

CLEVELAND
★
CHOP

CLEVELAND'S FAVORITE STEAKHOUSE

For the Table

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| <p>SHRIMP COCKTAIL 15
Old Bay-poached, Bloody Mary cocktail sauce</p> <p>CALAMARI 13
sesame seed-crusting, wasabi aioli, apricot-ginger glaze</p> <p>STEAK "CIGARS" 12
steak & cheese egg rolls with dipping duo</p> <p>JUMBO LUMP CRAB CAKE* 14
tomato-corn relish, chipotle mayo</p> | <p>BACON-WRAPPED SHRIMP 14
blue cheese-stuffed, fire-roasted salsa, citrus-chive butter</p> <p>LOADED CHICKEN TENDERS 12
hand-breaded, Buffalo drizzle, blue cheese, scallions, bacon</p> <p>SHRIMP BRUSCHETTA 12
shrimp, traditional bruschetta, balsamic reduction, parmesan, garlic points</p> | <p>AHI POKE TACOS* 13
sesame-seared tuna, pineapple soy, spicy mayo</p> <p>STUFFED PEPPERS 12
banana peppers, Italian sausage, house-made marinara, parmesan</p> <p>THE CHOP SAMPLER* 34
poke tacos, steak cigars, shrimp bruschetta, calamari, loaded tenders (for 2 or the table)</p> |
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Salads & Soups

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

Served with choice of white cheddar mash, baked potato, crispy Brussels sprouts, jalapeño creamed corn or garlicky spinach

ANY CUT CAN BE PREPARED AS A HOUSE FEATURE • ADD JUMBO SHRIMP SCAMPI 12

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| <p>USDA PRIME STEAK</p> <p>14 oz. Boneless Ribeye* 48
16 oz. NY Strip* 49</p> <p>DRY AGED 40 DAYS</p> <p>14 oz. Kansas City Bone-In Strip* 52</p> <p>COWBOY</p> <p>20 oz. Bone-In Ribeye* 52</p> | <p>FILET MIGNON</p> <p>6 oz. Petite Filet Cut* 32
8 oz. Standard Filet Cut* 35
10 oz. Executive Filet Cut* 38</p> <p>CERTIFIED ANGUS BEEF</p> <p>14 oz. New York Strip* 40
bourbon butter</p> |
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House Features

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| <p>FILET OSCAR* 39
lump crab, crispy asparagus, béarnaise sauce</p> | <p>FILET DIANE* 38
three-pepper crust, wild mushroom confit, cognac cream sauce</p> | <p>BLUE FILET* 38
Worcestershire cream sauce, blue cheese</p> |
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Prime Rib

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

- 12 oz. CUT 34 14 oz. CUT 38

Neighborhood Favorites

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| <p>TENDERLOIN TIPS* 24
stout demi-glace, wild mushrooms, white cheddar mash</p> <p>BERKSHIRE PORK CHOP* 25
double-cut, sweet chili-glazed, white cheddar mash</p> <p>CLASSIC STEAK BURGER* 13
lettuce, tomato, red onions, pickles served with choice of side
<i>add cheese or bacon for a dollar</i></p> | <p>CHOP BURGER* 14
sweet onion-Gruyère-bacon & blue cheese compote, arugula, crispy onions, house BBQ, choice of side</p> <p>WHISKEY-BRAISED BEEF SHORT RIBS 25
whiskey demi-glace, white cheddar mash</p> <p>CHICKEN PICCATA 22
sun-dried tomato, asparagus, caperberry, lemon butter, white cheddar mash</p> |
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Seafood

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| <p>PAN-ROASTED WALLEYE* 28
macadamia-crusting walleye, rainbow chard hash, lobster beurre blanc</p> <p>FAROE ISLANDS SALMON* 25
spinach & pecorino risotto, mushroom, tomato, citrus-chive butter</p> <p>LOUISIANA SHRIMP & RISOTTO* 28
sautéed shrimp, Louisiana butter sauce, spinach & crab risotto</p> | <p>JUMBO LUMP CRAB CAKES* 27
chipotle aioli, jalapeño creamed corn</p> <p>LOBSTER & SHRIMP GNOCCHI* 28
lobster, blackened shrimp, cherry tomato, asparagus, sweet corn, garlic cream sauce</p> <p>SEAFOOD FETTUCCHINE* 24
shrimp, scallops, tomato, basil, mushroom, roasted garlic cream, spinach fettuccine</p> |
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CLEVELAND'S FAVORITE STEAKHOUSE

Cocktails

– SIGNATURE – 10

OLD FASHIONED

Bulleit rye whiskey, simple syrup, Angostura bitters, orange peel, cherry

VERANDA

Fresh strawberry, lemon vodka, St-Germain

SPA DAY

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, Licor43, house-made sour

WHISKEY SOUR

Cleveland Whiskey, sugar, lemon juice, egg whites

MINT JULEP

Bombay gin, champagne, lemon juice, fresh basil

NEGRONI

Bombay Sapphire, Carano Antica sweet vermouth, Campari

TARTINI

Raspberry vodka, Chambord, cranberry, lime juice

CUYAHOGA SUNSET

Captain Morgan rum, Malibu rum, grenadine, pineapple juice, fresh orange juice

– MULES – 10

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

KILTIED DONKEY

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

TRINIDAD STALLION

Myers's Dark Rum, fresh lime, a dash of Angostura bitters, ginger beer

Whiskey ☆ Bourbon ☆ Scotch

– WHISKEY –

Basil Hayden's Rye.....	12
Bulleit Rye Whiskey 95 proof.....	9.5
Cleveland Whiskey Ohio 100 proof.....	10
Crown Reserve Canadian Whisky 80 proof.....	15
Gentleman Jack.....	10
Jameson 18 Irish Whiskey 80 proof.....	26
Prichard's Rye Whiskey 86 proof.....	15
Redbreast Irish Whiskey 80 proof.....	18
Tullamore Dew Irish Whiskey 80 proof.....	9

– BOURBON –

Angel's Envy.....	13
Basil Hayden's Bourbon 80 proof.....	12
Bulleit Bourbon 90 proof.....	9.5
Buffalo Trace Bourbon 90 proof.....	8.5
Elijah Craig Bourbon 94 proof.....	9.5
Four Roses Bourbon 90 proof.....	11
Jefferson's Reserve Bourbon 90 proof.....	16
Knob Creek Bourbon 100 proof.....	10
Watershed Bourbon Ohio 94 Proof.....	12
Weller Special Reserve.....	10
Wild Turkey Rare Breed Bourbon 108 proof..	12
Woodford Reserve Bourbon 90.4 proof.....	10

– 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
Johnnie Walker Red Scotch 80 proof.....	11
Johnnie Walker Black Scotch 80 proof.....	15
The Macallan 12 Scotch 80 proof.....	17
The Macallan 18 Scotch 80 proof.....	45

Wines by the Glass

– WHITES –

Chardonnay / Chateau Souverain / California.....	8
Chardonnay / Decoy by Duckhorn / Sonoma County.....	10.5
Fume Blanc / Ferrari-Carano / Sonoma County.....	8
White Blend / Sokol Blosser Evolution / Oregon.....	8.5
Sauvignon Blanc / Kim Crawford / Marlborough, New Zealand.....	10
Pinot Grigio / Le Fiera / Veneto, Italy.....	7.5
Riesling / Heinz Eifel Shine / Rheinhessen, Germany.....	8
Rosé / Bieler Sabine / Provence, France.....	8
Prosecco / Zonin / Veneto, Italy (187ml).....	7
Frizzante / Stella Rosa Moscato d'Asti / Asti, Italy (187ml).....	8.5

– RED –

Cabernet Sauvignon / Douglass Hill / California.....	7.5
Cabernet Sauvignon / Louis Martini / California.....	9
Cabernet Sauvignon / Alexander Valley / Alexander Valley.....	13
Blend / Vigilance Winery Cimarron / Lake County.....	8.5
Red Blend / Caymus Conundrum (25 yr) / California.....	12
Pinot Noir / Murphy-Goode / California.....	8
Pinot Noir / Erath Resplendent / Oregon.....	11.5
Chianti Superiore / Ruffino / DOCG / Tuscany, Italy.....	8.5
Merlot / Rodney Strong / Sonoma County.....	9
Malbec / Santa Julia / Mendoza.....	8

Beer Bottles

Budweiser.....	3.75
Bud Light.....	3.75
Miller Lite.....	3.75
Michelob Ultra.....	3.75
Corona.....	4
Stella Artois (ABV 5.2%).....	4.5
Angry Orchard (ABV 6.0%).....	4.5
White Claw Hard Seltzer.....	4

Ask your server for our selection of Draft Beers

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