

Greeley **CHOPHOUSE**

APPETIZERS

Chesapeake Bay Crab Cakes

2 crab cakes served with roasted red pepper coulis \$8.95

Jumbo Shrimp Cocktail

4 jumbo shrimp served traditionally with cocktail sauce \$7.95

Sautéed Mussels

PEI mussels sautéed in a spicy tomato broth \$8.95

SALADS & SOUPS

Dressing choices: Maytag Blue Cheese, Buttermilk Ranch, Creamy Caesar, and Malbec Vinaigrette.

Soup of the Day

Homemade daily. Ask your server for the choice today \$3.95

Caesar Salad

Traditional Caesar salad with croutons and shaved parmesan served in a crispy parmesan bowl \$4.95

Chophouse Wedge

A fresh wedge of Iceberg lettuce, topped with bleu cheese crumbles, tomatoes, cucumbers, carrots, red onions and your choice of dressing \$4.95

Chilled Shrimp Salad

4 jumbo shrimp chilled and served on a bed of greens drizzled with Malbec vinaigrette \$8.95

*Chia Seared Tuna Salad

Fresh greens, julienned red peppers, shaved carrots and ponzu dressing \$12.95

*STEAKS & CHOPS

All steaks & chops served with a choice of white cheddar mashers, Au Gratin potatoes, Chophouse fries, Basmati and Himalayan rice blend, steamed asparagus, or collard greens.

Steak Temperatures

Rare - Red throughout • Medium Rare - Red, warm center
Medium - Pink throughout • Medium Well - Slight pink center
Well - no pink

Kona Coffee Rubbed Prime Top Sirloin

An all natural 10 oz. prime top sirloin from Aspen Ridge, rubbed with a blend of coffee and spices and topped with caramelized shallot butter \$24.95

Filet Mignon

Traditional bacon wrapped 8 oz. filet with garlic buttered mushrooms \$29.95

Center Cut New York Strip

An all natural center cut strip from Aspen Ridge served with Jus \$31.95

Porcini Mushroom Encrusted Filet

A tender 8 oz. filet topped with a porcini mushroom mixture and broiled to a perfect crust \$29.95

Gorgonzola Encrusted Filet

A tender 8 oz. filet encrusted with a Gorgonzola cheese mixture and toasted to a golden brown \$29.95

Stacked Pork Chops

2 - 4 oz. pork chops layered with caramelized onions, served with mashers and topped with a mustard demi glaze \$15.95

Prime Top Sirloin with Pine Mushrooms

A 10 oz. all natural Prime top sirloin topped with Pine mushrooms and a demi glaze cream sauce \$24.95

Bone in Ribeye

A 22 oz. all natural ribeye from Aspen Ridge rubbed with house spices cooked to order and served with mashers \$44.95

Wasabi Encrusted Filet

A tender 8 oz. filet with a wasabi encrustment toasted golden brown \$29.95

Filet Trio

A tender medallion of each of our 3 encrustments served together \$34.95

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Artisanal Cheese Plate

4 hand crafted cheeses served with fig jelly, olives, cured meats and crostinis \$12.95

Lamb Meatballs

5 ground lamb meat balls served with spicy marinara and parmesan \$8.95

CHOPHOUSE CLASSICS

All Chophouse Classics served with a choice of white cheddar mashers, Au Gratin potatoes, Chophouse fries, Basmati and Himalayan rice blend, steamed asparagus, or collard greens.

*Bourbon Barrel Salmon

Center cut salmon, roasted on a bourbon barrel plank and topped with a spiced bourbon glaze \$18.95

Macadamia Nut Encrusted Halibut

Halibut filet encrusted with Macadamia nuts, Panko bread crumbs and herbs, topped with a guava Beurre Blanc \$22.95

Chicken Piccata

A natural chicken scallopine breast sautéed with capers, tomatoes, green onion in a traditional white wine reduction \$15.95

*Seared Pork Tenderloin

Stuffed with Boursin Cheese, bacon, spinach and a Port wine demi glaze \$16.95

*Brown Butter Seared Scallops

Scallops pan seared with spices and butter and served with Himalayan rice blend and collard greens \$21.95

*Lamb Tenderloin

Seared lamb tenderloin with a black truffle demi glaze and served with mashers \$23.95

*Sesame Seared Ahi Tuna

Served with a sweet chili soy glaze and wasabi mashers \$18.95

Alaskan King Crab Legs

1 full pound of Steamed Alaskan King Crab legs \$31.95

Cold Water Lobster Tail

2 5 oz. steamed cold water lobster tails \$30.95

Chicken Bruschetta

2 Chicken breasts, grilled and finished with Fontina cheese and topped with a vegetable confetti \$15.95

Add 1/2 lb. Alaskan King Crab Leg \$10.95
Add 5 oz. Cold Water Lobster Tail \$9.95

PASTAS • ETC.

Lobster Pillows

Five steamed lobster filled dumplings with honey lime cream sauce and a dallop of chophouse mashers \$18.95

Fettucini

Served in a traditional cream sauce \$14.95

With grilled chicken \$17.95

With salmon \$18.95

With shrimp \$18.95

Spaghetti Squash Ratatouille

Baked spaghetti squash stuffed with smoked tomato ratatouille and served with grilled tomatoes and malbec vinaigrette \$14.95

SIDES & EXTRAS

White cheddar mashers • Chophouse fries • Basmati and Himalayan rice blend
Au Gratin potatoes • Steamed asparagus • Collard greens \$2.95 ea.

Lobster Mac n Cheese

Pigtail pasta tossed in a lobster cream sauce with Gruyere cheese, lobster meat and drizzled with black truffle oil \$8.95

Before placing your order, please inform the server if anyone in your party has a food allergy.

A gratuity of 18% will be added on parties of 8 or more for your convenience. The payment of this gratuity is subject to your complete discretion and increased, decreased, or eliminated entirely.