

## STARTERS

LOADED AWESOME FRIES .....	12
<i>Gremolata, Bacon, Parmigiano Reggiano, Cheddar, Spicy Aioli</i>	
MESQUITE WOOD GRILLED ARTICHOKE <sup>gf</sup> .....	13
<i>Caper Lime Remoulade Sauce</i>	
CRISPY CALAMARI <sup>gf</sup> .....	18
<i>Lemon, Parmesan, Chili Calabrian Sauce</i>	
CAJUN SEARED AHI TUNA <sup>gf</sup> .....	22
<i>Citrus Soy Vinaigrette</i>	
SMOKED BEER CHEESE FONDUE .....	18
<i>Grilled Pretzel Bites, Jalapeño Cheddar, Wild Boar &amp; Wagyu Sausage</i>	
JUMBO SHRIMP COCKTAIL <sup>gf</sup> .....	23
<i>Cocktail Sauce</i>	
24 HOUR WINGS .....	16
<i>Korean Barbeque or Traditional</i>	
WAGYU MEATBALLS .....	17
BANG BANG SHRIMP <sup>gf</sup> .....	18
<i>Crispy Golden Shrimp, Spicy Aioli</i>	

## SALADS

HOUSE SALAD .....	11
<i>Iceberg Lettuce, Bacon, Cheddar, Marinated Tomatoes, Cucumbers, Cheddar Croutons, House Dressing</i>	
CHOP CHOPPED SALAD .....	16
<i>Smoked Salmon, Corn, Cous Cous, Avocado, Grilled Tomatoes, Creamy Herb Dressing</i>	
CAESAR (Anchovies Upon Request) .....	14
<i>Parmigiano Reggiano, Crispy Capers, Butter Herb Croutons</i>	
KNIFE & FORK WEDGE <sup>gf</sup> .....	15
<i>Baby Iceberg, Bleu Cheese, Tomato, Bacon, Red Onion, Egg<sup>+</sup></i>	

**gf = Gluten Free**

\* These foods may be served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items and prices are subject to change | Cash Cards are not accepted | 41523

## MESQUITE WOOD FIRED GRILL *Choice of One Side*

THE PORK CHOP <sup>gf</sup> <i>House-Cured, Double-Cut, Apple Chutney</i> .....	38
BARBEQUE BABY BACKS <sup>gf</sup> .....	34
CENTER CUT FILET <sup>gf</sup> .....	6oz 45 / 10oz 56
BONELESS RIB-EYE <sup>gf</sup> .....	55
BONELESS MAUI RIB-EYE <sup>gf</sup> <i>Pineapple-Soy Marinade</i> .....	55
NEW YORK STRIP <sup>gf</sup> .....	53
HALF ROASTED HERB CHICKEN <sup>gf</sup> .....	32
SURF & TURF <sup>gf</sup> <i>Maine Lobster Tail, Filet Mignon (6oz)</i> .....	MP

## WOOD GRILLED SEAFOOD *Choice of One Side (All of our fish is wild caught and sustainable)*

MAHI MAHI <sup>gf</sup> .....	39
WORDFISH <sup>gf</sup> .....	37
NORWEGIAN SALMON <sup>gf</sup> .....	39
TWIN LOBSTER TAILS <sup>gf</sup> .....	MP
SEA SCALLOPS <sup>gf</sup> .....	MP
CHILEAN SEA BASS <sup>gf</sup> .....	53

## HOUSE SPECIALTIES

BRAISED BEEF SHORT RIB <sup>gf</sup> <i>Broccoli, Young Carrots, Roasted Garlic Mashed Potatoes</i> .....	34
STEAKHOUSE LINGUINI & MEATBALLS <i>Substitute Squash</i> \$3 .....	29
CHOP MEATLOAF <sup>gf</sup> <i>Wagyu Chuck, Ribeye, Pork, Roasted Garlic, Whipped Potatoes, Wild Mushroom Cabernet Demi Glace</i> ..	35

## SIGNATURE BURGERS 22 each

*Choice of: CHoP Fries, Sweet Potato Fries, Onion Rings or House Salad*

CLASSIC CHEESEBURGER<sup>gf</sup> *Cheddar Cheese, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Relish*

BACON BLEU<sup>gf</sup> *Arugula, Bacon, Danish Bleu Cheese*

GREEN CHILI<sup>gf</sup> *Pepper Jack Cheese, Sautéed Chilies*

BARBEQUE<sup>gf</sup> *Cheddar Cheese, Barbeque Sauce, Onion Ring, Bacon*

**Add: Egg<sup>+</sup> \$2 || Bacon \$2 || Carmelized Onions \$2 || Substitute: Gluten-Free Bun \$2**

## SIDES

LOADED BAKED POTATO <sup>gf</sup> ..	14
GARLIC MASHED POTATOES <sup>gf</sup> ..	14
CHOP FRIES .....	12
SWEET POTATO FRIES .....	12
ONION RINGS .....	12
ASPARAGUS <sup>gf</sup> .....	14
CREAMED SPINACH .....	15
SPAGHETTI SQUASH <sup>gf</sup> .....	14
BROCCOLI <sup>gf</sup> .....	14
SAUTÉED WILD MUSHROOMS ..	15
CRISPY BRUSSELS SPROUTS & CAULIFLOWER ..	16
<i>Sweet Thai Chili Sauce</i>	
CHOP MAC & CHEESE .....	16
<i>Smoked Gouda and Aged Cheddar Béchamel</i>	

## FRIDAYS & SATURDAYS

ROASTED PRIME RIB <sup>gf</sup> .....	55
<i>(limited availability)</i>	



[chopchandler.com](http://chopchandler.com)

OPEN 4PM DAILY

Jill Brown · Managing Partner

Steve 'Burnie' Burnell · Managing Partner

Diego Caballero · Executive Chef