



# Curbside and Delivery Menu

## APPETIZERS

- Grilled Mexican White Prawn Cocktail \$12
- Lobster and Shrimp Bisque \$11
- Chop House Caesar \$9
- Classic Wedge of Iceberg Lettuce, Cherry Tomatoes, Nueske's Applewood Smoked Bacon and Pt. Reyes Blue Cheese \$10
- Warm Spinach Salad with Pears, Nueske's Applewood Smoked Bacon Vinaigrette \$9

## ENTRÉES

- Cole's 'Famous'- 21 Day Dry-Aged New York Steak (16 oz) \$58
- Creekstone Farms Natural Black Angus 'Petite' Filet Mignon (7 oz) \$35
- Black Angus Filet Mignon (10 oz) \$43
- Black Angus Rib Eye Steak (14oz) \$43
- Lamb Chops-New Zealand - 'FullRack' (14 oz) \$37
- Cold Water Maine Lobster Tail with Drawn Butter (10oz) \$35

## SAUCES

- Wild Mushroom Borderlaise \$4
- Red Wine Veal Reduction \$4
- Pt. Reyes Blue Cheese Compound Butter \$4

## SIDES

- Creamed Spinach \$7
- Chop House Hash Browns with or without Onions \$10
- Sauteed Wild Mushrooms, Garlic, Red Wine Veal Reduction & Truffle Oil \$15
- Yukon Gold Potato and Gruyère Gratin \$8
- Yukon Gold Mashed Potatoes \$5

## DESSERTS

- Warm Chocolate Brownie with Chocolate Sauce and Whipped Cream \$7
- Warm Apple Crisp with Caramel Sauce and Whipped Cream \$8
- Whiskey Bread Pudding with Bourbon Caramel Sauce \$7
- New York Style Cheesecake with Fresh Berries \$8

**Childrens Meal: Chicken strips or Corn Dog served with French Fries**

*The State of California requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses, especially if you have a medical condition.*