

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 baked brioche bun with fries.

Cheeseburger*

With Cheddar cheese 13.2

Bacon Cheeseburger*

With Cheddar cheese and thick applewood bacon. 14.2

Hickory Burger

With Cheddar cheese, grilled red onion, applewood bacon, and smoky barbecue sauce. 14.2

Madrones' Burger "LE GRAND"*

With triple crème brie cheese, applewood bacon, truffle aioli, caramelized onions, and shredded lettuce. 15.2

Sandwiches

Spicy Fish Tacos

Crispy fried snapper with three soft tortillas with sweet cabbage, Pico de Gallo, mango, avocado, mint, peanuts, and honey mustard dressing. 13

Smoky Pork Tacos

Smoky barbecue sauce, salsa fresca, fresh guacamole, cilantro, cucumber, and lime. 14

Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made slaw. 18

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. 17.9

Biltmore Chicken

Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and applewood bacon on a grilled brioche bun, served with fries. 13

Sides

Fire Roasted Asparagus 4

French Fries 3.5

House-made Coleslaw 2.5

Steamed Broccoli 3.5

True Idaho Loaded Baker 4

With butter, sour cream, cheddar, bacon, and scallions.

Sautéed Mushrooms 4

Garlic Mashed Potatoes 4

Mashed Cauliflower 4

Eat Your Vegetables (changes daily) 3

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

* 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.

Beef

All steak and prime rib entrées include a loaded baked potato and your choice of a Caesar or Chop House salad.

(Our baked potato is loaded with butter, sour cream, cheddar, bacon, and scallions)

Roasted Prime Rib Au Jus * While it lasts - and blackened at no extra charge.

Slow-roasted aged prime rib. **Available daily at 3:00pm**

10oz. 24 / 16oz. 31 / 20oz. 34

Drunken Ribeye 14oz.*

Marinated in Pale Ale and grilled over hickory. 28

Steak and Shrimp*

Our Drunken Ribeye marinated with Burton Baton Pale Ale and grilled over hickory. Served with five jumbo fried shrimp. 31

Hickory Grilled Beef Filet Medallions*

Served over garlic mashed potatoes, with sautéed garlic, spinach, and button mushrooms. Finished with a spicy brown butter sauce. 23

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

Port Wine Peppercorn - Creamy Aged Gorgonzola Classic Au Jus

Filet Mignon*

Center-cut beef tenderloin grilled over hardwood. 7oz. 25 / 9oz. 29

Real "Cowboy Cut" Ribeye*

All steak...No bone. 18oz 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
Med Well and Well butterfly

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, garlic mashed potatoes, garnished with sweet & sour red cabbage, and house-made mustard. 21

Grilled Lamb Chops*

Caramelized and slightly charred, served with fire-roasted asparagus and Mediterranean Street Corn - Charred on the grill and topped with Sriracha lime aioli, green onions, and feta cheese. 29

Fried Chicken Tenderloins

Hand breaded in buttermilk batter, honey Dijon sauce, fries, and house-made slaw. 13.9

Baby Back Barbecue Ribs

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

Add on five grilled or fried shrimp to any entree. 6

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

Desserts

Five Nut Brownie

With caramel sauce and vanilla ice cream. 7

The Chocolate Legend

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted. 8.5
with a scoop of ice cream 1

Homemade Key Lime Pie

Baked in our special graham cracker crust with pecans and macadamia nuts, and topped with whipped cream. 7

Homemade "NY Style" Cheesecake

Baked in our special graham cracker crust with pecans and macadamia nuts, served with fresh strawberries. 5.9

Madrones Peanut Butter Pie

Like nothing you have had before! 7



Appetizers

Hot Crab Dip

Fried tortillas and French baguette. 13

Spinach & Artichoke Dip

Fried tortillas and French baguette. 10.5

Goat Cheese Brulée Dip

Goat cheese, sundried tomato puree, roasted garlic, caramelized sugar crust, served with grilled Naan flatbread with a balsamic glaze. 11.5

Crispy Fried Calamari

Marinara & pepperoncini aioli. 11

Buffalo Wings

A pound and a half of large plump wings tossed in our spicy sauce. 11.5

French Sliders* (3)

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

Tiger Shrimp

Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce. 11.5

Fried Oysters* (5)

With romaine, fresh corn, tomato, bleu cheese, and horseradish cream. 13

Spicy Ahi Tuna and Salmon Tartar

With sliced avocado, cucumber, and Sriracha aioli. 15

Soup Calendar

Bowl 6

MON	Kale, White Bean, & 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 cut corn, tomato, basil, and croutons, tossed in our housemade creamy peppercorn Italian dressing and bleu cheese crumbles. 8

Caesar

Crisp romaine hearts, fresh grated Parmesan cheese, sundried tomatoes, and rustic croutons. 8

Emerald Kale Salad

Baby kale, cabbage, carrots, basil, and roasted peanuts, tossed in Reggiano cheese and white balsamic vinaigrette. *Your choice of grilled chicken breast 16, blackened or smoked Salmon 17*

Mixed Greens Salad

Mixed greens with Gorgonzola, walnuts, tomatoes, tossed in raspberry vinaigrette. *Your choice of grilled chicken 16, blackened or smoked Salmon 17*

Grilled Chop House

Crisp romaine, fresh cut corn, chopped tomatoes, and basil, tossed in our housemade creamy peppercorn Italian dressing and bleu cheese crumbles. *Your choice of grilled chicken 16, blackened or smoked Salmon 17*

Grilled Caesar Salad

Crisp romaine, Greek Feta cheese, chopped tomatoes, eggs, and apple-wood bacon. Tossed in our special creamy Parmesan Caesar dressing. *Your choice of grilled chicken 16, blackened or smoked Salmon 17*

Thai Steak & Noodle Salad*

Grilled beef tenderloin tips, spicy Thai noodles, cool avocado, mango, mint, tomatoes, mixed greens, and peanuts in a honey mustard sesame dressing. 18 *(We recommend not serving the dressing on the side)*

Seafood & Pasta

Add a Caesar or Chop House salad. 3.5

Cajun Jambalaya

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce served over linguini. 17

Today's Fresh Fish*

Our daily selection, all certified sustainable. *(see your server)*

Ahi Tuna Platter (Rare)

Lightly seared tuna, rolled in sesame seeds, served rare, drizzled with Sriracha aioli, and citrus punzu beside an Emerald kale salad with roasted peanuts, tossed in a white balsamic vinaigrette, and bleu cheese tomatoes. 23

Jumbo Lump Crab Cake "The Bomb"

10 Ounces of hand-picked jumbo lump crab meat, baked to golden perfection. Served with fries and house-made slaw. 28

Louisiana Shrimp & Grits

Jumbo shrimp, Andouille sausage, and onions, finished in a Creole Meuniere 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. 21

Short Smoked Salmon Filet*

Marinated and smoked, then hickory grilled served with asparagus, cauliflower mash, and maple mustard sauce. 21

Penne Toscana & Blackened Tenderloin*

Blackened beef filet tips served over penne pasta with wild mushrooms and sundried tomatoes, finished in a garlic-Romano cream sauce. 19

Grilled Portobellos & Warm Goat Cheese

Grilled asparagus, grilled red pepper, and sautéed vegetables over whole wheat penne pasta. 16 *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. 26

Add on five grilled or fried shrimp to any entrée. 6
Add on a 5oz Jumbo Lump Crab Cake to any entrée. 8.5

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- 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.