



Welcome to Elizabeth's Chophouse. If you've ever had a steak this good, welcome back!
 We take steak seriously, using only prime and carefully selected Midwest corn fed beef, specially aged for tenderness.
 Our selections offer dry aged, prime, grass fed, Wagyu and Certified Angus. Our seafood is fresh and of the highest quality.
 Sit back, relax and enjoy!

RARE Brown Seared Crust, Cool Red Center
 PITTSBURGH Charred Crust, Cool Red Center
 MEDIUM RARE Brown Seared Crust, Warm Red Center
 MEDIUM Dark Brown Crust, Hot Pink Center
 MEDIUM WELL Outside dark brown, inside done with a thin line of pink in the center.
 WELL DONE Outside dark brown, center thoroughly cooked
TOTALLY RESPONSIBLE FOR WELL DONE STEAKS, THEY'RE THAT GOOD!

GREAT STEAKS

All entrées include a starter salad and side dish.

- Hickory Grilled Ribeye (18 oz.) 64.95
 Heavily marbled aged steak, served on a warm Himalayan Salt Plate. Possibly the best steak you've ever had, definitely a rare opportunity to enjoy a salt plate.
- Filet Mignon 6oz. 54.95 10oz. 64.95
 The tenderest of all cuts.....
- USDA Certified 18oz. "Bone In" New York Strip 56.95
 Sometimes called a Kansas Strip, always delicious.
- 14 oz. Ribeye 54.95
 Delicious Ribeye steak for the lighter appetite .
- Japanese A5 Kuroge Wagyu 129.95
 Certified Japanese A5 Kuroge , from the Prefecture of Kagoshima. Intensely marbled cuts of the finest beef in the world!
 Your server will tell you todays offering.
- Bison Strip Loin 49.95
 10 oz striploin, no hormones or antibiotics. High in protein, iron and other vitamins, very low in fat.

YOUR CHOICE SURF AND TURF

Choose a 6 oz. tenderloin or a 14 oz. ribeye and pair with your choice of:

- Sweet Sea Scallops or Jumbo Gulf Shrimp, 74.95 or 7 oz. Lobster Tail 79.95 or 1/2# Russian Red King Crab Legs, 89.95

OVER THE TOP

Gf Caramelized Onions or Bleu Cheese
 5.95

Gf Df Fois Gras
 2 oz. Pan seared "Duck Liver"
 13.95

Gf Exotic Mushrooms 9.95
 Naturally Grown Local Mushrooms, an exotic blend from
 U.P. Gourmet of Trenary.

Gf Classic Oscar Style
 Lump Crab, Grilled Asparagus and Hollandaise
 13.95

CHOPS AND CHICKEN

- Lamb Chops 52.95
 House Curry rubbed with creamy Tikka Masala Sauce, choice of side.
- Gf** Duroc "Bone In" Pork Chop 49.95
 Duroc is the "Angus" of pork, this specially sired chop, served "on the bone" is second to none. Cherry wood fired, bourbon glaze, Yukon Gold mashed, fresh vegetable. Cooked any temperature you please.
- Gf Df** Brick Grilled Half Chicken 39.95
 Specially seasoned, brick pressed for a crispy skin.

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FRESH FISH AND SEAFOOD

Chophouse Ultimate Surf and Turf for Two (or one) 149.95
10 oz. Tenderloin and all four of the "Surf" selections; Lobster, King Crab, Scallops, and Shrimp Scampi.

Gf Alaskan King Crab Legs 119.95
1 1/4 pounds of "Russian Reds", the best Kings available.

Fresh Seafood "Catch of the Day" TBD
We shop the world over to bring the finest fresh seafood to your table. Our servers will present todays feature and our Chefs presentation.

Gf Planked Lake Superior Whitefish 44.95
Baked on a Cedar plank, topped with garlic spinach, Yukon Gold mashed potatoes.

Gf Miso Glazed Salmon 44.95
Fresh Scottish Salmon with a savory Miso Glaze served with mixed sautéed vegetables..

Blackened Salmon with Sweet Sea Scallops 54.95
Spiced Scottish Salmon, Exotic Mushroom Risotto, Sweet Sea Scallops, Blue Cheese Cream, and Asparagus Spears.

Gf Seared Scallops with Sweet Pea Puree 53.95
Sweet Lightship Shoal sea scallops, pea puree, sweet Peruvian peppers, Chestnut mushrooms, Soy Apple and Julienne Nori.

Jumbo Shrimp (5) 52.95
Jumbo "Wild Caught" Gulf shrimp, scampi or hand breaded.

Gf Cold Water Lobster Tail 61.95
One seven ounce, true American Lobster tail, drawn butter.

CHOPHOUSE PLATES (served ala carte)

Lobster Mac and Cheese 39.95
Chunks of Maine Lobster tail and claw meat, Cavatappi Pasta in a rich, creamy four cheese sauce. Fresh steamed Vegetable.

Tenderloin Tips 31.95
Braised cuts of Tenderloin in a rich mushroom demiglace, served with Yukon Gold mashed potatoes and fresh vegetable.

Chophouse Meatloaf 31.95
Thick cut meatloaf, Yukon Gold mashed , vegetable du jour with an exotic mushroom sauce, onion ring garnish.
~ Family recipe for over 50 years!

Gf Df Salmon Salad 31.95
Grilled fresh salmon, asparagus, spring greens, tomato, red onion and an orange vinaigrette.

POTATOES, VEGETABLES AND SIDES

Gf Asparagus , steamed with butter 8.95

Gf Jumbo Baked Potato , salt crusted 8.95

Gf Brussels Sprouts , mushrooms and bacon 8.95

Steak Cut Onion Rings thick and crusty 8.95

Gf Mashed Potatoes, Yukon golds, butter 8.95

*Following items have a \$3.95 additional charge when accompanying an entrée. ** 9.95 additional charge.

**Lobster, Pasta and Cheese 15.95
Chunks of Maine Lobster tail and claw meat, Cavatappi Pasta, rich and creamy four cheese sauce.

*Au Gratin Potato, Asiago and chive 9.95

*Patatas Bravas 8.95
A classic Spanish tapas. Thrice fried potatoes, smokey tomato sauce, garlic aioli.

Gf *Grilled Asparagus , pancetta and blue cheese 9.95

Gf Exotic Mushroom Risotto 9.95
U.P. Gourmet Exotic Mushroom blend in a Creamy Arborio Rice.

Gf *Twice Baked Potato cheddar and bacon 8.95

Gf *Sautéed Vegetables 8.95
Fresh, crunchy-tender vegetables of the season.

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APPETIZERS

Assorted Cheese Plate 24.95
A wonderful assortment of four great cheeses from around the world, paired with unique accoutrements.

Ultimate Seafood Sampler 119.95
Two 7oz. Maine lobster tail, 1/2# King Crab Legs, Four Jumbo Shrimp, Four Oysters Rockefeller, Crab Cakes and Bacon Wrapped Scallops. (2)

GF DF Clothesline Candied Bacon 22.95
Candied table side, thick cut, maple and black pepper, pickles, "hangin on a line"!

GF DF House Oysters 5.95(1) 23.95(6) 39.95(12)
East coast James River oysters. Six, twelve or individual.

GF Oysters Rockefeller (6) 26.95
Broiled House oysters, spinach, bacon, shallot, anise, hollandaise and Parmesan.

GF DF Ahi Tuna Sashimi 18.95
Sesame crusted, lightly seared and thinly sliced. Served with pickled ginger, wasabi and soy.

Point Judith Calamari 16.95
Crispy Point Judith Calamari laced with Lemon Aioli, served with Cocktail Sauce and lemon.

Chophouse Crabcake 16.95
Over 90% lump crabmeat, served with Lemon Aioli.

GF Four jumbo, wild caught gulf shrimp. Simply the best! 20.95
Chilled Gulf Shrimp served with Cocktail Sauce and Lemon.

DF Bacon Wrapped Scallops 19.95
Large fresh sea scallops wrapped in Applewood smoked bacon.

GF DF Lamb Chops (5) 24.95
Marinated in soy, brown sugar, rosemary and garlic. Grilled, served with honey mustard.

Spicy Whitefish Bites 16.95
Local whitefish tossed in Nobu style spicy aioli.

Bruschetta 13.95
Traditional tomato, basil, garlic, Olive oil, Balsamic and Gruyere atop crostini

DF Crispy Brussels Sprouts 13.95
Fresh Brussels sprouts tossed with crispy bacon and a sweet and spicy Thai Chili sauce.

Tempura Asparagus 14.95
Lightly battered, fried golden brown. Served with Ranch dressing.

SALADS

GF Chophouse House Salad 8.95
Mixed greens, apples, blue cheese, caramelized pecans, champagne apple vinaigrette.

Chophouse Chopped Wedge 8.95
Chopped Iceberg lettuce, tomatoes, red onion, cucumber, croutons and shaved parmesan cheese. Choice of dressing.

Caesar Salad 9.95
Romaine lettuce, croutons, anchovy, parmesan, classic caesar dressing

*Following items have a \$5.95 additional charge when accompanying an entrée.

GF Beet Salad 9.95
Ruby Beets, Golden Currants, Spicy Cashews, Creamy Goat Cheese, Fresh mixed Greens, Orange Vinaigrette.

Lobster Bisque 9.95
Smooth, velvety, and full of irresistible lobster flavor.

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