

CLEVELAND
★
CHOP

CLEVELAND'S FAVORITE STEAKHOUSE

For the Table

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| OYSTERS MKT
1/2 dozen or full dozen | AHI POKE TACOS 13
sesame seared tuna, pineapple soy, spicy mayo | SHRIMP COCKTAIL 15
Old Bay poached, bloody mary cocktail sauce |
| FRIED OYSTERS ROCKEFELLER 14
corn meal breaded oysters, spinach,
pork belly, chipotle hollandaise | LOADED CHICKEN TENDERS 10
hand breaded, Buffalo drizzle,
bleu cheese, scallions, bacon | SPINACH CHEESE DIP 10
herbed flatbread |
| CALAMARI 11
sesame seed crusted, wasabi aioli,
apricot ginger glaze | FRA DIAVOLO MUSSELS 10
PEI mussels, spicy tomato sauce | JUMBO LUMP CRAB CAKE 13
chipotle mayo |
| STEAK "CIGARS" 10
steak & cheese egg rolls with dipping duo | STUFFED PEPPERS 12
banana peppers, Italian sausage,
house made marinara, mozzarella | THE CHOP SAMPLER 33
poke tacos, steak cigars, spinach cheese dip,
calamari, loaded tenders
(for 2 or the table) |

Salads & Soups

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| MARKET GREENS 6
baby lettuce, pears, grapes, tomatoes, cucumbers, almonds,
toasted goat cheese, mustard sherry vinaigrette | TOMATO-TOMATO 8
creamy basil dressing, fresh mozzarella, balsamic glaze |
| CAESAR SALAD 5
chopped romaine lettuce, roasted garlic dressing
<i>add anchovies for a dollar</i> | STEAKHOUSE COBB 15
blackened sirloin, avocado, tomato, bleu cheese, cucumbers,
red onions, radishes, house vinaigrette |
| MORE THAN A WEDGE 9
iceberg, cherry tomatoes, bleu cheese, red onions, bacon, croutons,
carrots, cucumbers, radishes, buttermilk ranch | FRENCH ONION SOUP 6
it's classic |
| | CRAB BISQUE 6
tarragon cream |

Steaks

Served with choice of white cheddar mash, baked potato, crispy Brussels sprouts, green beans or garlicky spinach

ANY CUT CAN BE PREPARED AS A HOUSE FEATURE • ADD A SPLIT ROASTED LOBSTER TAIL OR JUMBO SHRIMP SCAMPI 24 / 12

DRY AGED 30 DAYS

- 12 oz. Kansas City Bone in Strip 45**
18 oz. T-Bone 54

USDA PRIME STEAK

- 14 oz. Boneless Ribeye 42**
16 oz. NY Strip 48
12 oz. Coulotte Sirloin 32

WET AGED

- 6 oz. Petite Filet Cut 32**
8 oz. Standard Filet Cut 35
10 oz. Executive Filet Cut 38
14 oz. New York Strip Certified Angus Beef Cut 35
bourbon butter
Top Sirloin Cap Steak 24
sautéed mushrooms & onions
18 oz. Cowboy Certified Angus Beef Cut 42

House Features

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| FILET OSCAR 39
lump crab, crispy asparagus, bearnaise sauce | FILET DIANE 38
3 pepper crust, wild mushroom confit, cognac cream sauce | BLEU FILET 38
Worcestershire cream sauce, bleu cheese |
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Prime Rib

Slow roasted, available Friday, Saturday & Sunday nights after 4:00 pm

- 12 oz. CUT 27** **14 oz. CUT 30**

Neighborhood Favorites

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| TENDERLOIN TIPS 24
stout demi-glace, white cheddar mash, wild mushrooms | CHOP BURGER 13
sweet onion-Gruyère-bacon & bleu cheese compote, arugula,
crispy onions, choice of side |
| BERKSHIRE PORK CHOP 23
double-cut, sweet chili glazed | WHISKEY BRAISED BEEF SHORT RIBS 22
white cheddar mash, green beans |
| CLASSIC STEAK BURGER 11
lettuce, tomato, red onions, pickles served with choice of side
<i>add cheese or bacon for a dollar</i> | CHICKEN PICCATA 18
sun-dried tomato, asparagus, white cheddar mash, caperberry, lemon butter |

Seafood

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| CHEF'S CATCH MKT
seasonal preparation | JUMBO LUMP CRAB CAKES 25
chipotle aioli, oven roasted root vegetables, lobster mash |
| PAN-ROASTED WALLEYE 25
macadamia crusted walleye, rainbow chard hash, lobster beurre blanc | LOBSTER & SHRIMP GNOCCHI 21
lobster, blackened shrimp, cherry tomato, asparagus,
sweet corn, garlic cream sauce |
| FAROE SALMON 23
spinach & pecorino risotto, mushroom, tomato, citrus chive butter | SEAFOOD FETTUCCINE 20
shrimp, scallops, mussels, tomato, basil, mushroom,
roasted garlic cream, spinach fettuccini |
| LOUISIANA SHRIMP & RISOTTO 28
sauteed shrimp, Louisiana butter sauce, spinach & crab risotto | |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CLEVELAND'S FAVORITE STEAKHOUSE

Cocktails

– SIGNATURE –

9

OLD FASHIONED

Bulleit Rye, demerara sugar cube, Angostura bitters, lemon peel, cherry

VERANDA

Fresh strawberry, lemon vodka, St-Germain

CUCUMBER GIMLET

House-infused cucumber vodka, sugar, lime, mint, cucumber

5 BOROUGHS

Vanilla black cherry bourbon, Carpano Antica sweet vermouth, bitters

CHOP MARGARITA

House roasted pineapple tequila, Licor 43, house made sour

WHISKEY ISLAND

Jack Daniel's, St-Germain, lemon juice, simple syrup, fresh grated ginger, mint

EASTSIDER

Dewar's Blended scotch, Carpano Antica sweet vermouth, cherry heering, fresh orange juice

WESTSIDER

Vodka, fresh basil, lemon juice, simple syrup, St-Germain

AVIATOR

Gin, lemon juice, Luxardo liqueur, Crème Yvette, cherry bitters

– MULES –

9

Our "Mule" cocktails are made with traditionally brewed ginger beer and can be made "skinny" upon request

MOSCOW MULE

The original libation made with vodka, fresh lime, and ginger beer, served in a traditional copper mug

KENTUCKY JACKASS

Kentucky bourbon, fresh lemon, a dash of bitters, ginger beer

CRAZY BURRO

Tequila, fresh lime, ginger beer 117 Pesos [MXN]

KILTIED DONKEY

Gin, St-Germain Elderflower liqueur, fresh lemon and lime, fresh cucumber, ginger beer

TRINIDAD STALLION

Rum, fresh lime, a dash of Angostura bitters, ginger beer

Whiskey ☆ Bourbon ☆ Scotch

– WHISKEY –

Black Bush Irish Whiskey 80	9
Bulleit Rye Whiskey 95 proof	8.5
Cleveland Whiskey Ohio 100 proof	9
Crown Reserve Canadian Whiskey 80 proof...	15
Jameson 18 Irish Whiskey 80 proof	24
Oyo Rye Ohio Whiskey 110 proof	9
Prichard's Rye Whiskey 86 proof	15
Redbreast Irish Whiskey 80 proof	18
Rogue Dead Guy Whiskey 80 proof	12
Tullamore Dew Irish Whiskey 80 proof	9

– BOURBON –

Watershed Bourbon Ohio 94 Proof	9
Wild Turkey Rare Breed Bourbon 108 proof..	12
Woodford Reserve Bourbon 90.4 proof	8.5
Basil Hayden's Bourbon 80 proof	10
Bulleit Bourbon 90 proof	9.5
Buffalo Trace Bourbon 90 proof	8.5
Elijah Craig Bourbon 94 proof	8.5
Four Roses Bourbon 90 proof	9.5
Jefferson's Reserve Bourbon 90 proof	15
Knob Creek Bourbon 100 proof	8.5
Maker's Mark Bourbon 90 proof	8.5
Maker's '46 Bourbon 94 proof	12

– SCOTCH –

Dewar's Scotch 80 proof	9
Dalwhinnie Scotch 86 proof	21
Glenfiddich 12 year Scotch 80 proof	12
The Glenlivet 12 year Scotch 80 proof	12
JoÚnie Walker Red Scotch 80 proof	11
JoÚnie Walker Black Scotch 80 proof	15
The Macallan 12 Scotch 80 proof	16
The Macallan 18 Scotch 80 proof	40

Wines by the Glass

– WHITES –

Douglass Hill / Chardonnay / California	6
Firestone Estate / Chardonnay / Santa Ynez Valley	8.5
Silverado / Chardonnay / Napa Valley	11
Brancott / Sauvignon Blanc / Marlborough, NZ	7.5
Ferrari-Carano / Fume Blanc / Sonoma County	8.5
Principato / Pinot Grigio / Venetie	7.5
J Vineyards / Pinot Gris / California	9
Chateau Ste Michelle / Riesling / Columbia Valley	7
Pine Ridge / Chenin Blanc / Viognier / California	8
Coastal Vine / White Zinfandel / California	6
Zonin / Prosecco / Veneto, Italy (187ml)	7
Segura Viudas Brut Reserve / Sparkling / Spain (187ml)	7.5

– RED –

Douglass Hill / Cabernet / California	6
Louis Martini / Cabernet / Sonoma County	9
Alexander Valley / Cabernet / Alexander Valley	12
Blackstone / Merlot / California	6.5
Cryptic / Blend / California	9
Robert Mondavi Private Selection / Pinot Noir / California	7
Angeline / Pinot Noir / California	8.5
Belle Glos "Meiomi" / Pinot Noir / Sonoma, Monterey, Santa Barbara	11
Seven Deadly Zins / Zinfandel / Lodi	8.5
Monte Antico / Super Tuscan / Tuscany	8
Alamos / Malbec / Mendoza	7
Catena Zapata "Vista Flores" / Malbec / Mendoza	9
St Hallett Gamekeepers Reserve / Shiraz Blend / Barossa	8

Beer Bottles

Budweiser	3.5
Bud Light	3.5
Miller Lite	3.5
Corona	4
Stella Artois (ABV 5.2%)	4.5
Angry Orchard (ABV 6.0%)	4.5
Kona Big Wave Golden Ale	4.5
Southern Tier Porter	4.5

Ask your server for our selection of Draft Beers

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