

DINE EARLY MENU

Available between 3:00 and 6:00 pm
Monday-Thursday**

\$ **26.95** *three course menu*

SOUP OR SALAD

ICEBERG LETTUCE WEDGE

Bacon, deviled egg, tomato,
Monterey Jack, choice of dressing.

NEW ENGLAND CLAM CHOWDER

Caramelized leeks, bacon.

MAIN COURSE

SLOW ROASTED MEATLOAF

Roasted mushrooms, silky potatoes,
brandy shallot sauce poured tableside.

CHAR-GRILLED HERB

CRUSTED CHICKEN BREAST

Roasted cauliflower, sautéed baby spinach, natural jus.
(under 500 calories)

CHEF'S SELECTED FISH

Ask your server for tonight's selection.

CHOPHOUSE BURGER*

Natural beef, grilled onions, lettuce, tomato,
Thousand Island dressing, Swiss, Brie, Blue
or Cheddar cheese on a brioche bun.

- Top Your Burger Off With -

Bacon, smoked truffle mushrooms or fried avocado.

BEER BATTERED FISH & CHIPS

Pacific cod fillets, locally selected artisan beer batter,
malt vinegar, homemade artichoke caper tartar sauce.

SMOKED SIRLOIN CHATEAU*

8 oz. applewood smoked, roasted garlic Yukon Gold
potatoes, peppercorn sauce poured tableside.

DESSERTS

ROOT BEER FLOAT

Root beer, vanilla bean gelato, chocolate chunks,
whipped cream, chocolate sauce.

DONUTS

Cinnamon sugar, hot fudge, butterscotch.

(**not available on holidays)

*Steaks and roasts may be cooked to order. Consuming
raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.