

APPETIZERS



Today's Soup	Cup 4.95	Bowl 6.95
Parmesan Soufflé with Parmesan Crisp		7.95
Today's Savory Soufflé		A.Q.
Crawfish Empanadas		
Crawfish Etouffée in House-made Pastry with Tomatillo Salsa		10.95
Ahi Tuna Tartare		
Chopped Raw Tuna with Avocado, Jalapeno & "Waffle" Potato Chips		14.95
House Smoked Salmon		
with Baguette, Capers, Red Onion & Dill Crème Fraîche		12.95
Shrimp Campechana		
Shrimp Cocktail with Smoked Chipotles, Avocado, Cilantro, Remoulade Slaw & Chips		10.95
Sausage & Peppers		
House-made Sweet Italian Fennel Sausage with Bell Peppers & Onions		7.95
Spare Ribs		
Smoked over Pecan and Hickory with Cole Slaw & BBQ sauce		10.95

"COLD CUTS"

ALL CHARCUTERIE MADE IN-HOUSE

7.95 each

all 3 for sharing **19.95**

CICCIOLI (PORK TERRINE)

MORTADELLA

PORK & VEAL PATÉ

served with pickled vegetables, red onions, grilled SlowDough Baguette

SALADS



Arugula Salad		
with Sweet Potato, Dried Cranberries, Toasted Walnuts & Bacon Dressing		8.95
Frank's Grilled Romaine "Wedge" Salad		
with Maytag Blue Cheese, Tomato, Cucumbers, Cured Bacon & Croutons		8.95
The Chop House Salad		
with Avocado, Chickpeas, Corn, Tomatoes, Cucumbers, Parmesan & Butter milk Dressing		8.95
<i>Make it a Meal with Grilled Steak or Herb Roasted Chicken (add 4.95)</i>		
Grilled Radicchio Salad		
with Caramelized Onions, Toasted Walnuts, Pancetta & Balsamic Dressing		8.95
Garden Salad		
Garden Lettuces, Texas Goat Cheese Crostini, Cherry Tomatoes & Banyuls Vinaigrette		6.95

CHOP HOUSE

SIDES

6.95

Broccoli
Fries
Mac & Cheese
Mashed Potatoes
Onion Rings
Potato Gratin
Roasted Sweet Potatoes
Roasted Vegetables
Spaghetti Marinara
Sautéed Spinach

FRANK'S HOME COOKIN' SPECIALS 17.95

ADD A SMALL GARDEN SALAD 3.95

MONDAY

Meatloaf
OR

Veal Liver & Onions
with Mashed Potatoes &
Roasted Vegetables

TUESDAY

Buttermilk Fried Chicken
with Sweet Corn Mashed
Potatoes & Green Beans

WEDNESDAY

Chicken Fried Steak
with Mashed Potatoes
& Roasted Vegetables

THURSDAY

Herb-Roasted
Pork Shoulder
with Mushroom Risotto
& Roasted Vegetables

PASTA



Today's Gnocchi	18.95
Gulf Shrimp Puttanesca with Spaghetti, Olives, Capers & Anchovy	19.95
Bolognese Slow-Cooked Beef & Pork in Tomato-Cream Sauce, Fresh Fettuccine	18.95

MEAT & POTATOES



Maple Brined Double-Bone Pork Chop with Sweet Corn Mashed Potatoes & Spinach	16oz	21.95
Grilled Lamb Chops with Potato Pancake, Sautéed Artichoke Hearts & Black Olives		31.95
The Chop House Burger Chopped Sirloin, The Usual Suspects, Jalapeño or Plain Bun & Fries <i>Add Aged Cheddar, Blue Cheese, Gruyere, Portobello Mushroom (1.50 each)</i>	8oz	11.95
Chopped Sirloin Steak with Mashed Potatoes, Mushrooms & Roasted Vegetables	10oz	17.95
Red Wine Braised Short Ribs with Polenta, Carrots & Balsamic-Roasted Cipollinis		21.95
Beef Filet, USDA Choice with Mashed Potatoes, Mushrooms, Broccoli & Horseradish Cream	6oz 10oz	27.95 34.95
Grilled Veal Chop Bone-In Chop with Rosemary Roasted Potatoes & Sautéed Spinach	16oz	36.95
Sirloin Strip, Certified Angus Beef, USDA Choice with Roasted Sweet Potatoes & Broccoli	16oz	36.95
Ribeye Steak, Certified Angus Beef, USDA Choice with Potato Gratin, Roasted Garlic & Broccoli	16oz	36.95

FISH & FOWL



Gulf Shrimp & White Cheddar Grits with Frank's Peppery Southern Shrimp Sauce		23.95
Fried Gulf Shrimp & Oyster Platter with Cole Slaw & Fries		23.95
Gulf Black Drum with Seasoned Breadcrumbs, Parmesan, Roasted Vegetables & Key Lime Beurre Blanc		27.95
Grilled Atlantic Salmon with Cauliflower Puree & Broccoli		24.95
Seared Yellowfin Tuna Steak with Fingerling Potatoes, Artichoke Hearts & Salsa Verde		28.95
Grilled Grouper with Roasted Potatoes & Caponata		28.95
Grilled Lemon Thyme Chicken Breast with Couscous, Seasonal Vegetables & Natural Jus		17.95
Herb Roasted Half Chicken with Roasted Vegetables & Rustic Bread Salad		21.95