



*** CLASSIC COCKTAILS ***

- Maintenance Free Martini - Junípero Gin, Vya Dry Vermouth with Maytag Blue Stuffed Olive . . . 9.50
- Napa Manhattan -Woodford Reserve Bourbon, Punt e Mes with Port Soaked Cherries 9.50
- Side Car - Extase Cognac, Lemon and Lime Juices served up with a Sugared Rim 12.00
- Million Dollar Margarita - Don Julio Blanco Tequila, Fresh Lime, Grand Marnier 'Century' Float . . 13.00
- MaiTini - Bacardi Coconut and Mt. Gay Mango Rums, Pineapple, Orange and Guava Juices 9.50
- Sazerac - Michter's Rye Whiskey, Raw Sugar, Bitters in a Pernod Coated Glass on the Rocks 10.00
- Peach & Raspberry Cosmo - Hangar 1 Raspberry Vodka, Peach Purée, Peach Liqueur and Lime . . . 11.00
- French Connection - Ciroc Vodka, Canton Ginger Liqueur, Lemon Juice with Sparkling Wine 9.50
- Velvet Fog - Ketel One Citroen, Velvet Falernum, Orange Juice and Blood Orange Bitters 9.50

*** SEASONAL ADDITIONS ***

Cole's Chop House Cocktail of the Season

The Red Pear

House-Infused Pear Vodka, Pomegranate and Sweetened Lime Juices served Up . . . 9.00

Arugula, Roasted Red and Gold Sweet Pepper,
White Corn and Red Onions, Laura Chenel's Goat Cheese
Sherry Wine Vinaigrette . . . 9.50

C.A.B. Filet Mignon (7 oz) with Yukon Gold Mashed Potatoes,
Sautéed Royal Trumpet Mushrooms, Brandy-Green Peppercorn Sauce . . . 37.00

Sweet White Corn with Shallots, Garlic and Blue Cheese Butter . . . 8.50
Yukon Gold Mashed Potatoes . . . 6.00
Brandy-Green Peppercorn Sauce . . . 2.50

Silverado Trail Strawberry Shortcake with Vanilla Bean Gelato and Whipped Cream . . . 9.00

*** APPETIZERS ***

- Oysters Rockefeller - 'Roland Henin's Recipe' 12.00
- Warmed Brie with Housemade Fruit Chutney and Croutons 8.50
- Maine Peekytoe Crab Cocktail 11.00
- Grilled Mexican White Prawn Cocktail 12.00
- Lobster and Shrimp Bisque in Puff Pastry 10.00

*** SALADS ***

- Cole's Chop House Caesar - 'Creamy Garlic and Anchovy Dressing' 7.00
- Butter Lettuce with Creamy Buttermilk Dressing and Toasted Sunflower Seeds 7.50
- Warm Baby Spinach Salad with Pears and AppleWood Smoked Bacon Vinaigrette 8.50
- 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

Lamb Chops - New Zealand - 'Full Rack' (14 oz.)	28.00
Beef Chop - Bone-in Rib Eye Steak (16 oz.)	30.00
Eden Farms Certified Berkshire Center Cut Pork Chop (12 oz.)	23.00

 STEAKS

Double G Brand - Natural 'Petite' Filet Mignon, Red Lodge, Montana (7 oz)	30.00
Five Dot Ranch 28 Day Dry Aged California Premium Natural Beef Rib Eye Steak (12 oz.)	35.00
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.*



Certified Angus Beef® Filet Mignon (10 oz.)	35.00
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Cole's Chop House Guide to Doneness

<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>

Atlantic Salmon Filet (10 oz.)	16.00
Seafood Special of the Day	A.Q.
Short Stack of Rosemary-Scented Portobello Mushroom Caps	15.00

 SIDES -- served family style

Creamed Spinach	7.50
Grilled Asparagus with Hollandaise	10.00
Broccoli with Hollandaise	6.00
Sautéed Mushroom Caps	8.00
Baked Potato	4.50
Thin Sliced Onion Rings	6.50
Chop House Hash Browns with or without Onions	8.00
Sauce Béarnaise or Sauce Hollandaise	2.50

 DESSERTS

Bananas Foster	8.50
Warm Chocolate Brownie with Caramel Ice Cream and Chocolate Sauce	8.50
Sweetie Pies Seasonal Cheesecake	7.50
Pecan Pie	7.50
Bourbon Whiskey Bread Pudding	7.00
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 % will be added to parties of six or more. Have a great time!

COLE'S CHOP HOUSE ACCESSORIES	
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