

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*

Cheddar cheese 14

Bacon Cheeseburger*

Cheddar cheese and thick applewood bacon. 15

Hickory Burger

Cheddar cheese, grilled red onion, applewood bacon, and smoky barbecue sauce. 15

Madrones' Burger "LE GRAND"**

Triple crème brie cheese, applewood bacon, truffle aioli, fried onion straws, and shredded lettuce. 15²⁰

Sandwiches

Spicy Fish Tacos (3)

Crispy fried snapper on soft tortillas with sweet cabbage, Pico de Gallo, mango, avocado, mint, peanuts, and honey mustard dressing. 14

Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made coleslaw. 19

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. 19

Biltmore Chicken

Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and applewood bacon on a grilled brioche bun, served with fries. 14

Sides

Fire Roasted Asparagus 4

French Fries 3⁵⁰

House-made Coleslaw 2⁵⁰

Steamed Broccoli 3⁵⁰

True Idaho Loaded Baker 4

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

Sautéed Mushrooms 4

Garlic Mashed Potatoes 4

Creamy Cauliflower Mash 4

Eat Your Vegetables (changes daily) 3

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

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. 25 / 16oz. 32 / 20oz. 35

Drunken Ribeye 14oz.*

Marinated in Pale Ale and grilled over hickory. 29

Steak and Shrimp*

Our Drunken Ribeye marinated in Burton Baton Pale Ale and grilled over hickory, served with five jumbo fried shrimp. 33

Beef Tenderloin, Dry Scallops and Jumbo Shrimp

Two beef filet medallions, three large scallops, and three jumbo shrimp seasoned and grilled over hickory and served with sautéed spinach, corn, button mushrooms, and garlic mashed potatoes. Finished in a spicy brown butter sauce; comes with your choice of a Chop or Caesar salad. 30

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. 26⁵⁰ / 9oz. 31

Real "Cowboy Cut" Ribeye*

All steak...No bone. 18oz 33⁵⁰

Prime Center-Cut Sirloin*

Simply seasoned and grilled over hardwood. 6oz. 17⁵⁰ / 12oz. 23

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. 3⁵⁰

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. 23

Fried Chicken Tenderloins

Hand breaded in buttermilk batter, served with honey Dijon, fries, and house-made coleslaw. 15

Baby Back Barbecue Ribs

Slow smoked, fall off the bone pork ribs, served with fries and house-made coleslaw.

Half Rack 17⁵⁰ Full Rack 23⁵⁰

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

Add on a Jumbo Lump Crab Cake to any entrée. 8⁵⁰

Desserts

Five Nut Brownie

With caramel sauce and vanilla ice cream. 7⁵⁰

The Chocolate Legend

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted. 9⁸⁰

Scoop of ice cream add 1⁰⁰

Homemade Key Lime Pie

Baked in our special graham cracker crust with pecans and macadamia nuts, and topped with whipped cream. 7⁵⁰

Homemade "NY Style" Cheesecake

Baked in our special graham cracker crust with pecans and macadamia nuts, served with fresh strawberries and whipped cream. 7⁵⁰

Madrones Peanut Butter Pie

Like nothing you have had before! 7⁵⁰

* 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.



Appetizers

Hot Crab Dip

Fried tortillas and soft Bavarian pretzels. 13⁵⁰

Spinach & Artichoke Dip

Fried tortillas and soft Bavarian pretzels. 11⁵⁰

Goat Cheese Brûlée Dip

Goat cheese, sundried tomato puree, roasted garlic, caramelized sugar crust, served with grilled Naan flatbread with a balsamic glaze. 12

Crispy Fried Calamari

Marinara & pepperoncini aioli. 12

Buffalo Wings

A pound and a half of large plump wings tossed in our spicy sauce. 12

French Sliders* (3)

Our house-ground beef served on grilled brioche buns with triple crème brie cheese, truffle aioli, and caramelized onions. 11⁹⁰

Tiger Shrimp

Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce. 11⁵⁰

Colorado Steak Rolls

Crispy wontons stuffed with aged prime rib, caramelized onions, peppers, Cheddar and Jack cheese. 11⁵⁰

Spicy Chicken Lettuce Wraps

Blackened chicken, lettuce, corn, Pico de Gallo, guacamole, pickled red onions, Parmesan cheese, and Sriracha crema. 11⁵⁰

Spicy Ahi Tuna and Salmon Tartare

Crostini's and sliced avocado with a Sriracha crema drizzle. 15

Soup Calendar

Bowl 7

MON Kale, White Bean, & Ham

TUE Loaded Baked Potato

WED Chicken & Sausage Gumbo

THU Chicken Tortilla

FRI Chicken & Sausage Gumbo

SAT Chicken Tortilla

SUN Loaded Baked Potato

DAILY Lobster Bisque 8

Salads

Chop House Salad

Crisp romaine, fresh cut corn, tomato, basil, and croutons, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles. 8⁵⁰

Caesar Salad

Crisp romaine hearts, fresh grated Parmesan cheese, sundried tomatoes, and rustic croutons. 8⁵⁰

Emerald Kale Salad

Baby kale, radicchio, craisins, carrots, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette.

grilled chicken 16, blackened salmon 18

Grilled Chop House Salad

Crisp romaine, fresh cut corn, chopped tomatoes, and basil, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles.

grilled chicken 16, blackened salmon 18

Grilled Caesar Salad

Crisp romaine, Greek Feta cheese, tomatoes, eggs, and apple-wood bacon, tossed in our special creamy Parmesan Caesar dressing.

grilled chicken 16, blackened salmon 18

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*)

Crab Cake Salad

Our jumbo lump crab cake served over a light bed of mixed greens, avocado, corn, and ruby red grapefruit, with a white balsamic vinaigrette. 21

Seafood & Pasta

Add a Caesar or Chop House salad. 3⁵⁰

Cajun Jambalaya

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over linguini. 18

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 ponzu beside an Emerald kale salad with roasted peanuts, tossed in a white balsamic vinaigrette, with bleu cheese tomatoes. 22

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 coleslaw. 29⁹⁰

Louisiana Shrimp & Grits

Jumbo shrimp, Andouille sausage, diced tomatoes, and onion, finished in a Creole Meunière reduction, served over shrimp-infused grits. 20⁵⁰

Asian Salmon*

Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables. 22

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. 19⁵⁰

Portobello Gnocchi

Smoky Portobellos, warm Panko breaded Goat Cheese, grilled asparagus, red peppers, and sautéed vegetables, served over gnocchi. 17

With Blackened Chicken add 2⁵⁰

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. 27

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

Add on a Jumbo Lump Crab Cake to any entrée. 8⁵⁰

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• 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.