

◆ APPETIZERS ◆

ESCARGOTS BOURGUIGNON

Large French Helix Escargots
Baked with Garlic Parsley Butter & Pernod Splash
11.00

LUMP CRAB CAKE

Corn and Baby Tomato Relish, Celery Root Remoulade
Jalapeño Tartar Sauce
13.00

AHI TUNA TARTARE

Pickled Ginger, Green Papaya, Wasabi, Avocado, Toasted
Sesame, Sake Soy Ginger Reduction
13.00

DUET TOMATOES &

BURRATA MOZZARELLA

Red & Yellow Tomato Clusters, Red Onions, Fresh Burrata
Mozzarella, Roasted Red Bell Pepper Vinaigrette.
Aged Balsamic Reduction
13.00

FRENCH ONION SOUP GRATINÉE

Swiss, Gruyère & Emmentaler Cheese
9.00

LOBSTER BISQUE

Lobster Surprise & Micro Green Carnival
10.00

SHRIMP COCKTAIL MARTINI

Over Citrus Seasoned Pineapple, Vodka Cocktail Sauce
12.50

CALAMARI FRITTI

Buttermilk Batter Fried, Roasted Red Pepper Coulis
10.00

FRESH OYSTERS OF THE MARKET

Two Sauces – Fresh Horseradish Cocktail & Mignonette
PRICED DAILY BY SIX OR THIRTEEN
ALSO AVAILABLE ROCKEFELLER

◆ SALADS ◆

THE WEDGE

Iceberg Lettuce, Bleu Cheese Crumbles, Tomatoes,
House Citrus Bleu Cheese Dressing
8.00

BABY MESCLUN MIX

Roquefort Cheese, Toasted Pine Nuts, Japanese Pear, Aged
White Balsamic Vinaigrette
8.00

CHOP CHOP SALAD

Diced Iceberg Lettuce, Radicchio, Hard Boiled Egg,
Kalamata Olives, Mushrooms, Apple Smoked Bacon
Creamy 1000 Island Dressing
8.50

CAESAR

Romaine Hearts, Sourdough Croutons,
White Anchovy, Shaved Parmesan
8.00

SPINACH

Baby Spinach, Tomato, Egg, Pine Nuts, Red Onion,
Mushrooms, Feta Cheese, Warm Pancetta Vinaigrette
8.50

ORGANIC BEETS

Roasted Gold & Red Beets, Baby Spinach,
Caramelized Walnuts, Medjool Dates,
Gorgonzola Cheese, Pomegranate Vinaigrette
9.00

◆ SIDE DISHES ◆

WHIPPED YUKON GOLD POTATOES

SIMPLY WHIPPED 5.00 HORSERADISH 5.00
TRUFFLE OIL 6.00 LOBSTER 7.00

AU GRATIN POTATOES

5.00

MAC & CHEESE

Applewood Smoked Bacon with Three Cheeses
5.50

TWICE BAKED POTATO

5.00

FRENCH FRIES

5.00

SPINACH

SAUTÉED 6.00 CREAMED

HARICOTS VERTS

5.50

ASPARAGUS

SAUTÉED 7.00 GRILLED

WILD MUSHROOM RAGOUT

SHITAKE, PORTABELLO, CHANTERELLE, & BUTTON
8.00

SWEET CORN & SNOW PEAS

6.00

BROCCOLI

5.50

BRUSSELS SPROUTS HASH

Caramelized Onions, Mushrooms, Truffle Oil
7.00

PLEASE, NO TELEPHONE USE IN OUR DINING AREAS.

CHOP HOUSE PALM SPRINGS WILL GLADLY ACCOMMODATE REQUESTS FOR SHARED SPLIT ENTREES
FOR AN ADDITIONAL CHARGE OF \$10.00.

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 / UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS.

◆ 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

Served with Choice of Any Salad

LARGE FILET MIGNON 12 oz	38.00	BONE-IN FILET MIGNON 18 oz	49.00
FILET MIGNON 8 oz	29.75	PORTERHOUSE 24 oz	44.00
NEW YORK STRIP 14 oz	39.00	28 Day Dry Aged	
USDA Prime		COWBOY BONE-IN RIB CHOP 20 oz	38.00
BONELESS RIB EYE 16 oz	38.00	Extra Marbling for Richness & Flavor	
USDA Prime, Rich Marbling		PRIME PORK CHOP	26.00
JIDORI ORGANIC FREE RANGE		Sun-Dried Cherry & Apricot Gastrique	
DOUBLE CHICKEN BREAST	25.00	DOUBLE CUT	
Citrus, Herb & Garlic Marinade, Pan Roasted		FULL RACK OF LAMB	36.00
KOBE FLAT IRON STEAK	32.00	Pomegranate Marinade, Garlic, Fresh Herb	
Herb Marinated and Grilled to Perfection		Dijonaise Crusted, Pomegranate, Apple, Mint, Date Reduction	
10 OZ. BUTTER BROILED	39.00	JUMBO ALASKAN KING	39.00
LOBSTER TAIL		CRAB LEGS 1 LB.	

◆ STEAK ACCOMPANIMENTS ◆

PAIR OR SHARE

10 OZ. BUTTER BROILED LOBSTER TAIL	36.00
BLUE CRAB STUFFED JUMBO SHRIMP (2)	13.50
1/2 LB. ALASKAN KING CRAB LEGS	18.50

◆ COMPLETE SEAFOOD ENTRÉES ◆

THE CHOP HOUSE PALM SPRINGS SOURCES SEAFOOD THAT IS SUSTAINABLE AND/OR WILD FROM ECOLOGICALLY & ENVIRONMENTALLY RESPONSIBLE SUPPLIERS.

Served with Choice of Any Salad

AHI TUNA 31.50	BLUE CRAB STUFFED 29.50
Peppercorn & Sesame Crust, Seared Rare, Sake, Soy, Citrus, Ginger Reduction, Vegetable Stir Fry	JUMBO SHRIMP Basmati Rice, Asparagus, Spicy Scallion Beurre Blanc
MACADAMIA CRUSTED MAHI MAHI 32.50	SCOTTISH SALMON 29.50
Lobster Mashed Potatoes, Coconut Lemongrass Beurre Blanc. Tropical Salsa	Mustard & Honey Glaze, Basmati Rice, Broccoli, Tamarind Reduction, Orange Thai Yellow Curry Sauce

◆ COMPLETE DINNER FOR TWO ◆

Limited Availability

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

CHATEAUBRIAND 89.00
20 oz Double Filet, Served Tableside

DOUBLE PORTERHOUSE 89.00
Served Tableside

TEMPERATURES

Rare	Medium Rare	Medium	Medium Well	Well
Red Cool Center	Red Warm Center	Pink Center	Slightly Pink Center	Cooked Throughout

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

SAUCES: AU POIVRE, ROASTED SHALLOT CABERNET, BÉARNAISE, HOLLANDAISE, WILD MUSHROOM

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
 - * Savings On Future Visits Based On Rewards Points Earned
 - * Monthly E-Cards With Special Announcements & Savings
- ASK YOUR SERVER ABOUT JOINING TODAY**