



Great Lunch Values

Served Monday thru Friday 'til 2 PM

Salads

Blackened Chicken Emerald Kale Salad • 16

Baby kale, radicchio, kohlrabi, Brussels sprouts, napa cabbage, carrots, broccoli, crunchy peanuts, raisins, and basil, tossed with Reggiano cheese and a tangy white balsamic vinaigrette.

Blackened Shrimp • 17 or Blackened Salmon • 19

Crispy Chicken Chop House Salad • 16

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 • 17 or Blackened Salmon • 19

Crispy Chicken Caesar Salad • 16

Crisp romaine, Greek feta cheese, tomatoes, eggs, and applewood bacon, tossed in our special creamy Parmesan Caesar dressing.

Blackened Shrimp • 17 or Blackened Salmon • 19

Thai Steak & Noodle Salad* • 19

Grilled beef tenderloin tips, spicy Thai noodles, cool avocado, mango, mint, tomatoes, mixed greens, and peanuts, tossed in a honey mustard sesame dressing.

(We recommend not serving the dressing on the side.)

Crab Cake Salad • 21⁵⁰

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

Sandwiches

Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made coleslaw • 21⁵⁰

Spicy Chicken Lettuce Wraps

Blackened chicken, lettuce, corn, Pico de Gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha crema • 14

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, applewood bacon, truffle aioli, on a grilled brioche bun, served with fries • 17

The Napa Valley Sandwich

Freshly carved turkey breast, avocado, Jack cheese, applewood bacon, lettuce, and honey Dijon on a grilled onion bun, served with seasonal fruit • 16

Fried Chicken Finger BLT

Jack cheese, applewood bacon, tomato, lettuce, and honey mustard on a grilled brioche baguette, served with fries • 16

Blackened Salmon Tzatziki*

Blackened salmon filet, tzatziki sauce, arugula, and cucumber tomato salsa on grilled Naan, served with fries • 19

Spicy Fish Tacos (3)

Crispy fried snapper on soft tortillas with pickled red onions, Pico de Gallo, mango, avocado, mint, peanuts and honey mustard dressing • 16

• We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness. Please enjoy your time with us. Bon Appétit!

• 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.

* Our servers work as a team to guarantee the best service. A gratuity of 18% are added to groups of six or more.

Lunch Specials

Cajun Jambalaya

Sautéed shrimp, chicken, and Andouille sausage in a spicy Creole sauce.
Served over jasmine rice • 18

Hickory-Grilled Steak Naan with Goat Cheese *

Sirloin steak grilled over hickory, topped with goat cheese, caramelized onions, arugula, served on grilled naan, and drizzled with balsamic glaze. Served with seasonal fruit • 20

Fried Buttermilk Chicken Tenderloins

Hand-breaded in buttermilk batter, served with honey mustard, fries, and house-made coleslaw • 14

Vegetable Pocket

Grilled zucchini, mushrooms, peppers, broccoli, basil, and garlic served open-faced on grilled flatbread with melted Jack cheese and pico de gallo. Served with seasonal fresh fruit • 15

(Add Grilled Chicken • 18)

Half Sandwich with Soup or Salad

Choices for half sandwich: Chicken Finger BLT, The Napa Valley, or two French Sliders.

Served with your choice of Chop House Salad, Caesar Salad, or a Bowl of Our Soup of the Day • 16 *(Substitute Bowl of Crab and Corn Chowder • 1.00)*

Classic Omelet

Three fresh eggs, baby shrimp, spinach, Andouille sausage and Swiss cheese served with griddle toast and mixed greens • 16

Ahi Tuna Platter (Rare)

Sesame-crusting rare tuna drizzled with Sriracha aioli and citrus ponzu, accompanied by our Emerald Kale Salad with crunchy roasted peanuts, tangy white balsamic vinaigrette, bleu cheese, and tomatoes • \$22

Madrones Prime Sirloin Steak & Rice*

Sirloin steak grilled over hickory hardwood, sliced and topped with chimichurri. Served with sliced avocado, pickled red onions, Pico de Gallo and a bed of jasmine rice • 20

Add a side of blackened shrimp for \$2

“(Substitute blackened salmon in place of the sirloin and chimichurri at no charge.)”

Burgers

Our burgers are freshly prepared each morning and served on a brioche bun, accompanied by fries.

Hickory Burger *

Cheddar cheese, caramelized onions applewood bacon and smoky barbecue sauce • 18

Spicy Bacon Jam Burger*

Spicy bacon jam, Havarti cheese, caramelized onions and truffle aioli • 18

Soup Calendar

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	8

Today's Fish

Today's Fresh Fish

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

Blackened Salmon

Blackened Atlantic salmon topped with pico de gallo, served with creamy cauliflower mashed potatoes and steamed broccoli • 19

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