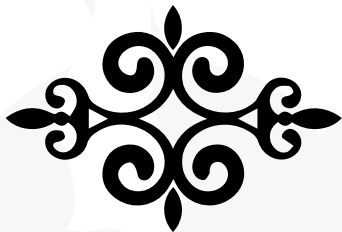


34

CHOPHOUSE



\$49



FIRST COURSE

choice of

Farmer's Salad

field greens, sourdough croutons, red onions,
carrots cherry tomatoes, apple, cucumbers, cider
vinaigrette

Baked Potato & Leek Soup

SECOND COURSE

choice of

Eisenhower's Braised Short Rib

braised short rib, rib, fresh field pea & grilled corn
relish, smoked corn puree, tobacco onions

Chicken Fried Chicken

sweet tea bacon braised kale, garlic whipped
potatoes, cajun tasso gravy

THIRD COURSE

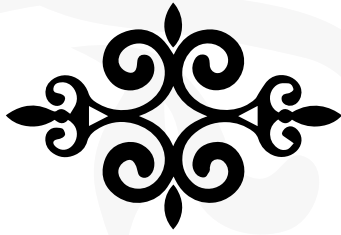
Creme Brûlée



34

CHOPHOUSE

\$99



FIRST COURSE

choice of

Wagyu Meatballs

wagyu grind, pecorino snow, served with ancho Chile voodoo sauce

Crab Cake

Lump Gulf Crab, served with remoulade sauce, celery & pepper slaw

SECOND COURSE

choice of

Knife & Fork Caesar Salad

hydro bib lettuce, sourdough croutons, parmesan crisps, black peppercorn caesar dressing

Classic Iceberg Wedge

red onions, cherry tomatoes, hickory smoked bacon, spiced pecans, served with buttermilk blue cheese dressing

THIRD COURSE

choice of

Ribeye

16oz center cut boneless Ribeye, served with loaded twice baked potato

Cajun Blackened Salmon

coal roasted vegetables, topped with shrimp & crawfish creole sauce

Double Barrel Berkshire Pork Chop

BBQ rubbed, tasso ham cream sauce, served with candied Brussel sprouts

FOURTH COURSE

choice of

Chocolate Cake

Creme Brûlée