



APPETIZERS

Potato Skins 5.50

Fried golden brown, loaded with chopped Bacon and melted Cheddar, served with Ranch Dressing and fresh Salsa

Grilled Shrimp Martini 6.95

Five jumbo Prawns, Cajun seasoned, delicately grilled, and paired with Absolute Martini Sauce with a twist of Lime

Chop House Wings of Fire ... 5.95

Crispy deep fried Chicken Wings served with our original Buffalo Hot Sauce, with Celery and your choice of Ranch or Bleu Cheese Dressing.

Lobster Crab Cakes 7.95

Our special blend of Lobster and Jumbo Crab, lightly seasoned with spices and fresh herbs, finished in a Mustard Aioli Sauce

SOUP & SALAD

Kansas City Steak Soup 4.95

A wonderful blend of tender Beef Filet, Celery, Carrots, and Corn bathed in a rich brown Madeira Wine Sauce. To serve the highest quality, each serving is made fresh when you order it.

Chop House Steak Salad 12.95

Gourmet Greens, sliced Roma Tomatoes, and caramelized Red Onion topped with thinly sliced charbroiled Flat Iron Steak & fresh Thyme-roasted Potatoes, served with a roasted Salsa Vinaigrette Dressing

Caesar Salad 5.95

Crisp Romaine Lettuce tossed with classic Anchovy Caesar Dressing, dusted with fresh shredded Parmesan cheese, and herb roasted Croutons

**Add Grilled Chicken Breast
or Grilled Salmon 9.95**

PASTAS

Served with grilled garlic bread and all you care to eat Soup & Salad Bar

Shrimp Scampi Fettuccine... 14.95

Jumbo Shrimp sautéed in white wine and Garlic Butter Sauce, tossed with fresh Fettuccine Pasta, Parmesan Cheese and chopped Parsley

Fettuccine Alfredo 11.95

Made to order Alfredo sauce with fresh Cream, real Butter, Parmesan Cheese and roasted Garlic, all tossed with fettuccine pasta

Tortellini Louisiana 13.95

Cheese Tortellini tossed with blackened Chicken, spicy Cajun Sausage, Red Peppers and vine ripe Tomatoes, finished with a slightly spicy Cream Sauce

Italian Sausage &

Grilled Chicken Fettuccine.. 15.95

Sautéed roasted Red Pepper, Button Mushrooms, roasted Garlic, caramelized Onions, Roma Tomatoes, crumbled Italian Sausage, and grilled Chicken Breast in a Basil Marinara Sauce, with fettuccine pasta and grated Parmesan Cheese

Fresh Vegetable Pasta

Primavera 12.95

Sautéed fresh Vegetable medley, in a light white wine, Garlic, & Olive Oil Sauce, with fresh spinach and fettuccine, garnished with grated Parmesan Cheese

Add grilled Chicken, sauteed Tiger Shrimp, or fresh Vegetable du jour to any Pasta dish for only \$2.95.

**In the mood for Lighter fare?
Please ask your server for our Pizza and Sandwich menu.**



ENTRÉES

All Entrée Selections Include Our All You Care To Eat Soup and Salad Bar, Breadsticks, Chefs Vegetable Selection, and Your Choice of Garlic Mashed Potatoes, Baked Potato or Wild Rice

STEAKS & CHOPS

Beef Filet 24.95

USDA Inspected hand cut 8oz Beef Tenderloin, charbroiled, then coated in roasted Garlic Herb Butter

Bone in Ribeye 22.95

USDA Inspected hand cut 14 oz center cut bone-in Ribeye Steak, charbroiled, then coated in roasted Garlic Herb Butter

Stuffed Beef Tenderloin 25.95

USDA Hand cut Beef Tenderloin, stuffed with a Wild Mushroom Herb Duxelle, charbroiled, and served with a Dijon Peppercorn Demi glaze

Pork Loin Chops 16.95

Tender Iowa bone-in Pork Chops, charbroiled and drizzled in fresh Rosemary & Portabella Demi glaze

New York Strip 22.95

USDA Inspected hand cut 12 oz N.Y. Strip Steak, charbroiled then coated in Roasted Garlic Herb Butter

Top Sirloin 18.95

USDA Inspected 10 oz center cut Top Sirloin Steak with your choice of sauce . . . Mesquite Portabella, Bourbon BBQ, Dijon Peppercorn, Demi glaze, or creamy Bleu Cheese Alfredo

SEAFOOD, CHICKEN & RIBS

Crab & Lobster Stuffed

Orange Roughy 17.95

Low fat New Zealand White Fish filled with a blend of Crab, Lobster, and fresh Seasonings, then basted in Lemon Dill Beurre Blanc Sauce

Blackened

Norwegian Salmon 14.95

Cajun dusted charbroiled fresh Salmon with sweet Honey Raspberry Vinaigrette

Ribs & Chicken Combo 16.95

Mesquite BBQ Chicken Breast and a half slab of our slow roasted Pork Back Ribs

Charbroiled Chicken

Duxelle 13.95

Fresh Grilled Chicken Breast with a wild Mushroom herb Duxelle, baked with Baby Swiss Cheese and served with a Rosemary Portabella Demi glaze

Parmesan and Peppercorn Crusted

Tilapia 14.95

Fresh grated Parmesan and Peppercorn Crust lightly sprinkled on top of a freshly baked Filet of Tilapia, served with herb wild rice and sautéed vegetables

Lobster Stuffed Prawns 17.95

Five Jumbo Prawns stuffed with a blend of Crab, sweet Lobster, Herbs & Spices, then roasted to perfection, garnished with a Lemon Dill Beurre blanc sauce

BBQ Pork Ribs

Full Slab 17.95

Half Slab 12.95

Pork Back Ribs slowly roasted, finished on the grill and basted with our own flavorful Marker's Mark BBQ Sauce

Sorry, we do not accept checks.