
APPETIZERS

SPICE SEARED AHI* citrus-truffle ponzu, marcona almonds, asian slaw 17

TENDERLOIN TIPS AU POIVRE seared beef tips, peppercorn pan gravy, buttered toast, rosemary 16

LUMP CRAB CAKES mango salsa, creole crema 22

◇ **FRITTO MISTO** lightly breaded calamari, shrimp, zucchini, roasted red pepper aioli 18

PANKO CRUNCH ROLL* seasoned ahi, nori, sticky rice, ginger, avocado aioli, wasabi 17

BAKED ONION SOUP caramelized onions, veal broth, sherry, brioche crouton, gruyère, parmesan 11

LOBSTER BISQUE maine lobster, rich velouté, chive 15

CHILLED SEAFOOD

DOMESTIC SHRIMP COCKTAIL gulf coast shrimp, cocktail sauce, lemon 18

OYSTERS – HALF-SHELL* east or west coast 12 ea 49 | 6 ea 25

GRAND SEAFOOD TOWER cold water lobster, gulf shrimp, east coast oysters, crab louie, tuna poke
large 149 | small 79

SALADS

◇ **KC CHOP HOUSE** mixed greens, michigan cherries, goat cheese, spiced pecans, blush vinaigrette 12

BURRATA AND WINTER PEARS prosciutto, arugula, pistachio, balsamic vinaigrette 16

GRILLED CAESAR baby romaine, shaved pecorino romano, focaccia toast, white anchovies 12

GEM LETTUCE WEDGE applewood smoked bacon lardons, heirloom tomatoes, maytag blue cheese, chives, egg, blue cheese dressing 14

ENTREES

CHILEAN SEA BASS miso glaze, charred lemon, ponzu butter, swiss chard, local mushrooms 53

SEA SCALLOPS* curried cauliflower purée, brown butter, wilted greens, pepita 48

PEG WING CHICKEN BREASTS perfect potatoes, marsala, mushrooms, herb salad 34

BEEF TENDERLOIN MEDALLIONS* lobster ragout, roasted asparagus, bearnaise 54

CHOPHOUSE BURGER* locally sourced wagyu, black truffle cheese, fried onions, bacon jam, black truffle fries 25

* consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

STEAKS & CHOPS

Our Steaks are Seared in our 900°F High Heat Broiler

BONELESS CUTS

Iowa Premium Angus Minimum Age 21 Days

FILET MIGNON* 10 oz 59 | 7 oz 50

KC STRIP* 14 oz 44

DELMONICO RIBEYE* 16 oz 49

PRIME RIB 24 oz 70 | 18 oz 55 | 12 oz 40

slow-roasted aged angus beef, house-made horseradish sauce, au jus

BONE-IN CUTS

Creekstone Prime Dry Aged Minimum 28 Days

KC STRIP* 18 oz | USDA prime creekstone farms 79

RIBEYE* 20 oz | USDA prime creekstone farms 98

LONG BONE PORK CHOP* | cider brine, brandied winter pears, rosemary pan jus 48

SHORT RIB* 24 oz | Iowa premium angus, port wine demi glaze 52

LARGE FORMAT CUT

Served on our custom-made butcher block with truffle fries and three of our steak sauces

“TOMAHAWK” RIBEYE* 40 oz

USDA prime creekstone farms 165

STEAK ADDITIONS

Gulf Coast Shrimp 16

Cold Water Lobster Tail mp

Sea Scallops* 24 | Lobster Ragout 18

Truffle Butter 9

Maytag Blue Cheese Crust 6

STEAK SAUCES

Chimichurri

Au Poivre

Bearnaise*

House-made Steak

Sauce

3

SIDES

ROASTED CARROTS

WILTED SWISS CHARD

TRUFFLE FRIES

BROCCOLINI

PERFECT MASHED
POTATOES

LYONNAISE POTATOES

LOCAL CULTIVATED
MUSHROOMS

AU GRATIN POTATOES

FIRE ROASTED JUMBO
ASPARAGUS

9

10

12

consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.