



## 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

Maker's 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.<sup>5</sup>

### 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.<sup>5</sup>

### 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

Maker's Mark Whiskey, muddled oranges and cherries, with a dash of bitters and sweetener • 12

### MADRONES MULE

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

### BLOOD ORANGE WHISKEY SOUR

Maker's 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

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

<b>PINOT NOIR</b> , Chloe, 2021, Monterey County, CA.....	9.....	28
<b>PINOT NOIR</b> , Willamette Valley Whole Cluster, 2021, Willamette Valley, OR.....	57	
<b>PINOT NOIR</b> , Sea Sun, 2021, Fairfield, CA.....	12.....	38
<b>RED BLEND</b> , 19 Crimes, 2021, South Eastern Australia.....	9.....	28
<b>RED BLEND</b> , Conundrum by Caymus, 2021, Fairfield, CA.....	12.....	38
<b>MALBEC</b> , Terrazas, 2021, Mendoza, Argentina.....	12.....	38
<b>CABERNET SAUVIGNON</b> , Columbia Crest, 2020, Columbia Valley, WA.....	9.....	28
<b>CABERNET SAUVIGNON</b> , Bonanza by Caymus, 2021, Fairfield, CA.....	12.....	38
<b>CABERNET SAUVIGNON</b> , Daou, 2021, Paso Robles, CA.....	52	
<b>CABERNET SAUVIGNON</b> , J Lohr Hilltop, 2021, Paso Robles, CA.....	59	
<b>SANGRIA</b> , Red Wine, Brandy, muddled fresh fruit & sweetener .....	9	

## WHITE

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

<sup>5</sup> 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.

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## 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

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

## 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)

Sesame-crusted rare tuna drizzled with Sriracha aioli and citrus ponzu, accompanied by an Emerald Kale Salad with crunchy roasted peanuts, tangy white balsamic vinaigrette, bleu cheese, and tomatoes • 24<sup>90</sup>

### 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 Meunier 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

### CAJUN JAMBALAYA

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over Jasmine rice • 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 BURGERS ARE MADE IN-HOUSE AND GROUND EACH MORNING FOR TODAY'S SERVICE ONLY. SERVED ON A FRESHLY BAKED BRIOCHE BUN.

### CHEESEBURGER\*

Cheddar, house aioli, pickle, lettuce & fries • 17

### HICKORY BURGER\*

Cheddar, grilled red onion, applewood bacon, smoky barbecue sauce, pickle, lettuce & fries • 19

### BACON JAM BURGER\*

Havarti Cheese, bacon jam, caramelized onions, truffle aioli and fries • 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

JASMINE WHITE RICE • 3

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 • 35 / 16oz • 47 / 20oz • 52

### DRUNKEN RIB-EYE 14OZ\*

Marinated in pale ale and grilled over hickory • 43

### STEAK AND SHRIMP

Our Drunken Rib-eye marinated in pale ale and grilled over hickory, served with five jumbo fried shrimp • 47

### BEEF TENDERLOIN, DRY SCALLOPS AND JUMBO SHRIMP\*

Two beef filet medallions, scallops, and three shrimp seasoned and grilled over hickory. Served with sautéed spinach, corn, mushrooms in a spicy brown butter sauce over garlic mashed potatoes • 35

For beef lovers, substitute a third beef filet medallion for all seafood • 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 • 23 / 12oz • 31

### REAL "COWBOY CUT" RIB-EYE\*

All steak...No bone 18oz • 48

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.<sup>5</sup>

## 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 • 29

### FRIED BUTTERMILK 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 • 25 Full Rack • 32

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 • 13 (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 • 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 .....	12
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
Remy Martin.....	13
Woodford Reserve .....	13

### AMERICAN

Jack Daniel's .....	10
Jack Daniel's Honey .....	10
Seagram's 7 .....	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
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

## GIN

Beefeater	Bombay Sapphire
Hendrick's	Tanqueray

## TEQUILAS

Casamigos Blanco	Patron Silver
Don Julio 1942	Sauza Silver
Don Julio Reposado	Sauza Gold
Don Julio 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 • 9

### 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 • 10

### 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 • 12

### SPICY FISH TACOS

Crispy fried on two soft tortillas with greens, tomato, avocado, mint, peanuts, and honey mustard dressing • 9

### 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 • 9

### BLACKENED CHICKEN SKEWERS

With our spicy Bistro sauce • 7

### 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 •

### TIGER WINGS

A pound of crispy wings tossed in our spicy Tiger sauce • 12 / Double order • 20

### BUFFALO WINGS

A pound of large plump wings covered in our house buffalo sauce • 12 / Double order • 20

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