

CLEVELAND
★
CHOP

CLEVELAND'S FAVORITE STEAKHOUSE

Thank you for your interest in the Cleveland Chop.

Chef Dave Gutfranski has created a variety of menu options to accommodate your groups needs, whether hosting a cocktail party, special occasion, business meeting or formal affair. Private and semi-private options are available. Our team is committed to making your event memorable!

Our location in Cleveland's Warehouse District allows easy access to hotels, convention center, First Energy Stadium, Progressive Field and Rocket Mortgage Field House

Inquiries

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Clevelandchop.com



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Booking Information

A variety of dining options are available. We are happy to suggest the best options to accommodate your guests. Please contact Margaret Brubaker for specific information.

A credit card is required to reserve private areas.

A two week advance notice is expected for all cancellations or the credit card will be charged \$200 for all lunch functions and \$500 for all dinner.

Payment is required at the conclusion of the event in the form of cash, credit card or company check. If no payment is presented the credit card on file will be charged.

Tax 8%

Gratuïty 20%

One check is required

Final charge is based on final guarantee

Prices are subject to change



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Bar Packages

House Package

2 hours \$25 per person

3 hours \$35 per person

Draft Beer

Chop Blonde, Chop Wheat

Wine

Cabernet, Chardonnay, Pinot Noir, Pinot Grigio

Liquor

Well vodka, gin, whiskey, rum, scotch

Call Package

2 hours \$30 per person

3 hours \$40 per person

Draft Beer

Choice from current list

Wine

Cabernet, Chardonnay, Pinot Noir, Pinot Grigio

Liquor

Absolute, Tanqueray, Jack Daniels, Bacardi, Dewars

Premium Package

2 hours \$40 per person

3 hours \$50.00 per person

Any current draft, wine by the glass, liquor (excludes super premium)



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Hors D' oeuvres

Price is per dozen. Two dozen minimum order is required per selection

Bacon Wrapped Shrimp 26

Miniature Crab Cakes 26

Seared Tuna Tacos 28

Sausage Stuffed Mushrooms 24

Smoked Gouda Meatballs 21

Chipotle Deviled Eggs 20

Buffalo Chicken Wantons 22

Caprese Skewers 18

Appetizer Event

Choose 5 of the following. \$24 per person for 2 hours

Steak Cigars

Loaded Chicken Tenders

Buffalo Chicken Wontons

Sausage Stuffed Mushrooms

Beef Crostini

Ahi Poke Tacos

Margarita Pizza

Shrimp Bruschetta



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Dinner Package 1

\$55 per guest

First Course

*Buffalo Chicken Wontons
Crispy Calamari with apricot ginger glaze*

Second Course

*Tossed salad with mustard-sherry vinaigrette
Fresh baked cornbread*

Third Course

Filet Mignon

Classic Demi-glacé

Faroe Island Salmon

Citrus chive butter

Chicken Piccata

Sun-dried tomato, asparagus, caper berry, lemon butter

Finish

Triple Chocolate Mousse Cake or Crème Brûlée Cheesecake



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Dinner Package 2

\$65 per guest

First Course

Beef Crostini, Ahi Poke Tacos

Second Course

*Tossed salad with mustard-sherry vinaigrette
Fresh baked cornbread*

Third Course

Filet Mignon

Classic Demi-glace

New York Strip

Walleye

Macadamia crusted walleye, beurre blanc

Chicken Piccata

Sun-dried tomato, asparagus, caper berry, lemon butter

Finish

Triple Chocolate Mousse Cake or Crème Brulee Cheesecake



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Dinner Package 3

\$75 per guest

First Course

Beef Crostini, Ahi Poke Tacos

Second Course

*Tossed salad with mustard-sherry vinaigrette
Fresh baked cornbread*

Third Course

Filet Oscar

Crab, asparagus, béarnaise

USDA Prime Boneless Ribeye

Crab Crusted Faroe Island Salmon

Blue crab crusted Faroe Island Salmon, lobster butter sauce

Finish

Triple Chocolate Mousse Cake or Crème Brûlée Cheesecake



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Plated Dinner

*Select three of the following entrees to offer your guests. A custom menu will be printed for your event
Dinners are inclusive of garden salad, freshly baked cornbread, white cheddar mashed potatoes*

Bleu Filet

Gorgonzola, Worcestershire cream sauce 42

New York Strip Steak

Certified Angus Beef 44

Filet Mignon

Classic Demi-glace 39

Faroe Island Salmon

Citrus chive butter 29

Pan Roasted Walleye

Macadamia crusted, beurre blanc 30

Jumbo Lump Crab Cakes

Chipotle aioli, jalapeno creamed corn 30



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Chicken Piccata

Sun-dried tomato, asparagus, caper berry, lemon butter 25

Berkshire Pork Chop

Double cut, sweet chili glazed 29

Tenderloin Tips & Mushrooms

Stout demi-glace, mushrooms 28

Louisiana Shrimp & Risotto

Sauteed shrimp, Louisiana butter sauce, spinach & crab risotto 32

Whiskey Beef Braised Short Ribs

Whiskey demi-glace 28

Shrimp & Lobster Gnocchi

Lobster, blackened shrimp, cherry tomato, asparagus, corn, garlic cream sauce 32

Desserts

Select one of the following

7.5 per person

Chocolate Mousse Cake or Crème Brulee Cheesecake



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Plated Lunch

*Select three of the following entrees to offer your guests. A custom menu will be printed for your event
All lunch items are served with white cheddar mashed potatoes*

Chop Burger

Gruyere-blue cheese-bacon compote, arugula, fried onions, BBQ 14

Classic Steak Burger

American, lettuce, tomato, onion 14

Honey Chicken Sandwich

Bacon, Swiss, honey mustard, lettuce, tomato 14

Grilled Chicken Salad

Mixed greens, goat cheese, tomato, cucumber, strawberries, almonds 14

Wedge Salad

*Crispy chicken, tomatoes, blue cheese, onion, bacon, croutons,
carrots, cucumbers, radishes, buttermilk garlic 14*

Atlantic Salmon

Citrus chive butter 18

Chicken Piccata

Sun dried tomato, asparagus, caper berry, lemon butter 16

Tenderloin Tips

Stout demi-glace, wild mushrooms 17

Beef Braised Short Ribs

Whiskey demi-glace 19



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Chop Breakfast Buffet

20 per adult

10 children 4-10 years of age

Non-alcoholic drinks included for 2.95 per person

Scrambled eggs

Hash Brown Potatoes

Spinach & mushroom quiche

Smore French toast bake

Bacon

Sausage

Fresh fruit

Cinnamon rolls

The Breakfast Bar

Available upon request

Bloody Mary Bar, Mimosa Bar

