

APPETIZERS

ahi tuna tartare 13
Cured Shredded Green Papaya,
Pickled Ginger, Avocado, Mirin,
Soy Sauce

MARYLAND CRAB CAKE 13
Sweet Corn Relish,
Jalapeño Rémoulade Sauce

JUMBO SHRIMP COCKTAIL MARTINI 13
Celery Root Rémoulade,
Martini Cocktail Sauce

HAND-CUT ONION RINGS 6

OYSTERS ON THE HALF SHELL Market
Horse Radish Cocktail Sauce,
Priced Daily by six or thirteen

BEEF CARPACCIO 13.5
Shaved Grana Padano Parmesan,
Red Onions, Capers, Truffle Olive Oil

BAKED ESCARGOTS 11
Garlic, Hazelnut, Herb-Pernod Butter

CALAMARI FRITTI 10
Spicy Roasted Red Pepper Sauce

LOBSTER BISQUE 10
Cognac & Truffle Oil

FRENCH ONION SOUP GRATINÉE 9
Swiss, Gruyère, Emmentaler Cheese

SALADS

Substitute any salad for house salad with entree only \$5

THE WEDGE 8
Iceberg Lettuce, Tomatoes, Red Onions,
Citrus Bleu Cheese Dressing

CAESAR 8
Hearts of Romaine, Sourdough Croutons,
Parmesan Crisps, Anchovy Garnish,
Classic Caesar Dressing

CHOP CHOP 8.5
Lettuce, Radicchio, Onion, Mushrooms,
Danish Blue Cheese, Green Olives,
Hard Boiled Egg, Applewood Smoked Bacon,
1000 Island Dressing

CAPRESE 9
Tomato, Buffalo Mozzarella,
Roasted Red Pepper,
Aged Balsamic Syrup, Basil Oil

SPINACH 8
Tomatoes, Mushrooms, Pine Nuts,
Red Onion, Feta Cheese,
Warm Pancetta Balsamic Dressing

MIXED ORGANIC GREEN 8
Gorgonzola Cheese, Pine Nuts,
Asian Pear, Mango Thai Basil Vinaigrette

CH
Palm Desert

PREFERRED GUEST REWARDS PROGRAM

Preferred Reservations & Seating • Earn Valuable Rewards Points for Each Visit • A One-time \$25 Enrollment Fee with Two \$25 Gift Certificates Good for the Next Two Visits • Special Gifts to Enjoy on Birthday Celebrations & Membership Anniversary

Ice water is served on request only.

Please refrain from cell phone use in our dining room.

For your convenience, a Service Charge of 18% will be added on all parties of 8 or more.

WWW.RESTAURANTSOFPALMSPRINGS.COM



NATURAL SELECTION STEAKS, CHOPS, & MORE

PRIME AGED A MINIMUM OF 28 DAYS — BUTCHERED IN-HOUSE DAILY

Steaks are Seasoned with our House Blend of Sea Salts,
Cracked Black Pepper & Roasted Fresh Herbs

Entrees Below are Served with Our House Salad.
Substitute any salad for house salad with entree only \$5



Exclusively Serving USDA Prime Angus Beef.
Source verified. Antibiotic free, no hormones, never fed animal byproducts.

SMALL

6oz. Filet 29.50 ●

8oz. Filet 33 ●

10oz. Grass Fed Ribeye 36 ●

10oz. New York 35 ●

LARGE

12oz. Filet 39 ●

14oz. New York 39 ●

16oz. Ribeye 39 ●

BONE IN

Butchered In-House Specialties

18oz. Kansas City 41 ●

18oz. Bone In Filet 49 ●

20oz. Cowboy Rib Chop 39 ●

24oz. Porter House 49

Veal Chop 39

COMPLETE DINNERS FOR TWO

20oz. Chateaubriand 85

36oz. Porter House 89

Includes choice of two side dishes



NEW ZEALAND RACK OF LAMB 39

Rosemary, Pomegranate Marinade,
Herb Dijonaise Crusted, Pomegranate Lamb
Reduction, Fresh Mint Sauce.
Full Rack

JIDORI FREE RANGE CHICKEN BREAST 25

All Natural – Hormone & Antibiotic
Free, Herb Marinated, Pan Roasted,
Lemon-Caper Sauce

PRIME PORK CHOP 28

Baked Apple • Double Cut

PRIME RIB OF BEEF Market

Available Friday to Sunday • Served with Horseradish, Au Jus

SAUCES

Au Poivre, Béarnaise, Hollandaise, Wild Mushroom, Roasted Shallot Cabernet

TEMPERATURES

RARE

Red Cool Center

MEDIUM RARE

Red Warm Center

MEDIUM

Pink Center

MEDIUM WELL

Slightly Pink Center

WELL

Cooked Throughout

The Chop House Does Not Recommend & Is Not Responsible for Steaks Ordered Medium Well or Well Done

Chop House will gladly accommodate requests for shared or split entrees for an additional charge of 6

COMPLETE SEAFOOD ENTRÉES

The Chop House Palm Desert Sources Seafood that is SUSTAINABLE and Wild from Environmentally Responsible Suppliers.

Entrees Below are Served with Our House Salad.
Substitute any salad for house salad with entree only \$5

BLACKENED AHI TUNA 29
Seared **RARE**, Cucumber and Daikon Radish Salad, Vegetable Spring Roll, Citrus Ponzu

MACADAMIA CRUSTED MAHI MAHI 29
Lobster Mashed Potatoes, Sautéed Spinach, Citrus Beurre Blanc

SHRIMP SCAMPI 27
Sautéed w/Garlic, Scallions, Chardonnay Wine, Herb Butter and served with Risotto

BLUE CRAB STUFFED JUMBO SHRIMP 29
Basmati Rice, Asparagus, Spicy Scallion Beurre Blanc

SCOTTISH SALMON 29
Crispy Tempura Green Beans, Basmati Rice, Ginger Shiitake Sauce

AUSTRALIAN SEA BASS 32
Risotto and Asparagus

LOBSTER TAIL 10oz. Maine Lobster Tail 45
JUMBO ALASKAN KING CRAB LEGS 1Lb. 45

ACCOMPANIMENTS TO PAIR OR SHARE

10oz. Maine Lobster Tail 39

1/2 Lb. Alaskan Jumbo Red King Crab Legs 21.50

Crab Stuffed Colossal Shrimp (2) 12

SIDE DISHES

	Large	Single
Spinach Sautéed or Creamed	5.5	3.25
Brussels Sprouts Hash Caramelized Onions, Mushrooms, Truffle Oil	6	3.50
Asparagus Sautéed or Grilled	7.5	4.25
Haricots Verts Sautéed French Green Beans	5.5	3.25
Creamed Corn	5	3
Sautéed Broccolini	6	3.50
Sautéed Wild Mushrooms	6.5	3.75

	Large	Single
Whipped Yukon Gold Potatoes Simple or Horseradish	5	3
Truffle Oil Lobster	6	3.5
Au Gratin Potatoes	7	4
Baked Potato	5	•
French Fries	5	3
Mac & Cheese Four Cheeses	5.5	3.25
Risotto	7	4

