



MARTINIS

HOUSE SPIRITS - BACARDI, SAUZA SILVER, GILBEY'S LONDON DRY GIN, SMIRNOFF VODKA & JIM BEAM

VERY BERRY

Pomegranate, strawberry, blackberry, cranberry, and raspberry-infused Tito's Vodka with a sugar rim • 11

WHISKEYLICIOUS

Makers Mark Bourbon with peach & fresh lime juice • 12

PINEAPPLE UPSIDE DOWN CAKE

Malibu Coconut Rum, pineapple juice, a splash of grenadine and a sugar rim • 11

MANGO MARTINI

Malibu Mango and Coconut Rums, fresh pineapple-infused Tito's Vodka, orange juice and a splash of grenadine • 12

CHOCOLATE LOVERS

Smirnoff Vanilla, Bailey's Irish Cream & Chocolate liqueurs, Kahlua with a splash of cream and a chocolate swirl • 12

MADRONES COSMO

Tito's Vodka, Triple Sec, fresh lime juice and a splash of cranberry • 11

LEMONBERRY FIZZ

Strawberry, blackberry and lemon-infused Tito's Vodka, strawberry lemonade, a splash of champagne and a sugar rim • 11

SKINNY POMEGRANATE COSMO

Tito's Vodka, Triple Sec, fresh lime, cranberry and pomegranate juices • 10

SKINNY MARGARITA

Sauza Silver Tequila, Triple Sec, fresh lime, blue agave nectar and a salt rim • 10

COCKTAILS

MADRONES MARGARITA

Don Julio, Solerno Blood Orange liqueur, fresh lime & sweetener with a salt rim • 12.5

DESERT PEAR MARGARITA

Don Julio, Triple Sec, fresh lime, Desert Pear blend with a salt rim • 13

CADILLAC MARGARITA

Don Julio Reposado Tequila, Triple Sec, fresh lime, topped with Grand Marnier and a salt rim • 14.5

ORANGE CRUSH

Smirnoff Orange Vodka, Triple Sec, and juice from freshly crushed oranges • 10

RUBY RED GRAPEFRUIT CRUSH

Deep Eddy Ruby Red Grapefruit Vodka and freshly squeezed grapefruit juice • 10

STRAWBERRY MOJITO

Bacardi Rum, strawberries, muddled mint & lime • 10

OLD FASHIONED

Buffalo Trace, muddled oranges and cherries, with a dash of bitters and sweetener • 12

MADRONES MULE

Tito's Vodka, Fever Tree Ginger Beer & fresh lime • 11

BLOOD ORANGE WHISKEY SOUR

Makers Mark Whiskey, Solerno liqueur, sour mix, blood orange juice, and simple syrup • 13

RED

OUR WINES BY THE GLASS ARE AVAILABLE IN 6 OUNCE POURS

PINOT NOIR , Chloe, 2021, Monterey County, CA.....	9.....	28
PINOT NOIR , Willamette Valley Whole Cluster, 2021, Willamette Valley, OR.....		57
PINOT NOIR , Sea Sun, 2021, Fairfield, CA.....	12.....	38
RED BLEND , Purple Cowboy, 2021, Paso Robles, CA.....	9.....	28
RED BLEND , Conundrum by Caymus, 2021, Fairfield, CA.....	12.....	38
MALBEC , Terrazas, 2021, Mendoza, Argentina.....	12.....	38
CABERNET SAUVIGNON , Columbia Crest, 2020, Columbia Valley, WA.....	9.....	28
CABERNET SAUVIGNON , Bonanza by Caymus, 2021, Fairfield, CA.....	12.....	38
CABERNET SAUVIGNON , Daou, 2021, Paso Robles, CA.....		52
CABERNET SAUVIGNON , J Lohr Hilltop, 2021, Paso Robles, CA.....		59
SANGRIA , Red Wine, Brandy, muddled fresh fruit & sweetener		9

WHITE

PROSECCO , Lunetta – Italy, Brut sparkling wine with subtle flower and fruit aromas		9
CHAMPAGNE , Moet & Chandon, Blanc Demi-Sec, CA		35
RIESLING , Chateau Ste. Michelle, 2022, Columbia Valley, WA.....	9.....	28
PINOT GRIGIO , Caposaldo, 2022, Italy.....	9.....	28
PINOT GRIGIO , Ecco Domani, 2021, Italy.....		32
PINOT GRIGIO , King Estates, 2021, Willamette Valley, OR.....		52
MOSCATO , Moscato D'Asti, 2022, Alb, Italy	12.....	38
SAUVIGNON BLANC , Brancott, 2023, Marlborough, New Zealand.....	9.....	28
SAUVIGNON BLANC , Yealands, 2022, Marlborough, New Zealand.....	12.....	38
SAUVIGNON BLANC , Kim Crawford, 2022, Marlborough, New Zealand.....		46
CHARDONNAY , Medium Oaked, Trinity Oaks, 2021, Napa and Lodi, CA.....	9.....	28
CHARDONNAY , Unoaked, Nicolas, 2022, France.....	9.....	28
CHARDONNAY , Kendall Jackson, 2021, Santa Barbara County, CA.....	12.....	38
CHARDONNAY , Alexander Valley, 2020, Sonoma County, CA.....		48
SANGRIA , White Wine, Triple Sec, muddled fresh fruit & sweetener		9

• Wines are grouped by grape from milder & sweeter to drier & more intense.

• We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.



APPETIZERS

SPINACH AND ARTICHOKE DIP

Fried tortillas and soft Bavarian pretzels • 13

HOT CRAB DIP

Fried tortillas and soft Bavarian pretzels • 16

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 • 14

CRISPY FRIED CALAMARI

Pepperoncini aioli • 15

BUFFALO WINGS

A pound and a half of large plump wings tossed in our spicy sauce • 16

FRENCH SLIDERS (3)

Our house-ground beef served on grilled brioche buns with triple creme brie cheese, truffle aioli, and caramelized onions • 13

TIGER SHRIMP

Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce • 13

COLORADO STEAK ROLLS

Crispy wontons stuffed with aged prime rib, caramelized onions, peppers, Cheddar and Jack cheese • 13.5

SPICY CHICKEN LETTUCE WRAPS

Blackened chicken, lettuce, corn, Pico de Gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha crema • 13

FRIED CHESAPEAKE OYSTERS

Served with mixed greens, fresh corn, blue cheese & horseradish cream. 16

SOUPS

MON	Chicken & Sausage Gumbo	7
TUE	Loaded Baked Potato	7
WED	Chicken & Sausage Gumbo	7
THUR	Chicken Tortilla	7
FRI	Chicken & Sausage Gumbo	7
SAT	Chicken Tortilla	7
SUN	Loaded Baked Potato	7
DAILY	Crab and Corn Chowder	9

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 • 11

CAESAR SALAD

Crisp romaine hearts, freshly grated Parmesan cheese, sun-dried tomatoes, and rustic croutons • 11

EMERALD KALE SALAD WITH BLACKENED CHICKEN 18

Baby kale, radicchio, kohlrabi, brussels sprouts, Napa cabbage, carrots, broccoli, peanuts, raisins, carrots, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette

with Blackened Shrimp • 19 / with Salmon • 23

CRISPY CHICKEN CHOP HOUSE SALAD

Crisp romaine, fresh cut corn, avocado, chopped tomatoes, and basil, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles • 18

with Blackened Shrimp • 19 / with Salmon • 23

CRISPY CHICKEN CAESAR SALAD

Crisp romaine, Greek feta cheese, tomatoes, eggs, and apple-wood bacon, tossed in our special creamy Parmesan Caesar dressing • 18

with Blackened Shrimp • 19 / with Salmon • 23

THAI STEAK & NOODLE SALAD*

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 • 21

*We recommend not serving the dressing on the side.

SEAFOOD & PASTA

Add a Caesar or Chop House salad + 3.50

TODAY'S FRESH FISH

Our daily selection, grilled over hickory and served blackened or grilled with two sides. (See your server)

AHI TUNA PLATTER (RARE)

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 • 24.9

SAUTÉED JUMBO LUMP CRAB CAKES

10oz of Jumbo lump crab meat, remoulade sauce, fries & coleslaw • 38

LOUISIANA SHRIMP & GRITS

Jumbo shrimp, Andouille sausage, diced tomatoes, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits • 24

ASIAN SALMON*

Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables • 26

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 • 26

PORTOBELLO GNOCCHI

Smoky portobellos, warm panko breaded goat cheese, grilled asparagus, red peppers, and sautéed vegetables, served over gnocchi • 23

With Blackened Chicken + 2.50

CAJUN JAMBALAYA

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over linguine • 23

Add on five grilled shrimp to any entrée + 8 or crab cake + 12

• 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.

BURGERS

OUR 10 OUNCE BURGERS ARE MADE FROM 3 PREMIUM CUTS OF BEEF, HOUSE-GROUND EACH MORNING FOR TODAY'S SERVICE ONLY. SERVED ON A FRESHLY BAKED BRIOCHE BUN.

CHEESEBURGER*

Cheddar, house aioli, pickle, lettuce & fries. 16.5

BACON CHEESEBURGER*

Cheddar, applewood bacon, house aioli, pickle, lettuce & fries. 18⁵

HICKORY BURGER*

Cheddar, grilled red onion, applewood bacon, smoky barbecue sauce, pickle, lettuce & fries. 18.5

MADRONES BURGER "LE GRAND"*

Triple creme brie cheese, applewood bacon, truffle aioli, grilled onion, and shredded lettuce. 19

SANDWICHES

SPICY FISH TACOS (3)

Crispy fried snapper on soft tortillas with sweet pickled onions, pico de gallo, mango, avocado, mint, peanuts, and honey mustard dressing • 17

JUMBO LUMP CRAB CAKE SANDWICH

Served on a brioche bun with fries and house-made coleslaw • 24

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 • 23

BILTMORE CHICKEN*

Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and applewood bacon. Served on a grilled ciabatta roll with fries • 17

SIDES

FIRE ROASTED ASPARAGUS • 5

FRENCH FRIES • 4

HOUSE-MADE COLESLAW • 3

STEAMED BROCCOLI • 4

SAUTÉED CREMINI MUSHROOMS • 4

GARLIC MASHED POTATOES • 4

CREAMY CAULIFLOWER & CHEESE • 5

EAT YOUR VEGETABLES (CHANGES DAILY) • 4

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* Original or Blackened

Slow-roasted aged prime rib. Available daily at 3:00pm
10oz • 34 / 16oz • 46 / 20oz • 51

DRUNKEN RIB-EYE 14OZ*

Marinated in pale ale and grilled over hickory • 41

STEAK AND SHRIMP

Our Drunken Rib-eye marinated in pale ale and grilled over hickory, served with five jumbo fried shrimp • 46

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 • 35
Or choice of three beef filet medallions • 32 (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

FILET MIGNON*

Center-cut beef tenderloin grilled over hardwood 7oz • 38 / 9oz • 44

MADRONES PRIME CUT SIRLOIN*

Simply seasoned and grilled over hardwood 6oz • 22 / 12oz • 29

REAL "COWBOY CUT" RIB-EYE*

All steak...No bone 18oz • 46

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.

Add grilled Portabella mushrooms or onions to your steak + 3.⁵

A RIB, A CHOP & A CHICKEN

Add a Caesar or Chop House salad + 3.50

DOUBLE-CUT MONGOLIAN PORK CHOP*

16 ounces grilled to medium over hickory, garlic mashed potatoes, garnished with pickled red onion, and house-made mustard • 28

FRIED CHICKEN TENDERLOINS

Hand breaded in buttermilk batter, served with honey Dijon, fries, and house-made coleslaw • 17

BABY BACK BARBECUE RIBS

Slow smoked, fall off the bone pork ribs, served with fries and house-made coleslaw. Half Rack • 24 Full Rack • 31

Add on five grilled shrimp to any entrée + 8 or crab cake + 12

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 • 12 (Scoop of ice cream + 2)

HOMEMADE KEY LIME PIE

Baked in our special graham cracker crust with pecans and macadamia nuts, and topped with whipped cream • 9

HOMEMADE "NY STYLE" CHEESECAKE

Baked in our special graham cracker crust with pecans and macadamia nuts, served with fresh strawberries and whipped cream • 8.5



FROM THE BARREL

BOURBON

Angels Envy Port wine Finish	14
Basil Hayden.....	14
Blanton's Single Barrel	18
Bookers Small Batch ~125°	24
Buffalo Trace	11
Eagle Rare 10yr Single Barrel	12
Elijah Craig Small Batch.....	11
John J. Bowman Single Barrel.....	16
Knob Creek Small Batch ~100°.....	13
Maker's Mark	11
Woodford Reserve	13

AMERICAN

Jack Daniel's	10
Jack Daniel's Honey	10
Seagram's 7	9
Screwball Peanut Butter.....	9

CANADIAN

Crown Royal	12
Crown Royal Apple.....	12
Fireball	9

IRISH

Jameson	11
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RYE WHISKEY

Bulleit Rye 95° Small Batch.....	11
Catoctin Creek.....	10
Sagamore Rye	12
WhistlePig 10yr Small Bach.....	21

SINGLE MALT SCOTCH WHISKEY

Glenfiddich 12yr.....	18
Glenfiddich 18yr.....	24
Glenlivet 12yr	18
Glenlivet 21yr Archive.....	36
Laphroaig 10yr.....	16
Macallan 12yr Sherry Oak Cask.....	24
Talisker 10yr.....	21

BLENDED SCOTCH WHISKEY

Dewars White Label.....	10
Johnny Walker Black.....	14

VODKAS

Absolut	Kettle One
Absolut Citron	Smirnoff Blueberry
Deep Eddy Grapefruit	Smirnoff Cherry
Deep Eddy Lime	Smirnoff Citrus
Deep Eddy Sweet Tea	Smirnoff Orange
Grey Goose	Smirnoff Vanilla
	Tito's Handmade

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Beefeater	Bombay Sapphire
Hendrick's	Tanqueray

TEQUILAS

Don Julio 1942	Patron Silver
Don Julio Reposado	Sauza Silver
Don Julio Blanco	Sauza Gold
Casamigos Blanco	

RUM

Bacardi Light	Malibu Mango
Captain Morgan Spiced	Myers's Dark
Malibu	

"THE BEST HAPPY HOUR IN FREDERICK"

(Available Monday-Friday from 3:00 p.m. to 6:00 p.m. and every night 9:00 p.m. – close. Bar area only)

Daily Specials \$7 house spirits & \$1 OFF all other drinks

BEERS

WHAT'S ON TAP TODAY!



WEEKLY DEALS

MONDAY \$12 Burgers and half price 20oz Beers (3-7pm Bar area only)

TUESDAY \$1 off all drinks (3-6pm Bar area only)

WEDNESDAY 1/2 priced Bottle Wines - all day for everyone!

THURSDAY \$6 House Martinis, (3-7pm Bar area only)

FRIDAY \$1 off all drinks (3-6pm Bar area only)

HAPPY HOUR SNACKS

(Available Monday-Friday from 3:00 p.m. to 6:00 p.m. and every night 9:00 p.m. – close. Bar area only)

CHICAGO STYLE SPINACH & ARTICHOKE DIP

with fried tortillas and Bavarian pretzels • 8

FRENCH SLIDERS*

Our house ground beef served on grilled brioche rolls with triple crème brie, truffle aioli and caramelized onions • 3 ea.

FRIED CALAMARI

Pepperoncini aioli • 9

GOAT CHEESE BRÛLÉE DIP

Goat cheese, sun dried tomato puree, roasted garlic, caramelized sugar crust, smoked Naan bread with balsamic glaze • 9

HOT CRAB DIP

with fried tortillas and Bavarian pretzels • 11

SPICY FISH TACOS

Crispy fried on two soft tortillas with greens, tomato, avocado, mint, peanuts, and honey mustard dressing • 8

TIGER SHRIMP

Baby shrimp lightly fried and tossed in our spicy Tiger sauce • 9

SPICY CHICKEN LETTUCE WRAPS

Blackened chicken, lettuce, corn, Pico de Gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha aioli • 8

BLACKENED CHICKEN SKEWERS

With our spicy Bistro sauce • 6

CHICKEN FINGER APPETIZER

Three large hand breaded tenders served with your choice of honey Dijon, buffalo sauce, spicy tiger sauce or cool ranch dipping sauce • 6

TIGER WINGS

A pound of crispy wings tossed in our spicy Tiger sauce • 11 / Double order • 19

BUFFALO WINGS

A pound of large plump wings covered in our house buffalo sauce • 11 / Double order • 19

LET'S DO THIS ALL OVER AGAIN, JOIN US 9 PM TO CLOSE AND ENJOY OUR LATE-NIGHT HAPPY HOUR