



Appetizers

Hot Crab Dip

with fried tortillas and French baguette. 12.9

Fried Calamari

with fresh grated asiago and horseradish cream. 9.9

Goat Cheese Brulee Dip

Goat cheese, sundried tomato puree, roasted garlic, caramelized sugar crust, grilled Naan flatbread with balsamic glaze. 11.3

Buffalo Wings

A pound and a half of large plump wings covered with our spicy sauce. 11.5

French Sliders* (3)

Our house ground beef served on grilled brioche rolls with triple crème brie, truffle aioli and caramelized onions. 11.9

Roast Prime Rib Sliders* (2)

Served on grilled house-made steakhouse rolls with horseradish cream and classic Au Jus. 10.9

Available daily at 3:00pm*

Chicago Style Spinach & Artichoke Dip

Bubbly hot with fried tortillas and French baguette. 10.2

Tiger Shrimp

Baby shrimp lightly fried and tossed in our spicy Tiger sauce. 11.3

Fried Oysters*

with romaine, baby greens, fresh corn, tomato, bleu cheese and horseradish cream. 12

Soup Calendar

Bowl 6

MON	Black Bean with Ham
TUE	Baked Potato
WED	Chicken & Sausage Gumbo
THU	Chicken Tortilla
FRI	Chicken & Sausage Gumbo
SAT	Chicken Tortilla
SUN	Baked Potato

DAILY Lobster Bisque 7

Salads

Chop House

Crisp romaine, fresh corn, tomato and basil with our house dressing. 7.6
With applewood bacon add .75

Caesar

Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.6

Baby Kale Harvest Salad

Avocado, corn, tomatoes, dates, dried cranberries, goat cheese, tossed in a Champagne vinaigrette. 10.4 With Grilled Chicken add 2.5

Grilled Chicken Caesar

with chopped tomatoes, egg, feta, chopped bacon and simply seasoned chicken breast grilled over hickory. 13.9

Blackened Salmon Salad

Blackened salmon over mixed greens with Gorgonzola, walnuts, tomatoes and raspberry vinaigrette. 15.9

Thai Steak & Noodle Salad*

Grilled beef tenderloin, avocado, mango, mint, peanuts and honey-mustard sesame dressing. 16

Seafood & Pasta

Add a Caesar or Chop House salad. 3.5

Cajun Jambalaya

with shrimp, chicken and andouille sausage in a spicy Creole sauce served over linguini. 16.4

Today's Fresh Fish*

Our daily selection all certified sustainable. Mkt.

Colossal Lump Crab Cake "The Bomb"

10 ounces of hand picked colossal lump crab meat, baked to golden perfection. Served with fries and house-made slaw. 24.5

Louisiana Shrimp & Grits

Jumbo shrimp, Andouille sausage and onions, finished in a Creole Meunière reduction. Served over shrimp infused grits. 19.9

Asian Salmon*

Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables. 20.7

Penne Filetto Toscana*

Blackened beef filet tips served over penne pasta with wild mushrooms and sundried tomato, finished in a garlic-Romano cream sauce. 18.7

Grilled Portobellos & Warm Goat Cheese

with grilled asparagus, grilled red pepper and sauteed vegetables over whole wheat penne pasta. 15.4 With Grilled Chicken add 2.5

Seafood Explosion

Baked lemon snapper stuffed with seasoned lump crab, scallops and shrimp, covered with our spicy brown butter sauce. Served with garlic mashed potatoes and seasonal vegetable. 23.9

Add on five grilled shrimp with Bistro sauce to any entrée. 6

Add on a 5oz Colossal Lump Crab Cake to any entree. 8.5

In The Kitchen . . . Kelly Motley

* Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.

• Our servers work as a team to guarantee the best service around.
A gratuity of 18% is customary.

• We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call you a cab.

Burgers

Our 10 ounce burgers are made from 3 premium cuts of beef, house-ground each morning for today's service only.

Served all the way on a fresh grilled brioche bun with fries. **Our house-made mustard is available on request.**

Cheeseburger*

with melted cheddar cheese 12.9

Bacon Cheeseburger*

with applewood bacon and melted cheddar cheese. 13.9

Hickory Burger

with cheddar, grilled red onion, applewood bacon and smoky barbecue sauce. 13.9

Madrones' Burger "LE GRAND"

with triple crème brie cheese, applewood bacon, truffle aioli, caramelized onions and shredded lettuce. 14.9

Sandwiches

Spicy Fish Tacos

Crispy fried on three soft tortillas with sweet cabbage, tomato, avocado, mint, spicy peanut and honey mustard dressing. 12.2

Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made slaw. 14.9

Signature French Dip Au Jus*

Aged, roasted Prime Rib thinly sliced with grilled onions and melted Swiss piled high on a grilled baguette roll served with fries. While it lasts. 17.5

Biltmore Chicken

Grilled over hickory with smoky barbecue sauce, melted Jack and applewood bacon on a grilled brioche bun, served with fries. 12.5

Sides

Fire Roasted Asparagus 3.5

French Fries 3

House-made Coleslaw 2.5

Steamed Broccoli 3

True Idaho Loaded Baker 3.5

With melted cheddar and crispy bacon.

Sautéed Mushrooms 3

Garlic Mashed Potatoes 3

Eat Your Vegetables (changes daily) 3

Sweet Potato Casserole "To die for" 4
(contains pecans)

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Beef

All steak and prime rib entrees include a true Idaho baked potato and your choice of a Caesar or Chop House salad.

Roasted Prime Rib Au Jus * While it lasts

Slow roasted aged prime rib. **Available daily at 3:00pm**
10oz. 22.7 / 16oz. 28.9 / 20oz. 32.5

Drunken Ribeye 14oz.*

Marinated with Burton Baton Pale Ale and grilled over hickory. 26.9

Beef Tenderloin Madeira*

Hickory-grilled filet tips topped with fire roasted asparagus and melted Swiss. Covered in wild mushroom Madeira wine sauce, served with garlic mashed potatoes. 19.9

Monocacy "Bone-In Ribeye" 38oz.* While they last

Served with our signature creamy gorgonzola sauce, crispy fried onions and a true Idaho baked potato. *Please allow thirty minutes for preparation. Sorry, not available well-done.* 44

Hickory Grilled Beef Filet Medallions

Over sautéed garlic, spinach, corn, button mushrooms and garlic mashed potatoes. Finished with a spicy butter sauce. 20.9

Please choose one of our signature sauces to go along with any of the following:

**Port Wine Peppercorn - Creamy Aged Gorgonzola
Classic Au Jus**

Filet Mignon*

Center-cut beef tenderloin grilled over hardwood. 7oz. 23.9 / 9oz. 27.9

Real "Cowboy Cut" Ribeye*

18oz All steak...No bone. 32.9

Prime Center-Cut Sirloin*

Simply seasoned and grilled over hardwood. 6oz. 16.9 / 12oz. 22.5

Rare Cool, Red Center **Medium Rare** Warm Red Center **Medium** Pink Center
Medium Well Slightly Pink Hot Center **Well** Order Chicken

A Rib, A Chop & A Chicken

Add a Caesar or Chop House salad. 3.5

Double-Cut Mongolian Pork Chop*

16 Ounces Grilled to medium over hickory, with garlic mashed potatoes, sweet & sour red cabbage and house-made mustard. 19.9

Fried Chicken Tenderloins

Hand breaded in buttermilk batter, served with honey Dijon sauce, fries and house-made slaw. 13.2

Baby Back Barbecue Ribs

Slow smoked, fall off the bone pork ribs with fries and house-made slaw.
Half Rack 16.9 *Full Rack* 22.9

Add on five grilled shrimp with Bistro sauce to any entrée. 6

Add on a 5oz Colossal Lump Crab Cake to any entree. 8.5

Desserts

Warm Chocolate Chip Cookie Sundae

with vanilla ice cream, hot fudge, nuts and house-made whipped cream. 6.9

The Chocolate Legend

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted. 8.4
with a scoop of ice cream 1

House-made Key Lime Pie

baked in our graham cracker crust with crushed pecans, topped with whipped cream. 6.9

Homemade Cheesecake

Graham cracker crust with crushed pecans, served with fresh strawberries. 5.9

Madrones Peanut Butter Pie

Like nothing you have had before! 6.7