



## Appetizers

### Hot Crab Dip

Fried tortillas and soft Bavarian pretzels. 14

### Spinach and Artichoke Dip

Fried tortillas and soft Bavarian pretzels. 12.<sup>5</sup>

### Goat Cheese Brûlée Dip

Goat cheese, sun-dried tomato puree, roasted garlic, caramelized sugar crust, served with grilled Naan flat bread with a balsamic glaze. 12.<sup>5</sup>

### Crispy Fried Calamari

Marinara & pepperoni aioli 13

### Buffalo Wings

A pound and a half of large plump wings tossed in our spicy sauce 14

### French Sliders (3)

Our house-ground beef served on grilled brioche buns with triple creme brie cheese, truffle aioli, and caramelized onions. 12

### Tiger Shrimp

Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce. 12

### Colorado Steak Rolls

Crispy wantons stuffed with aged prime rib, caramelized onions, peppers, Cheddar and Jack cheese. 12.<sup>5</sup>

### Spicy Chicken Lettuce Wraps

Blackened chicken, lettuce, corn, Pico de Gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha crema. 12

### Spicy Ahi Tuna and Salmon Tartar

Crostini's and sliced avocado with a Sriracha crema drizzle. 16

## Soup Calendar

<b>MON</b>	Chicken & Sausage Gumbo	7
<b>TUE</b>	Loaded Baked Potato	7
<b>WED</b>	Chicken & Sausage Gumbo	7
<b>THUR</b>	Chicken Tortilla	7
<b>FRI</b>	Chicken & Sausage Gumbo	7
<b>SAT</b>	Chicken Tortilla	7
<b>SUN</b>	Loaded Baked Potato	7
<b>DAILY</b>	Lobster Bisque	9

- Consuming raw and undercooked animal foods may increase your risk of contracting a food-borne 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.

## 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 8.<sup>50</sup>

### Caesar Salad

Crisp romaine hearts, freshly grated Parmesan cheese, sun-dried tomatoes, and rustic croutons. 8<sup>50</sup>

### Emerald Kale Salad with Blackened Chicken 17

Baby kale, radicchio, kohlrabi, Brussels sprouts, Napa cabbage, carrots, broccoli, peanuts, raisins, carrots, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette. Blackened *Shrimp 18 or Salmon 19.*<sup>9</sup>

### Crispy Chicken Chop House Salad 17

Crisp romaine, fresh cut corn, avocado, chopped tomatoes, and basil, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles. Blackened *Shrimp 18 or Salmon 19.*<sup>9</sup>

### Crispy chicken Caesar Salad 17

Crisp romaine, Greek feta cheese, tomatoes, eggs, and apple-wood bacon, tossed in our special creamy Parmesan Caesar dressing. Blackened *Shrimp 18 or Salmon 19.*<sup>9</sup>

### Thai Steak & Noodle Salad\* 19

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

### Crab Cake Salad 23

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

## Seafood & Pasta

Add a Caesar or Chop House salad. 3<sup>50</sup>

### Today's Fresh Fish

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

### Ahi Tuna Platter (Rare) 24.<sup>9</sup>

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

### Sautéed Jumbo Lump Crab Cakes

With remoulade sauce, fries & coleslaw. 33

### Louisiana Shrimp & Grits

Jumbo shrimp, Andouille sausage, diced tomatoes, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits. 21<sup>50</sup>

### Asian Salmon\*

Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables. 23

### 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. 28

### Penne Toscana & Blackened Tenderloin\*

Blackened beef filet tips served over penne pasta with wild mushrooms and sun-dried tomatoes, finished in a garlic-Romano cream sauce. 21

### Portobello Gnocchi

Smoky portobellos, warm panko breaded goat cheese, grilled asparagus, red peppers, and sautéed vegetables, served over gnocchi. 18  
*With Blackened Chicken add 2<sup>50</sup>*

### Cajun Jambalaya

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over linguini. 20

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

**Add on a Jumbo Lump Crab Cake to any entrée. 10**

## 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. 15

### Bacon Cheeseburger\*

Cheddar cheese and applewood bacon. 16

### Hickory Burger\*

Cheddar cheese, grilled red onion, applewood bacon, and smoky barbecue sauce. 16

### Madrones Burger "LE GRAND"\*

Triple creme brie cheese, applewood bacon, truffle aioli, grilled onion, and shredded lettuce. 16.<sup>5</sup>

## 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.<sup>9</sup>

### Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made coleslaw. 21

### 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. 20

### Biltmore Chicken\*

Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and applewood bacon, on a grilled brioche bun, served with fries. 15

## Sides

### Fire Roasted Asparagus 4

### French Fries 3.<sup>5</sup>

### House-made Coleslaw 2.<sup>5</sup>

### Steamed Broccoli 3.<sup>5</sup>

### Sauteed Mushrooms 4

### Garlic Mashed Potatoes 3.<sup>5</sup>

### Creamy Cauliflower Mash 4

### Eat Your Vegetables (changes daily) 3

### True Idaho Loaded Baker 5

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

### Sweet Potato Casserole 5 (contains pecans)

- Consuming raw and undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.
- Please notify us of any food allergies, as all ingredients are not listed on the menu.
- Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed. We typically never make this request short of 90 minutes after you are seated.

## 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 - Original or Blackened (our favorite!)

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

10oz. 29 / 16oz. 35 / 20oz. 39.<sup>9</sup>

### Drunken Ribeye 14oz.\*

Marinated in Pale Ale and grilled over hickory. 31

### Steak and Shrimp\*

Our Drunken Ribeye marinated in Pale Ale and grilled over hickory, served with five jumbo fried shrimp. 35

### Madrones Grilled Hanger Steak\*

Marinated Hanger Steak grilled over hickory and served with grilled asparagus and Mexican street corn 27 (Not served with a loaded baked potato)

### Beef Tenderloin, Dry Scallops and Jumbo Shrimp \*

Two beef filet medallions, scallops, and three jumbo shrimp seasoned and grilled over hickory and served with sautéed spinach, corn, mushrooms, and garlic mashed potatoes. Finished in a spicy brown butter sauce. 31

Or choice of three beef filet medallions. 26 (Not served with a loaded baked potato)

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**

### Fillet Mignon\*

Center-cut beef tenderloin grilled over hardwood. 7oz. 30 / 9oz. 35

### Real "Cowboy Cut" Ribeye\*

All steak...No bone. 18oz 36

**Rare** Cool Red Center ~ **Medium Rare** Warm Red Center ~ **Medium** Hot Pink Center ~ **Medium Well** Slightly Pink Hot Center ~ **Well** No Pink  
*We will be happy to butterfly cut your well steak*

## A Rib, A Chop & A Chicken

Add a Caesar or Chop House salad. 3<sup>50</sup>

### 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. 24

### Fried Chicken Tenderloins

Hand breaded in buttermilk batter, served with honey Dijon, fries, and house-made coleslaw. 15.<sup>5</sup>

### Baby Back Barbecue Ribs

Slow smoked, fall off the bone pork ribs, served with fries and house-made coleslaw. Half Rack 18 Full Rack 25

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

**Add on a jumbo lump crab cake to any entrée. 10**

## Dessert

### Madrones Peanut Butter Pie

Like nothing you have had before! 8

### Five Nut Brownie

With caramel sauce and vanilla ice cream. 8

### The Chocolate Legend

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted. 9<sup>80</sup>

Scoop of ice cream add 1<sup>00</sup>

### Homemade Key Lime Pie

Baked in our special graham cracker crust with pecans and macadamia nuts, and topped with whipped cream. 8

### Homemade "NY Style" Cheesecake

Baked in our special graham cracker crust with pecans and macadamia nuts, served with fresh strawberries and whipped cream. 8