Steakhouse Steak.™

PRIVATE DINING

ChopHouse private dining rooms are the
perfect setting for those important business dinner
meetings to that ever special occasion! We provide
customized event planning to ensure your experience
is one you & your guests won't soon forget!

BLOOMINGTON CHOPHOUSE®