

## STARTERS

<b>Loaded Awesome Fries</b> .....	12
<i>Gremolata, Bacon, Parmigiano Reggiano, Cheddar, Spicy Aioli</i>	
<b>French Onion Soup</b> .....	13
<i>Gruyere Cheese</i>	
<b>Blue Point Oysters*</b> .....	6 ct 19 / 12 ct 35
<i>On the Half Shell</i>	
<b>Crispy Calamari*</b> .....	20
<i>Lemon, Parmesan, Chili Calabrian Sauce</i>	
<b>Cajun Seared Ahi Tuna* gf</b> .....	22
<i>Citrus Soy Vinaigrette</i>	
<b>Smoked Beer Cheese Fondue</b> .....	18
<i>Grilled Pretzel Bites, Jalapeño Cheddar, Wild Boar &amp; Wagyu Sausage</i>	
<b>Jumbo Shrimp Cocktail* gf</b> .....	23
<i>Cocktail Sauce</i>	
<b>24 Hour Wings*</b> .....	16
<i>Korean Barbeque or Traditional Style</i>	
<b>Wagyu Meatballs*</b> .....	17
<b>Bang Bang Shrimp*</b> .....	18
<i>Crispy Golden Shrimp, Spicy Aioli</i>	

## SALADS

<b>Arizona Farmer's Market Salad</b> .....	12
<i>Iceberg Lettuce, Bacon, Cheddar, Marinated Tomatoes, Cucumbers, Cheddar Croutons, House Dressing</i>	
<b>Beefsteak Tomato &amp; Spinach Salad</b> .....	14
<i>Pancetta Vinaigrette, Sweet Onion, Feta Cheese</i>	
<b>CHoP Caesar</b> .....	14
<i>Parmigiano Reggiano, Creamy Dressing, Butter Herb Croutons, Anchovies Upon Request</i>	
<b>Steakhouse Wedge* gf</b> .....	15
<i>Baby Iceberg, Bleu Cheese, Tomato, Bacon, Red Onion, Egg*</i>	

## STEAKS & CHOPS

<b>Center Cut Filet*</b> .....	6oz 49 / 10oz 59
<b>Boneless Rib-Eye*</b> .....	58
<b>Boneless Maui Rib-Eye* Pineapple-Soy Marinade</b> .....	58
<b>New York Strip*</b> .....	57
<b>Surf &amp; Turf* Maine Lobster Tail, Filet Mignon (6oz)</b> .....	MP
<b>The Pork Chop* House-Cured, Double-Cut, Apple Chutney</b> .....	40
<b>Barbeque Baby Backs*</b> .....	40

### DRY-AGED *All of our beef is Certified Angus Beef. Dry-aged, in-house for 35 days.*

<b>Boneless New York*</b> .....	20oz 76
<b>Bone-In Rib-Eye*</b> .....	34oz 126
<b>Tomahawk*</b> .....	42oz 176

## SEAFOOD *All of our fish is wild-caught and environmentally sustainable.*

<b>Norwegian Salmon*</b> .....	43
<b>Chilean Sea Bass*</b> .....	54
<b>Sea Scallops*</b> .....	49
<b>Twin Lobster Tails*</b> .....	MP

## MESQUITE WOOD GRILL

<b>Half Roasted Herb Chicken*</b> .....	33
<b>CHoP Meatloaf* Wagyu Chuck, Ribeye, Pork, Roasted Garlic, Whipped Potatoes, Wild Mushroom Cabernet Demi-Glace ...</b> .....	36
<b>Braised Beef Short Rib* Asparagus, Young Carrots, Roasted Garlic Mashed Potatoes</b> .....	35
<b>Classic Cheeseburger* Cheddar Cheese, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Relish</b> .....	23
<b>Bacon Bleu Burger* Arugula, Bacon, Danish Bleu Cheese</b> .....	24

*Burgers are served with choice of: House Fries, Sweet Potato Waffle Fries, Onion Rings or House Salad*

## SIDES

<b>Loaded Baked Potato gf</b> .....	14
<b>Garlic Mashed Potatoes gf</b> .....	14
<b>Sweet Potato Waffle Fries</b> .....	12
<b>Onion Rings</b> .....	12
<b>Asparagus gf</b> .....	14
<b>Broccoli gf</b> .....	15
<b>Creamed Spinach</b> .....	15
<b>Sautéed Wild Mushrooms</b> .....	15
<b>Spaghetti Squash gf</b> .....	15
<b>Brussels Sprouts &amp; Cauliflower</b> .....	16
<i>Served Crispy, Sweet Thai Chili Sauce</i>	
<b>CHoP Mac &amp; Cheese</b> .....	18
<i>Smoked Gouda, Aged Cheddar Béchamel, Pancetta</i>	

## FRIDAYS & SATURDAYS

<b>Roasted Prime Rib* gf</b> .....	59
<i>Limited Availability</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.

No separate checks, thank you.

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Chandler's First Locally Owned Steakhouse

## HAPPY HOUR

Monday through Friday · 4pm - 6pm

Book Our Private Dining Room or  
Private Patio for Your Next Event!

Email: [Events.ChopChandler@gmail.com](mailto:Events.ChopChandler@gmail.com)



Jill Brown · Managing Partner  
Steve 'Burnie' Burnell · Managing Partner  
Diego Caballero · Executive Chef

CHOPCHANDLER.COM

OPEN 4PM DAILY



## WHITES

### SPARKLING

	6oz	10oz
Bollicini Prosecco <i>Italy</i> .....	10	15
Poema Rosé Cava <i>Spain</i> .....	10	15
Moët 'Imperial' Champagne <i>France</i> (187ML) .....	24	

### SAUVIGNON BLANC

Whitehaven <i>Marlborough, New Zealand</i> .....	10	15
Craggy Range <i>Martinborough, New Zealand</i> .....	12	18

### CHARDONNAY

Bogle <i>California</i> .....	10	15
La Crema <i>Monterey</i> .....	12	18
Sonoma Cutrer <i>Russian River Ranches</i> .....	14	21
Rombauer <i>Carneros</i> .....	20	30

### ROSÉ

A to Z <i>Oregon</i> .....	12	18
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### INTERESTING WHITES

Santa Cristina Pinot Grigio <i>Delle Venezie, Italy</i> .....	10	15
Ponzi Pinot Gris <i>Oregon</i> .....	12	18
Placido Moscato D' Asti <i>Piedmonte, Italy</i> .....	10	15
Eroica Riesling <i>Columbia Valley, Washington</i> .....	12	18

## FLIGHTS

Three 3oz Pours

CHARDONNAY .....	26
La Crema + Sonoma Cutrer + Rombauer	
PINOT NOIR .....	22
Meiomi + Elouan + Belle Glos 'Clark & Telephone'	
CABERNET .....	24
Juggernaut + Quilt + Austin Hope	

## REDS

### PINOT NOIR

	6oz	10oz
Mark West 'Black Label' <i>Central Coast</i> .....	11	17
Meiomi <i>Three Valleys, California</i> .....	13	20
Elouan <i>Oregon</i> .....	13	20
Belle Glos 'Clark & Telephone' <i>Santa Maria</i> .....	15	22

### CABERNET

Drumheller <i>Washington</i> .....	10	15
Juggernaut <i>California</i> .....	12	18
Charles Krug <i>Napa Valley</i> .....	15	22
Quilt <i>Napa</i> .....	16	24
Austin Hope <i>Paso Robles</i> .....	18	27
Far Niente 'Post & Beam' <i>Napa Valley</i> .....	20	30
Caymus <i>Napa</i> .....	28	42

### RED BLENDS

Santa Cristina Sangiovese / Cab <i>Tuscany, Italy</i> .....	10	15
Duckhorn Decoy 'Limited' Merlot Blend <i>Napa</i> .....	14	21
8 Years in the Desert Zinfandel Blend <i>California</i> .....	18	27
Catena Malbec <i>Mendoza</i> .....	11	17
Prisoner Red Blend <i>Napa Valley</i> .....	20	30
Turley 'Old Vine' Zinfandel <i>California</i> .....	15	22

## BOTTLES

Miller Lite .....	6
Michelob Ultra .....	6
Bud Light .....	6
Coors Light .....	6
Corona .....	7
Guinness .....	7
Heineken 0.0 <i>Non-Alcoholic</i> .....	7

## DRAFTS

Wow Wheat .....	7
Stella Artois .....	8
Firestone 805 .....	8
Tower Station IPA .....	8
Moon Juice IPA .....	8
Arizona Light .....	7