
APPETIZERS

CHOPS SIGNATURE

PAPAYA GLAZED PORK BELLY 14

Chicharron, avocado and cilantro purée

MAPLE SPICED SMOKED BACON 10

Tomato, pickle onion, frisée

*SHRIMP COCKTAIL 16

Spicy cocktail sauce

HANGER STEAK STRIPS 16

Passion Fruit glazed, green papaya, pineapple relish

LAMB CHICHARRON 16

Lightly breaded lamb chops, red cabbage slaw, sweet orange chili sauce

BLUE CRAB CAKE 14

Cayenne pepper aioli, sweet red peppers

*TUNA TARTARE 13

Local avocado, fresh mango, shallots

SOUP & SALADS

LOBSTER BISQUE 12

Lobster bites, Chantilly cream, scallion

CAPRESE SALAD 12

Fresh mozzarella, pine nut pesto, vine ripe tomatoes, Focaccia garlic toast

CLASSIC CAESAR SALAD 10

Shaved Asiago, herb croutons, romaine hearts

CHOPS HOUSE SALAD 13

Mixed greens, smoked soft boiled organic egg, roasted corn, cucumber, passion fruit vinaigrette

WALDORF SALAD 12

The original... Candied cashews, Granny Smith apples, celery, grapes

SHARED SIDES 11

CHOPS SIGNATURE SIDE DISH

WILD MUSHROOM RAGOÛT

Caramelized pearl onions, sweet plantains, brown butter

FRESH STEAMED ASPARAGUS

SAUTÉED BROCCOLI

MAC & GOAT CHEESE

FARM TO TABLE TOSTONES

TRUFFLE STEAK FRIES

WHITE CHEDDAR POTATO GRATIN

BEER BATTERED ONION RINGS

CREAMY MASHED POTATOES

CHEESY CORN

CREAMED SPINACH

HIMALAYAN SEA SALT BAKED POTATO

YUCA FRITTERS SALSA VERDE

**\$20 sur-charge for all inclusive plans.*

STEAKS & CHOPS

FILET MIGNON 8 oz 44 12 oz 58

***BONE-IN RIB EYE 20 oz 54**

***NEW YORK STRIP LOIN 14 oz 52**

***PORTERHOUSE 24 oz 62**

CHURRASCO 12 oz 29

PAN ROASTED NEW ZEALAND LAMB CHOPS 41

ADD TO ANY OF OUR STEAKS

***OSCAR STYLE 11**

***½ CARIBBEAN LOBSTER TAIL MARKET PRICE**

***GRILLED SHRIMP 11**

PORT WINE BRAISED LOLLIPOP SHORT RIB 49

Served with fettuccini, tomatoes, shiitake mushroom

FRENCH CUT CHICKEN BREAST 28

Velouté, caramelized vegetables

CHATEAUBRIAND STEAK 90

Bouquetiere of vegetables & potatoes

- FOR TWO -

PRIME RIB DINNER 49

Includes house salad and side dish

- AVAILABLE ON FRIDAY ONLY -

SEAFOOD

HERB CRUSTED SEA SCALLOPS 30

Served with local mango chutney

SASHIMI GRADE AHI TUNA 32

Sesame ginger sauce

PISTACHIO CRUSTED GROUPER 34

Coconut lemongrass cream

CRISPY SKIN ATLANTIC SALMON 32

*Local passion fruit-hoisin glaze,
grilled baby bok choy*

***CARIBBEAN LOBSTER TAIL MARKET PRICE**

Grilled or steamed

STEAK SAUCES

2 each or 3 for 5

BÉARNAISE

COGNAC GREEN PEPPERCORN

CHOPS SIGNATURE BBQ SAUCE

CHIMICHURRI

MUSHROOM SAUCE

MAYTAG BLUE CHEESE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase the risk of foodborne illness, especially if you have certain medical conditions.*

**\$20 sur-charge for all inclusive plans.*

CHOP'S MARTINIS 14

ISLA SECRETA

*Bombay Sapphire, fresh ginger, grapefruit,
lime, pomegranate*

LEMONGRASS DROP

*Belvedere Vodka, St. Germain, lemongrass syrup,
fresh lemon juice, pineapple juice
and mint leaves with sugar rim*

SECRET KISS

Belvedere Vodka, Chambord, Pineapple juice

FRENCH ELDER PEAR

Grey Goose La Piore Vodka, St. Germain, lemon juice

SERRANO MARTINI

*Patron Reposado, Domaine de Canton,
fresh lime juice, Serrano chili*

CHOPS SIGNATURE DRINK

CHOP'S MOJITO 12

COCKTAILS

EL TAÍNO 10

*BlackBeard Spiced Rum,
Malibu Coconut Rum, Coca Cola*

HEMINGWAY SPECIAL 11

Dark rum, lime, grapefruit, pomegranate

PASIÓN BORICUA 12

*Sailor Jerry Spiced Rum, lemon, lime, pineapple,
passion fruit, brown sugar, Angostura*

TRADITIONAL ELDER FASHIONED 13

*Makers Mark, St. Germain, Bitters,
muddled orange and cherry, sugar*

POMEGRANATE MARGARITA 13

Patron Silver, Pama Liqueur, Triple Sec, sour mix

SPARKLING

TORRE ORIA Cava Brut, Spain 11

LUNETTA Prosecco, Italy 14

FRANCOIS MONTAND Brut Rosé, France 13

PIPER-HEIDSIECK Brut, France 22

WHITE WINE

ALGAREIRO Albariño, Rias Baixas, Spain 11

VILLA MARIA, Sauvignon Blanc, New Zealand 14

BANFI, Le Rime Pinot Grigio, Italy 13

MIRASSOU, Chardonnay, California 10

JOSEPH DROUHIN, Laforet Chardonnay, France 14

WILLAMETTE, Riesling, USA 15

RED WINE

NIETO, Malbec Senetiner, Argentina 11

ANGELINE, Pinot Noir Reserve, USA 16

SANTA EMA, Merlot Reserva, Chile 13

JOEL GOTT, Cabernet Sauvignon, USA 13

DUCKHORN DECOY, Cab. Sauvignon, California 19

BEER

MEDALLA 5

CORONA 6

MAGNA 6

HEINEKEN 6

COORS LIGHT 6

PRESIDENTE 6

O'DOULS 6

DESSERTS

COCONUT BAVARIAN CREAM 10

Passion fruit gelee, edible flower

WARM BROWNIE 10

*Served in a cast iron skillet, salted caramel popcorn,
dulce de leche ice cream*

LOCAL PIÑA COLADA COBBLER 10

Coconut Ice Cream

FLASH FRIED OREO COOKIES 10

Served with vanilla ice cream

KEY LIME TART 10

*Our original creamy key lime custard,
graham crust, whipped cream*

FRUIT SORBET & ICE CREAM 8

TABLE TO SHARE 16

SIGNATURE CHOCOLATE CAKE

N.Y. STYLE CHEESECAKE

DESSERT WINE & PORTS

OSBORNE RUBY PORT 9

DOW'S LATE BOTTLED 11

Vintage Port, 2005

PAUL JABOULET 14/55

Muscat de Beaumes-de-Venise, 2010

FONSECA 20 PORT 18

FAR NIENTE DOLCE LATE HARVEST 210

DIGESTIFS & CORDIALS

REMY MARTIN VSOP 15

COURVOISIER VSOP 15

HENNESSY XO 24

MAROLO CHAMOMILE GRAPPA 11

SAMBUCA MOLINARI 11

BAILEYS 11

FRANGELICO 11

AMARETTO 11

AVERNA 10

FERNET BRANCA 10

GRAND MARNIER 13

GODIVA LIQUEUR 11