

CHOP

DATE NIGHT MENU

CARAFE WINE FEATURE - 10
RED OR WHITE

THREE COURSE DINNER FOR TWO - 59
(29.50 PER PERSON)

FIRST COURSE

(SELECT ONE PER PERSON)

PORK POT STICKERS

CHOP HOUSE SALAD

GOAT CHEESE CROSTINIS

CAESAR SALAD

SOUP DU JOUR

SEASONAL SALAD (ADD 2)

SECOND COURSE

(SELECT ONE PER PERSON)

BACON-WRAPPED FILET MIGNON*

grilled to perfection with
your choice of butter topping,
chef's choice potato

NEW YORK STRIP*

12 oz. NY Strip grilled to perfection with
your choice of butter topping,
chef's choice potato

CATCH OF THE DAY

chef's choice of preparation,
minnesota wild rice

SCALLOPS

pan seared scallops, bacon jam,
roasted garlic and lemon aioli,
minnesota wild rice

COLD WATER LOBSTER TAILS

two 6 oz cold water lobster tails steamed,
drawn butter, lemon, minnesota wild rice
(ADD 10)

THIRD COURSE

(SELECT ONE TO SHARE)

FLOURLESS CHOCOLATE TORTE
SALTED CARAMEL SUNDAE
GRANDMA CAROL'S CARROT CAKE