



Chef Bryan's SOUPS of the Day Cup—\$5 Bowl—\$7 Always three Choices

SALADS

Served with a choice of—

Asian Sweet Chili Dressing—Buttermilk and Fresh Herb Garlic Ranch—Classic Caesar
Creamy Gorgonzola—Smoky Raspberry Balsamic—Whole Grain Honey Mustard

Mixed Greens with Sundried Cranberries, Tomato, Red Onion, Parmesan,
And Toasted Almonds, With Choice of Dressing —\$8

Spinach Salad with Apple Smoked Bacon, Crisp Onions, Roasted Tomatoes and Parmesan—\$9

Classic Caesar—\$9 Grilled Chicken Caesar—\$13 Grilled Shrimp Caesar—\$15

Grilled Steak Tips on Field Greens with Summer Vegetables and Gorgonzola Dressing—\$16

Southwestern Grilled Shrimp Salad with Roast Corn Pico and Guacamole—\$18

Grilled Salmon, Feta, Fresh Tomato, and Kalamata Olives

With Mixed greens, Cucumber Dill Dressing and Grilled Pita Points—\$20

SMALL PLATES

Black Bean Hummus Bowl with Grilled Pita Bread—\$9

Roast Corn Crab Cakes with Tomato Basil Sauce—\$10 (available gluten free)

Charcuterie Platter with Genoa Salami, Hennings Cheese and Mediterranean Relish—\$10

Baked Spinach and Artichoke Casserole on Roasted New Potato Shells—\$11

Grilled and Chilled Jumbo Shrimp with Classic Cocktail Sauce—\$14

Fettuccini with Wild Mushroom Alfredo Sauce—\$16

Basmati Rice Bowl with Sweet Hot Asian Sauce and Stir Fry Chicken—\$16

Pasta and Creamy Cheese with Andouille Sausage, Crisp Bacon and Onion Crisps—\$16

Sea Scallops with Roast Garlic Cream and Grilled Cabbage Coleslaw—\$20

STAPLES

Grilled Steak Tips with Roasted Vegetables, Rosemary New Potatoes
and Brown Butter Sauce—\$16

Romano Breaded Chicken Breast with Green Beans, Angel Hair and Pink Marinara—\$18

Grilled Gulf Shrimp with Creamy Tomato Sauce and Linguini—\$18

Medallions of Pork Loin with Grilled Vegetables and Granny Smith Cranberry Butter—\$20

Pan Seared Halibut Cheeks with Aromatic Rice Blend, Grilled Vegetables and Garlic Cream—\$24

Rainbow Trout Filled with Crab and Roast Corn Dressing, Aromatic Rice Blend,
Grilled Vegetables and Tomato Basil Cream—\$24

Grilled Wild Caught Alaskan Salmon with Herbed Lemon Pasta, Pesto Cream
And Julienne of Summer Vegetables—\$26

BRYAN'S CHOPHOUSE FAVORITES

All Available as Naturally Gluten Free

Served with any two Accompaniments and Choice of the Listed Sauces

20 oz Tomahawk Pork Chop—\$24

16 oz Texas Wild Boar Chops—\$39

10 oz Filet of Black Angus Beef—\$38

16 oz Braised Beef Short Rib—\$26

Our Biggest Steak—34 oz Bone in Ribeye of Black Angus Prime Beef—\$48

Our Finest Steak—20 oz 28 Day Aged Bone in New York Strip—\$55

Our Most Exotic Cut—17 oz Wyoming Elk Rack—\$55

20 oz Ribeye of Minnesota Bison—\$46

17 oz Iowa Veal Chop—\$36

14 oz Rack of New Zealand Lamb—\$36

Add a 5 oz Lobster Tail to Any Chophouse Favorite—\$10

Choice of— Grilled Summer Vegetables—Caramelized Asparagus

Sautéed Portabella Mushrooms and Onions

Roast Iowa Sweet Corn Pico de Gallo—Fresh Baby Green Beans—Small Green Salad

Choice of— Twice Baked New Potatoes—Rosemary Roasted Potatoes—Garlic Mashed Potato—Creamed
Aromatic Basmati Rice—Cajun Moon Fries

Choice of— Rosemary Demi-glace—Whole Grain Mustard Cream—Smoky Chophouse Mayonnaise—
Sweet Chili and Wasabi Glaze—Chop House Barbeque—Jalapeno Mint Jelly—Clarified Butter

08.28.17