

CHOP HOUSE BAR AND GRILLE

APPETIZERS

LOBSTER MAC N' CHEESE	14
ASIAN PACIFIC LOBSTER CLAW IN TRUFFLE CREAM SAUCE WITH MELTED ASIAGO CHEESE AND FRESH ARUGULA GARNISHED WITH TRUFFLE OIL AND SALT	
TWO CRAB CAKES	16
ONE CRAB CAKE	9
FRESH CAUGHT PACIFIC OCEAN LUMP CRAB SERVED WITH TOMATO CAPER AND ROASTED CORN POBLANO SALSAS WITH A RED PEPPER COULEE.	
COCONUT SHRIMP	13
ASIAN PACIFIC CRUSTED COCONUT SHRIMP SERVED WITH A RED PEPPER COULEE	

SOUPS

FRENCH ONION	8
SOUP OF THE DAY	5

SALADS

CAESAR SALAD (ENTRÉE) GF	8
CRISP ROMAINE HEARTS, PANCETTA, SHAVED PARMESAN, AND SERVED WITH HOUSE CAESAR DRESSING	
WEDGE SALAD GF	7
FARM FRESH WEDGE WITH CHOP HOUSE BLEU CHEESE DRESSING, SMOKED BACON, GRAPE TOMATOES, AND TOPPED WITH BLEU CHEESE CRUMBLE	
CHOP HOUSE SALAD (ENTRÉE) GF	9
MIXED GARDEN GREENS, ROASTED CORN, ROASTED RED PEPPERS, SHARP WHITE CHEDDAR CHEESE, GARDEN TOMATOES, CRISPY ONION AND SERVED WITH CHARRED BUTTERMILK DRESSING	
CHOP HOUSE SALAD (SIDE)	4
COBB SALAD WITH LUMP CRAB GF	9
FRESH CAUGHT PACIFIC OCEAN CRAB, CRISP ROMAINE, SLICED AVOCADO, ROASTED CORN, EGG, SMOKED BACON, BLEU CHEESE, GARDEN TOMATO SERVED WITH CITRUS HERB VINAIGRETTE DRESSING	
THE PLAZA TRIO	11
CHOICE OF SOUP, CAESAR OR CHOP SALAD SERVED WITH HALF BLT	

ADD TO ANY SALAD
GRILLED CHICKEN \$5, GRILLED STEAK \$7,
GRILLED SALMON \$8

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PIZZA

ARTISAN THREE CHEESE	9
MOZZARELLA, PARMESAN AND ASIAGO	
CHOP HOUSE MEAT LOVERS	12
CHORIZO, SOPPRESSATA AND PEPPERONI	
BLANCO TRUFFLE	11
WILD MUSHROOM BLEND, MOZZARELLA, BLISTERED TOMATOES, ARUGULA AND TRUFFLE OIL	

SANDWICHES

ALL SANDWICHES COME WITH STEAK FRIES

CHOP HOUSE BURGER	13
CARAMELIZED MUSHROOMS, ONION, SERVED ON A BRIOCHE BUN WITH CHOP HOUSE STEAK SAUCE AND YOUR CHOICE OF BLEU CHEESE OR SHARP WHITE CHEDDAR	
ADD EGG, JALAPEÑO, BACON, AVOCADO \$2.00 EACH	
SEGUIN CHEESESTEAK	14

SHREDDED RIBEYE WITH STIR FRIED BELL PEPPERS AND ONIONS SMOTHERED IN PROVOLONE CHEESE SERVED WITH FRENCH ONION DIP

PARK PLAZA RUEBEN	10
CHOP HOUSE SEASONED AND SAUTÉED CORN BEEF SERVED WITH SAUERKRAUT, 1000 ISLAND ON RYE BREAD	
CENTENNIAL ROASTED TURKEY CLUB	9
ROASTED TURKEY SLICES, SMOKED BACON, LETTUCE, GARDEN TOMATOES, ONION AND TARRAGON MAYONNAISE SERVED ON RYE BREAD	

FROM THE GRILL

ALL STEAKS ARE SERVED WITH CHOICE OF 2 SIDES

4 OUNCE FILET MIGNON	19
8 OUNCE FILET	30
12 OUNCE RIBEYE	28

STEAK TOPPINGS

WILD MUSHROOM DEMI GLAZE	4
BLEU CHEESE	3
OSCAR	7
BÉARNAISE	5
DOUBLE CUT PORK CHOP	18
BONE IN PORK CHOP SERVED WITH CHOP HOUSE MASHED POTATOES ACCOMPANIED WITH WILD MUSHROOM DEMI GLAZE	
MIX GRILL GF	30
4OZ BONE IN PORK CHOP, 4 OZ TENDERLOIN AND ANDOUILLE SAUSAGE SERVED WITH GRILLED PORTOBELLO MUSHROOM, ONION AND ASPARAGUS	

GRILLED SALMON	21
OAK WOOD GRILLED SALMON SERVED WITH GRILLED ASPARAGUS	
ADD OSCAR SAUCE, LUMP CRAB, ASPARAGUS AND BÉARNAISE SAUCE \$4	

ENTRÉES

CHICKEN FETTUCINI ALFREDO	13
FREE RANGE CHICKEN WITH PARMESAN ALFREDO SAUCE	
BEEF TIPS	13
ANGUS TIPS WITH WILD MUSHROOM MERLOT DEMI GLAZE SERVED WITH CHOP HOUSE MASH POTATOES	

AHI TUNA TACOS	14
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FRESH PACIFIC CAUGHT AHI TUNA, CABBAGE SLAW, RADISH, CILANTRO, PICO DE GALLO, CHIPOTLE CRÈME, GRILLED LIME SERVED IN CORN TORTILLAS

PAN SEARED CHICKEN GF	17
SERVED WITH GOAT CHEESE INFUSED MASH POTATOES AND FRENCH GREEN BEANS TOPPED WITH WILD MUSHROOM DEMI GLAZE	

SIDES

SEASONAL VEGETABLES	4
STEAK FRIES	3
SWEET POTATO FRIES	4
ASPARAGUS	5
STEAK TRUFFLE FRIES	5
CHOP HOUSE MASHED POTATOES	6
GREEN BEANS	5

GF GLUTEN FRIENDLY V VEGETARIAN OPTIONS AVAILABLE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL BE HAPPY TO ACCOMMODATE YOU