

Appetizer

Sesame Encrusted Tuna* 13

Served one of two ways: Seared rare and coated with white and black sesame seeds and served with wasabi aioli, teriyaki reduction and won ton crisps or Hawaiian style poke, marinated ahi tuna with cabbage, carrot, pickled ginger and wasabi paste, served over won ton crisps

Braised Pork Belly 13

Fried tender pork belly served on grilled baguette with pesto mayo and garnished with wild pepper maple medley

Seared Scallops* 13

Served one of two ways: Pan seared scallops served over fresh garlic spinach topped with lemon butter sauce or candied bacon wrapped scallops with a smoked gastrique

Caribbean Duck Wings 12

Crisp fried duck drumettes with cilantro lime greens and sweet dipping sauce

Crab Cake* 13

Sautéed lump crab cake served with fire roasted red and yellow pepper puree over a lemon butter sauce

Stuffed Mushroom 13

Portobello mushroom stuffed with shaved beef ribeye, roasted red pepper and smoked Gouda drizzled with a balsamic reduction and herb oil

Shrimp Scampi * 12

Jumbo shrimp sautéed with garlic and topped with fresh tomatoes, chives and lemon butter beurre blanc

Shrimp Cocktail* 11

Lemon poached shrimp served with cocktail sauce

Half Shell Oyster Rockefeller* 14

6 Gulf of Mexico half shell oysters served traditional Rockefeller style or with herb garlic sauce

Mussels* 12

8 New Zealand green shell mussels poached in a white wine sauce with fresh garlic and shallots

Soup and Salad

Soup of the Day 5

Chef's combination of fresh picked flavors simmered to perfection

French Onion Soup 5

Caramelized onions blended with sherry and beef stock topped with melted Austrian gruyere and crostini

Chophouse Salad 6

Seasonal greens, tomato, cucumber, red onion and croutons with choice of dressing

Caesar Salad 5

Hearts of baby romaine, shaved parmesan, and toasted crouton sticks drizzled with creamy Caesar dressing

Pasta

Garlic Chicken Linguini 26

Red Bird All Natural Chicken with broccoli and mushrooms in garlic cream sauce over linguini

Spicy Shrimp and Scallops* 30

Sautéed jumbo shrimp and seared scallops in a spicy garlic cream sauce over linguini

Shrimp Scampi Pasta* 22

Sautéed shrimp with garlic and lemon butter sauce topped with fresh chopped tomatoes over linguini

**These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Steaks and Chops

Served with your choice of soup or salad and two sides

Mountain Top Aged Ribeye* 44

16oz In House mile high dry aged beef

Colorado Lamb Chops* 39

11oz Herb crusted chop served over Yukon gold mashed potatoes

Filet Mignon* 42

6oz USDA Choice center cut

Roasted Prime Rib

King Cut* 14oz 42

Queen Cut* 10oz 38

Jack Cut* 8oz 36

Slow roasted 1855 Premium Black Angus beef with horseradish cream and thyme Au Jus

Additions

5 Jumbo shrimp 13*

Jumbo lump crab 14*

Béarnaise sauce 2

Wild Caught Lobster Tail 21*

Chophouse steak sauce 2

Hollandaise sauce 2

Sides - a la carte

Wild mushrooms 6

French green beans 4

Steamed or Roasted broccoli 4

Creamed spinach 6

Baked potato 5

Asparagus spears 4

Yukon Gold smashed potatoes 4

Bacon pepper mac and cheese 6

Herb butter steak fries 4

Loaded garlic mashed potatoes 5

Chophouse Specialties

Bourbon Grilled Salmon* 26

Grilled 8oz filet of salmon glazed with maple bourbon reduction served over spinach and orzo pasta

Red Snapper* 32

Seared red snapper prepared to your liking, either blackened Cajun style or lemon pepper. Served with Asparagus spears and your choice of potato

French Cut Chicken 25

Red Bird All Natural boneless chicken breast and thigh with Italian seasoned beurre blanc sauce

BBQ St. Louis Ribs Full Rack 25 Half Rack 21

Slab of tender pork ribs glazed with our sweet and smoky BBQ sauce with herb butter steak fries

Lobster Salad* 40

Fresh lobster served on a bed of seasonal greens with mango, avocado, raisins, and creamy citrus dressing

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MILL CITY
CHOPHOUSE