



*** CLASSIC COCKTAILS ***

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| Napa Manhattan - Keffer & Yajeya Bourbon, Antica Vermouth, Peychaud's, Port Soaked Cherries . | 11.00 |
| Bitter Goose - Grey Goose Le Citron Vodka, Grapefruit, Lemon and Lime Juices & Grapefruit Bitters . | 10.00 |
| Side Car - Extase Cognac, Lemon and Lime Juices served up with a Sugared Rim | 12.00 |
| Prohibition - Buffalo Trace Kentucky Bourbon, Port Cherry and Orange, Old Fashioned Bitters . . . | 9.50 |
| Classic Daiquiri - Oronoco White Brazilian Rum, Fresh Lime Juice and Depaz Sugar Cane Syrup . . | 10.00 |
| Rattle Snake - Russell's Reserve Rye, Egg White, Bitters, Maple Syrup Lemon & Burnt Lemon Peel . | 11.00 |
| French 75 - Hendrick's Gin, Sweetened Meyer Lemon Juice with a Roederer Estate Float | 10.00 |
| Blood Orange Margarita - Cabo Wabo Tequila, Blood Orange Juice and Agave Nectar | 11.00 |
| Velvet Fog - Ketel One Oranje Vodka, Velvet Falernum, Orange Juice and Blood Orange Bitters . | 9.50 |

*** SEASONAL ADDITIONS ***

Cole's Chop House Cocktail of the Season

The Red Pear

Lake County Bartlett Pear Vodka, Pomegranate and Sweetened Lime Juices served Up . . . 9.00

Roasted Beets, Young Greens and Laura Chenel's Goat Cheese
Blood Orange and Sherry Vinaigrette . . . 9.50

Braised Painted Hills Natural Boneless Beef Short Rib
Horseradish Mashed Potatoes and Roasted Root Vegetables . . . 32.00

Wild Mushrooms with Garlic and Shallots, Red Wine Reduction and Truffle Oil . . . 16.00
Sautéed Brussels Sprouts, Brown Butter, Applewood Smoked Bacon, Garlic and Shallots . . . 9.00
Yukon Gold Mashed Potatoes . . . 6.00

Chocolate Decadence

Flourless Chocolate Cake with Raspberries, Whipped Cream and Raspberry Sauce . . .8.00

*** APPETIZERS ***

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| Oysters Rockefeller - 'Roland Henin's Recipe' | 13.00 |
| Warmed Brie with Housemade Fruit Chutney and Croutons | 8.50 |
| Maine Peekytoe Crab Cocktail | 12.00 |
| Grilled Mexican White Prawn Cocktail | 13.00 |
| Lobster and Shrimp Bisque in Puff Pastry | 10.00 |

*** SALADS ***

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| Cole's Chop House Caesar - 'Creamy Garlic and Anchovy Dressing' | 8.00 |
| Butter Lettuce with Creamy Buttermilk Dressing and Toasted Sunflower Seeds | 8.00 |
| Warm Baby Spinach Salad with Pears and AppleWood Smoked Bacon Vinaigrette | 9.00 |
| Classic Wedge of Iceberg Lettuce, Cherry Tomatoes and Maytag Blue Cheese Dressing | 8.00 |
| add Crumbled Nueske's Applewood Smoked Bacon | 2.00 |



Cole's Chop House prides itself on hand-selecting and serving only the finest midwestern, corn-fed beef. Pork chops from family farms in Iowa, young lamb chops from New Zealand and line caught sustainably fished seafood have all been carefully chosen by our chefs.

*** CHOPS ***

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| Lamb Chops - New Zealand - 'Full Rack' (14 oz.) | 36.00 |
| Eden Farms Certified Berkshire Center Cut Pork Chop (12 oz.) | 24.00 |

*** STEAKS ***

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|---|-------|
| Double G Brand - Natural 'Petite' Filet Mignon, Red Lodge, Montana (7 oz.) | 34.00 |
| Five Dot Ranch 28 Day Dry Aged California Premium Natural Beef Rib Eye Steak (12 oz.) | 38.00 |
| Cole's 'Famous' U.S.D.A. Prime - 21 Day Chicago Dry-Aged New York Steak (16 oz.) | 49.00 |
| U.S.D.A. Prime - 21 Day Chicago Dry-Aged Porterhouse Steak - <i>For Two to Share</i> (24 oz.) | 69.00 |

*The dry-aging process produces a steak of exceptional tenderness
with a flavor that is both nutty and reminiscent of wild game.
Our USDA Prime Beef is dry-aged for twenty-one days by Allen Brothers of Chicago.*



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| Certified Angus Beef® Filet Mignon (10 oz.) | 39.00 |
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Cole's Chop House Guide to Doneness

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| <i>Black & blue: charred on the outside, cold center</i> | <i>Medium: pink center</i> |
| <i>Rare: very red, cool center</i> | <i>Medium well: slightly pink center</i> |
| <i>Medium rare: red, warm center</i> | <i>Well: cooked through, no pink</i> |

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| Atlantic Salmon Filet (10 oz.) | 19.50 |
| Seafood Special of the Day | A.Q. |
| Short Stack of Rosemary-Scented Portobello Mushroom Caps | 15.00 |

*** SIDES -- served family style ***

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| Creamed Spinach | 8.00 |
| Grilled Asparagus with Hollandaise | 10.00 |
| Broccoli with Hollandaise | 7.00 |
| Sautéed Mushroom Caps | 8.00 |
| Baked Potato | 5.00 |
| Thin Sliced Onion Rings | 6.50 |
| Chop House Hash Browns with or without Onions | 8.00 |
| Sauce Béarnaise or Sauce Hollandaise | 2.50 |

*** DESSERTS ***

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|---|------|
| Bananas Foster | 9.00 |
| Warm Chocolate Brownie with Caramel Ice Cream and Chocolate Sauce | 9.00 |
| Sweetie Pies Seasonal Cheesecake | 8.00 |
| Pecan Pie | 8.00 |
| Bourbon Whiskey Bread Pudding | 7.50 |
| Vanilla Bean Crème Brûlée | 7.00 |

Corkage \$25.00 per 750 ml bottle.

Additionally we will waive one corkage for each bottle purchased from our list.

Not responsible for lost or stolen articles. Please refrain from cellular phone use inside the restaurant.

A service charge of 18 % may be added to parties of six or more. Have a great time!

| COLE'S CHOP HOUSE ACCESSORIES | |
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| Baseball Hat | 15.00 |
| Fleece Vest (medium, large and extra large available) | 40.00 |
| Fleece Jacket (medium, large and extra large available) | 48.00 |
| Cole's Chop House Polo Shirt | 36.00 |
| Cole's Chop House Steak Plate | 32.00 |
| Cole's Chop House Steak Knives (gift box of four) | 50.00 |