

CVH

Prime Cuts, Fine Seafood, Pasta, Wine, Spirits, Drafts

Appetizers

Fresh Jumbo Portobello Mushroom Fries w/ Italian Parsley and Pine Nut Pesto

Hand Breaded Fried Calamari w/ Marinara and Lemon Aioli

The CHOPHOUSE Jumbo Shrimp Cocktail

Suggested Wine – A-Z Riesling

Seared Ahi Tuna w/ Sesame and Fresh Cucumber Slaw

Suggested Wine – Gerad Bertrand Cotes des Rose Rose`

Prime Tenderloin Carpaccio, Red Onion, Arugula, Lemon Vinaigrette

Suggested Wine - Ill Poggione Rosso di Montalcino

Super Lump Crab Cakes w/ House Made Lemon Aioli (2)

Soups and Salads *(salads are presented family style and will serve 2-3 guests)*

New England Clam Chowder Crock (individual)

French Onion Crock w/ Melted Gruyere Cheese (individual)

The CHOPHOUSE Hearts of Romaine Caesar Salad

The CHOPHOUSE Wedge Salad, House Made Buttermilk Ranch or Our Applewood Bacon Gorgonzola Dressings

Heirloom Tomato, Red Onion, Basil, Fresh Fried Mozzarella Salad *(excellent pairing for steak or chop)*

The Chop House Sandwich Board *(served with our famous shoestring fries)*

Vardon’ s 28 Club Freshwater Walleye Roll Hand Breaded, House Made Pickle Relish, Remoulade

Suggest a Pint of our 1928 Vardon Lager

The CHOPHOUSE Prime Cut Burger Prime Tenderloin, Bison, Elk, Caramelized Onions, Melted Gruyere Cheese

Suggest a Pint of Our 1928 Vardon Ale

The CHOPHOUSE Lobster Tail Roll w/ Butter, Chive, Parsley

Suggest a Spritz Veneziano

From The Sea

Our seafood selections are flown in daily to our kitchen and prepared simply with butter, lemon, and sea salt. Check our seafood board to see where we source our products

Alaskan Halibut, Black Garlic Sauce, Rice Noodles

Suggested Wine - Kim Crawford Prosecco, Benton Lane Pinot Noir

Chophouse Fresh Catch

Suggested Wine - See our seafood board for the wine pairing or ask your server

Seared Sea Scallops, Saffron Risotto, Fresh Peas

Suggested Wine – Hook and Ladder Chardonnay

KING CRAB LEGS w/ Drawn Butter 1.5 Lbs per order

Suggested Wine – Ferrari Carano Fume Blanc

The CHOPHOUSE Cioppino for 2 King Crab Legs, Lobster, Clams, Scallops, Tomato, Lemon, Seafood Broth

Suggested Wine - Nobilo Sauvignon Blanc

CHOPHOUSE Pastas

Linguini w/ White Clam Sauce

Suggested Wine - Santa Margarita Pinot Grigio

Grilled Prawns w/ Parsley and Lemon Pesto Linguini

Suggested Wine - Rombauer Chardonnay

House Made Lobster Ravioli w/ Butter, Cream and Saffron Sauce

Suggested Wine - Ferrari Carano Fume Blanc, or Nobilo Sauvignon Blanc

Prime Cuts (ala Carte)

The Vardon CHOPHOUSE only serves CERTIFIED ANGUS BEEF

The Tomahawk Chop 12 oz Signature Cut Bone In Pork

Suggested Wine - Hook and Ladder Tillerman Red

The Ladies League Tenderloin (6oz)

Suggested Wine - 14 Hands Hot to Trot

Men’ s Night 14 oz New York Strip Steak

Suggested Wine - Stags Leap Petite Syrah

THE CHOPHOUSE 10oz Bone In Tenderloin

Suggested Wine - Austin Hope Treanna Paso Robles Cabernet

THE CHOPHOUSE 16 oz Delmonico Ribeye

Suggested Wine - Leviathon California Red Blend

Ala Carte Sides (presented family style and serves 2–3 guests)

Au Gratin Potatoes

Roasted Sweet & Russet Potatoes

Grilled Asparagus & Bacon Bundle

Sauteed Button Mushrooms

Grilled Zucchini & Squash

Lobster Mac & Cheese

Desserts (presented family style and serves 2–3 guests)

Hot Apple Cobbler with NY Vanilla Ice Cream

Chocolate Brownie Sundae

New York Cheesecake with Fresh Strawberry Topping

Vardon’ s Jameson Irish Whiskey Coffee, Fresh Chantilly Cream