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## Chop House Review - A Cut Above Your Normal Steak

By Stephan Martin

A name has never been more fitting than that of the **Chop House** in **Palm Springs**. All of the steaks are prime aged a minimum of 28 days and they are butchered in-house daily. You are going to be hard pressed to find a steak house that puts the effort and care into each and every item on its menu as the **Chop House** does.



Rib Eye Steak

That effort and care that the **Chop House** takes says a lot about the management and how the restaurant is run. Wouldn't you rather eat all-natural beef or wild caught fish as opposed to something you might have to worry about its origin? The **Chop House** puts as much care into the food it buys for its restaurant as it does in getting that food to your plate.



New York Strip Steak

When it comes to flavor and just getting down to a great piece of beef, a **rib eye** is always the best choice in my book. The **Chop House** can put their rib eye up against anyone and the competition will be hard pressed to top it. You could never convince me after tasting this rib eye that there is not a difference when it comes to where the meat originates from. This deserves a little mention of the history behind it. The rib eye is from **Brawley Farms** and it is hormone and antibiotic free, 100% vegetarian diet, humanely raised and from a sustainable ranch. You really can taste the difference. Of course the **Chop House** offers up a wide-assortment of other steaks; **filet mignon**, **porterhouse** and **New York Strip** along with prime rib on the weekend. You will not be disappointed with any of these cuts. On the seafood side of the menu, the **Chop House** offers enough variety to please anyone, ranging from **ahi tuna** to **salmon** and of **course crab legs** and **lobster tail**.



Creme Brulee

The side dishes could be the centerpiece of the menu as they are all worthy of going along with anything that you order. You always try to find one dish that as you are leaving stays with you and at the **Chop House** that was the **creamed spinach**. I will tell you that an enjoyment of spinach is not needed to love this dish. An incredibly rich flavor, the cream did not overpower the spinach, yet it found a way to balance the entire dish. It seemed to have been baked as the top had a nice toasty, baked cheesy finishing to it which certainly helped prevent the dish from becoming soggy or moist, as you tend to find in a number of cream of spinach dishes. The whipped

**Yukon gold potatoes** are a fabulous variation of simple mashed potatoes. The Yukon has a sweeter, richer flavor than a typical mashed potato and they give you the choices of ordering it with truffle oil, horseradish or lobster. If a baked potato is more to your liking, the **twice baked potato** will more than fill your desire. Baked to a crisp on the outside, the inside is almost as soft and creamy as the mashed version and adding cheese and bacon makes this one tasty side.



Crab Cake

Going a little backwards to the beginning of your meal, I have to mention the **lump crab cake** as a wonderful choice to get your meal started. This is a wonderfully prepared crab cake, but what really sets it apart is the **jalapeno tartar sauce**. Don't get scared off by the word jalapeno, it isn't overly hot, it just gives the crab cake enough kick to make this dish very interesting and flavorful.



Martini

The **Chop House** also has one of the more extensive wine collections in **Palm Springs** with over 3,500 bottles, so you know whether you are looking for a nice value, something high end, a glass or a bottle, you will find what

you are looking for. Make sure to ask your waiter what they have off the menu, as you might find out about some gems that are not on the wine list. The other little item that I loved was that when you order a martini, they bring you the martini shaker so you get your martini and then some. Very nice touch!

The **Chop House** is part of the **Kaiser Restaurant Group** and it also has a location in **Palm Desert**.

For more information on the **Chop House** and other restaurants in the **Kaiser Restaurant Group**, visit: [www.restaurantsofpalm Springs.com](http://www.restaurantsofpalm Springs.com)

The **Chop House** currently is running a truly amazing special with prix fixe three course menu that lets you choose a soup or salad, an entree and a dessert for only \$39.50, one of the better values in **Palm Springs**.

The **Kaiser Restaurant Group** as a group also offers a preferred guest rewards option that is great for people who dine at their restaurants on multiple occasions, which should not be a problem.

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