



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.