

APPETIZERS

ESCARGOTS BOURGUIGNONNE 11

Large French Helix Escargots,
Garlic Parsley Butter, Pernod Splash

LUMP CRAB CAKE 13

Garnished with Corn, Baby Tomato Relish

AHI TUNA TARTARE 13

Pickled Ginger, Green Papaya, Wasabi, Avocado,
Toasted Sesame, Sake Soy Ginger Reduction

TOMATOES & BURRATA MOZZARELLA 13

Heirloom Tomatoes, Red Onions,
Fresh Burrata Mozzarella, Aged Balsamic Reduction,
Roasted Red Bell Pepper Vinaigrette

FRENCH ONION SOUP GRATINÉE 9

Swiss, Gruyère, Emmentaler Cheese

LOBSTER BISQUE 10

Lobster Surprise, Micro Green Carnival

SHRIMP COCKTAIL MARTINI 13

Citrus Seasoned Pineapple,
Vodka Cocktail Sauce

CALAMARI FRITTI 11

Roasted Red Pepper Coulis, Celery Root remoulade
and Vodka Martini Cocktail Sauce

PROSCIUTTO WRAPPED MEDJOOOL DATES 12

Stuffed with Bleu Cheese, Wrapped in San Daniele
Prosciutto. Baked, served over Water Cress Salad
with Tear drop Tomatoes and Balsamic Glaze

CHOP HOUSE PRIME STEAK TARTARE 14

Chopped Prime Beef Tenderloin, Traditional
Ingredients, with Baby Arugula Salad, Honey,
Whole Grain Mustard Vinaigrette

FRESH OYSTERS Market

Two Sauces –

Fresh Horseradish Cocktail, Mignonette
Priced Daily by Six or thirteen
Also Available Rockefeller

SALADS

Substitute any Salad for House Salad with Entree only \$5

THE WEDGE 8

Iceberg Lettuce, Bleu Cheese Crumbles,
Tomatoes, House Citrus Bleu Cheese Dressing

BABY MESCLUN MIX 8

Roquefort Cheese, Toasted Pine Nuts,
Japanese Pear, Aged White Balsamic Vinaigrette

CHOP CHOP SALAD 8.5

Diced Iceberg Lettuce, Radicchio, Hard Boiled Egg,
Kalamata Olives, Mushrooms,
Apple-wood Smoked Bacon, 1000 Island Dressing

CAESAR 8

Romaine Hearts, Sourdough Croutons,
White Anchovy, Shaved Grana Padano

SPINACH 8

Baby Spinach, Tomato, Egg, Pine Nuts,
Red Onion, Mushrooms, Feta Cheese,
Warm Pancetta Vinaigrette

ORGANIC BEETS 9

Roasted Gold & Red Beets, Baby Spinach,
Caramelized Walnuts, Medjool Dates,
Gorgonzola Cheese, Pomegranate Vinaigrette

COMPLETE SEAFOOD ENTRÉES

The Chop House Palm Springs sources
Seafood that is SUSTAINABLE and/or Wild
from Ecologically & Environmentally
Responsible Suppliers.

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

AHI TUNA 29

Peppercorn & Sesame Crust, Seared Rare,
Sake, Soy, Citrus, Ginger Reduction,
Vegetable Stir Fry

SAFFRON SEAFOOD RISOTTO 29.50

Scallops, New Zealand Green Lip Mussels,
Jumbo Shrimp Fresh Fish, Arborio Rice,
Grana Padano Parmesan Cheese

BLUE CRAB STUFFED JUMBO SHRIMP 29

Basmati Rice, Asparagus,
Spicy Scallion Beurre Blanc

SCOTTISH SALMON 29

Honey Mustard Glaze, Basmati Rice,
Broccoli, Tamarind Reduction,
Orange Thai Yellow Curry Sauce

MACADAMIA CRUSTED

MAHI MAHI 29

Lobster Mashed Potatoes, Sauteed Spinach,
Coconut Milk, Lemongrass, Thai Yellow Curry Sauce

JUMBO ALASKAN KING CRAB LEGS

1Lb. 45

BUTTER BROILED LOBSTER TAIL 10oz. 45

Served with Drawn Butter

For your convenience, an 18% service
charge will be added to parties of 8 or more.

Please, no telephone use
in our dining areas.

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

Separate check requests will be
gladly accommodated & split in equal
parts only, please.

Chop House Palm Springs
is a smoke free restaurant; smoking
is accommodated outside at the
entrance foyer.

Consuming raw / under cooked food
may result in food borne illness.

KAISER RESTAURANT GROUP PREFERRED GUEST REWARDS

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

ASK YOUR SERVER ABOUT JOINING TODAY



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

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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. 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

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

NATURAL GRASS FED BONELESS RIB EYE STEAK

12oz. 37.50

JIDORI FREE RANGE CHICKEN BREAST 25

All Natural – Hormone & Antibiotic Free,
Herb, Garlic Marinade, Pan Roasted

PRIME DOUBLE PORK CHOP 28

Double Cut
Sun-Dried Cherry & Apricot Gastrique



PRIME RIB OF BEEF • Market

Creamy Horseradish, Au Jus
Available Friday, Saturday and Sunday

ACCOMPANIMENTS

Pair or Share

10oz. Maine Lobster Tail 39

Blue Crab Stuffed
Jumbo Shrimp (2) 13.5

1/2 Lb. Alaskan Jumbo Red
King Crab Legs 21.5

SAUCES

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

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

SIDE DISHES

	Large	Single
Whipped Yukon Gold Potatoes		
Simple or Horseradish	5	3
Truffle Oil	6	3.5
Lobster	7	4
Loaded Twice-Baked Potato	6	3.5
Au Gratin Potatoes	5	3
Mac & Cheese	5.5	3.25
Four Cheeses		
French Fries	5	3
Spinach	6	3.5
Sautéed or Creamed		
Haricots Verts	5	3
Asparagus	7	4
Sautéed or Grilled		
Wild Mushroom Ragout	8	4.5
Shitake, Portabello, Chanterelle & Button		
Broccoli	5	3
Sautéed or Steamed		
Sweet Corn & Snow Peas	6	3.5
Brussels Sprouts Hash	7	4
Caramelized Onions, Mushrooms, Truffle Oil		

