

# ◆ APPETIZERS ◆

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## **AHI TUNA TARTARE 11.00**

Cured Shredded Green Papaya, Pickled Ginger, Avocado, Mirin, Soy, Sauce

## **MARYLAND CRAB CAKE 12.50**

Sweet Corn Relish, Jalapeno Rémoulade Sauce

## **JUMBO SHRIMP COCKTAIL MARTINI 12.00**

Celery Root Rémoulade, Martini Cocktail Sauce

## **BEEF CARPACCIO 13.50**

Thinly Sliced Raw Filet, Shaved Grana Padana Parmesan, Red Onions, Capers, Truffle Olive Oil

## **BAKED ESCARGOTS 10.00**

Garlic, Hazelnut, Fresh Herb-Pernod Butter

## **CALAMARI FRITTI 9.00**

Buttermilk Batter, Spicy Roasted Red Pepper Dipping Sauce

## **SAUTÉED SEA SCALLOPS 13.50**

Creamed Corn, Sautéed Wild Mushrooms, Red Wine Reduction

## **LOBSTER BISQUE 9.00**

Cognac & Truffle Oil

## **FRENCH ONION SOUP GRATINEE 8.00**

## **HAND-CUT ONION RINGS 6.00**

# ◆ SALADS ◆

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## **THE WEDGE 7.50**

Iceberg Lettuce, Fresh Tomatoes, Red Onions,  
Citrus Bleu Cheese Dressing

## **MIXED FIELD GREENS 7.50**

Gorgonzola Cheese, Pine Nuts, Asian Pear,  
Mango Thai Basil Vinaigrette

## **CAESAR 7.50**

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

## **CHOP CHOP 7.50**

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

## **SPINACH 8.00**

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

## **GREEK 8.00**

Roasted Peppers, Onions, Feta, Tomato, Kalamata Olives,  
Mixed Greens, Red Wine Vinaigrette

**OUT OF RESPECT FOR OUR ENVIRONMENT AND THE RECORD CALIFORNIA DROUGHT  
ICE WATER IS SERVED ON REQUEST ONLY**

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# ◆ 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

**Entrées below are Served with Choice of any Salad**

**LARGE FILET MIGNON 12 oz**  
Center Cut, the Most Lean & Tender Steak  
37.00

**FILET MIGNON 8 oz**  
29.50

**NEW YORK STRIP 14 oz**  
USDA Prime, Traditional Favorite  
39.00

**BONELESS RIB EYE 16 oz**  
USDA Prime, Rich Marbling with Full Flavor  
38.00

**JIDORI FREE RANGE  
CHICKEN BREAST**  
All Natural -- Hormone & Antibiotic Free  
Herb Marinated, Pan Seared, Lemon-Caper Sauce  
26.00

**LOBSTER TAIL**  
10oz. Maine Lobster Tail  
39.00

**BONE-IN FILET MIGNON 18 oz**  
USDA Prime The Bone Adds Richness & Flavor  
49.00

**PORTER HOUSE 24 oz**  
USDA Prime Chicago Cut Combines the Rich Flavor of the  
Strip & the Tenderness of the Filet  
43.50

**COWBOY RIB CHOP 20 oz**  
USDA Prime Bone-In Cut, Extra Marbling  
38.00

**PRIME PORK CHOP**  
Baked Apple, Calvados Sauce  
DOUBLE CUT 26.00

**KOBE FLAT IRON STEAK**  
Herb Marinated and Grilled to Perfection  
32.00

**JUMBO ALASKAN  
KING CRAB LEGS**  
1 LB- 39.00

## FULL RACK OF LAMB

Rosemary, Pomegranate Marinade, Fresh Herb Dijonaise Crusted,  
Pomegranate Lamb Reduction, Fresh Mint Sauce  
36.00

## STEAK ACCOMPANIMENTS TO PAIR OR TO SHARE

10 OZ MAINE LOBSTER TAIL	32.00
1/2 LB. ALASKAN KING CRAB LEGS	20.00
CRAB STUFFED COLOSSAL SHRIMP (2)	12.00
SAUTÉED DIVER SCALLOPS (2)	12.00

## SAUCES

AU POIVRE  
BÉARNAISE  
HOLLANDAISE  
WILD MUSHROOM  
ROASTED SHALLOT CABERNET

## TEMPERATURES

<b>RARE</b> Red Cool Center	<b>MEDIUM RARE</b> Red Warm Center	<b>MEDIUM</b> Pink Center	<b>MEDIUM WELL</b> Slightly Pink Center	<b>WELL</b> Cooked Throughout
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**The Chop House Does Not Recommend & Is Not Responsible for Steaks Ordered Medium Well or Well Done**

**CHOP HOUSE PALM DESERT WILL GLADLY ACCOMMODATE REQUESTS FOR SHARED SPLIT ENTREES  
FOR AN ADDITIONAL CHARGE OF \$6.00**

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# ◆ COMPLETE SEAFOOD ENTRÉES ◆

THE CHOP HOUSE PALM DESERT SOURCES SEAFOOD THAT IS SUSTAINABLE AND WILD FROM ENVIRONMENTALLY RESPONSIBLE SUPPLIERS.

**Entrées below are Served with Choice of any Salad**

## **RARE BLACKENED AHI TUNA**

Cucumber and Daikon Radish Salad, Vegetable  
Spring Roll, Citrus Ponzu  
29.50

## **SCOTTISH SALMON**

Crispy Tempura Green Beans, Basmati Rice,  
Ginger Shiitake Sauce  
28.50

## **SAUTÉED SEA SCALLOPS**

Creamed Corn, Sautéed Wild Mushrooms,  
Red Wine Reduction  
32.00

## **BLUE CRAB STUFFED JUMBO SHRIMP**

Basmati Rice, Asparagus, Spicy  
Scallion Beurre Blanc  
29.50

## ◆ COMPLETE DINNER FOR TWO ◆

**LIMITED AVAILABILITY**

**INCLUDES:** Choice of Salad & Choice of Any Two Side Orders

### **CHATEAUBRIAND**

Double Filet, Served Tableside  
**85.00**

## ◆ SIDE DISHES ◆

**ENOUGH TO SHARE**

### **SPINACH 5.50**

Sautéed Creamed

### **SAUTÉED GNOCCHI 9.00**

### **BRUSSELS SPROUTS HASH 6.00**

Caramelized Onions, Mushrooms, Truffle Oil

### **WHIPPED YUKON GOLD POTATOES 5.00**

HORSERADISH ROASTED GARLIC TRUFFLE OIL

### **ASPARAGUS 7.50**

STEAMED GRILLED

With Hollandaise

### **AU GRATIN POTATOES 5.00**

### **BAKED POTATO 5.00**

### **FRENCH FRIES 5.00**

### **HARICOTS VERTS 5.50**

Sautéed French Green Beans

### **SAUTÉED WILD MUSHROOMS 6.50**

### **CREAMED CORN 5.00**

### **MAC & CHEESE 5.50**

Applewood Smoked Bacon and Three Cheeses

PLEASE REFRAIN FROM CELL PHONE USE IN OUR DINING ROOM

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