

Appetizers

- Cajun Filet Flatbread** 20
A wood fired flatbread topped with Certified Angus Beef tenderloin, creamed spinach, grape tomatoes, mozzarella cheese, and Cajun spices.
- Lobster Flatbread** 29
A wood fired flatbread topped with a smoked Gouda alfredo, jumbo lobster claw meat, red onion, and mozzarella.
- Jumbo Lump Crab and Lobster Cakes** 21
Jumbo lump crab and lobster claw meat tossed in panko and Cajun spices then pan seared and served with our locally sourced Cranes Nest Apiaries* honey horseradish glaze.
- Bacon Wrapped Gulf Shrimp** 18
Six jumbo grilled gulf shrimp wrapped in thick cut bacon and served with an apple horseradish glaze.
- The Wild Game Experience** 36
A mesquite fired bison medallion, elk medallions, seared duck breast, served with an in-house made strawberry balsamic sauce and beurre rouge sauce.
- Lobster Hatch Green Chile Queso** 18
Hatch chile queso topped with fresh pico de gallo and lobster, served with tortilla chips.

*Cranes Nest Apiaries is a small apiary in the Memphis metro area that is passionate about honey bees and supplies our local honey and bee pollen.

Signature Greens

- Hand Tossed Chop House Salad** 12
Mixed field greens, grape tomatoes, red onions, bacon crumbles, and garlic croutons.
- Chop House Iceberg Wedge** 13
A wedge of premium iceberg, bleu cheese crumbles, bacon crumbles, red onion, and grape tomatoes. Topped with our bleu cheese dressing.
- Chop House Smoked Caesar Salad** 14
Chopped romaine tossed in our house made smoked Caesar dressing. Topped with Parmesan cheese and croutons.
- Add your choice of Poultry or Seafood to any Salad** 26
Chicken Breast 12 | Grilled Shrimp 13 | Grilled Salmon
- Chop House Signature Homemade Dressings: Bleu Cheese, Peppercorn Ranch, Honey Dijon, Balsamic Vinaigrette, Classic House made 1000 Island**

Always at its Prime...

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

MESQUITE

Chop House

Steaks and Chops

We proudly serve beef that is USDA Certified Angus Beef. The Certified Angus Beef Brand is the only beef certified to always be juicy and delicious, brought to you by family farmers and ranchers.



Prepared to your specifications, our steaks and chops are seasoned with garlic, kosher salt, black pepper, and basted with garlic butter while grilled over our mesquite wood fire.

Beef Center Cut Filet	6 ounce	41
	8 ounce	47
Beef Ribeye Steak	14 ounce	42
	18 ounce	54
T-Bone Steak	22 ounce	55
Porterhouse	32 ounce	80
New York Strip Steak	16 ounce	50
Bone In Pork Chops (2)	8 ounce per	44

Enhance your steak with one of our house made toppings:

Lump Crab Meat with Hollandaise 14

Lobster Claw Meat with Lobster Biscayne 14

Bleu Cheese Crumbles with a Beurre Rouge 10

Steak Temperature Guide

Rare: Cool Red Center; **Medium Rare:** Warm Red Center; **Medium:** Hot Pink Center;
Medium Well: Disappearing traces of pink; **Well:** No pink, done throughout (not recommended).
Please allow an additional 10-15 minutes for well done steaks.

Specialty Cuts

- Filet of Elk Medallions** 61
Served over garlic mashed potatoes and drizzled with a strawberry balsamic.
- Mesquite Grilled Pork Tenderloin** 31
Locally sourced mesquite grilled and served over garlic mashed potatoes with a smoked Gouda mornay sauce.
- New Zealand Rack of Lamb** 58
Get it while it lasts! Mesquite wood fire grilled and house seasoned. Served over garlic mashed potatoes with a strawberry balsamic.
- Bison NY Strip** 61
Mesquite fired Bison strip grilled to perfection and served with garlic mashed potatoes.

Pasta, Poultry, and Seafood

- Mesquite Grilled Chicken Breast** 23
Mesquite grilled and served over garlic mashed potatoes with a maple Dijon glaze.
- Mesquite Grilled Duck Breast** 41
Grilled farm raised duck served over garlic mashed potatoes with a strawberry balsamic sauce.
- Pan Seared North Atlantic Salmon** 38
Brown sugar crusted with garlic and smoked sea salt, served with sautéed seasonal vegetables.
- Blackened Chicken Alfredo** 27
Penne pasta tossed in our signature smoked Gouda alfredo sauce and topped with a blackened D-R Cattle Company chicken breast.
- Eddie's Cajun Pasta** 33
Blackened crawfish, jumbo gulf shrimp, andouille sausage, onion, and bell pepper tossed with penne pasta in a Cajun cream sauce.

Chop House Hand-Helds

All Sandwiches are served with fresh cut French Fries

- Sirloin Sandwich** 19
Freshly cut Butcher's Block 6 oz. Certified Black Angus Sirloin mesquite wood fire grilled, seasoned with our Chop House Seasoning, topped with provolone, and Yuengling Lager grilled onions. Dressed with lettuce, tomato, and a side of mayo. Served on a homemade brioche bun.
- Chop House Burger** 18
Certified Angus Beef steak burger freshly ground at Butcher's Block, hand pattied and mesquite wood fire grilled. Topped with smoked gouda, onion straws, lettuce, tomato, and pickles. Served on a homemade brioche bun.
- Buffalo Chicken Breast** 18
Mesquite wood grilled or fried chicken topped with our signature buffalo sauce. Served on a homemade thick cut sourdough bread with lettuce, tomato, pepperjack cheese, and our house made ranch.
- Blackened Teriyaki Mahi** 19
Blackened Mahi basted with a teriyaki glaze and topped with lettuce, tomato, and a side of our garlic aioli. Served on a homemade brioche bun.
- Smoked Brisket Adult Grilled Cheese** 18
Smoked Gouda, American cheese, mild cheddar cheese, pepper jack cheese, and smoked chopped beef brisket served on butter pan grilled homemade thick cut sourdough bread. Served with a side of sweet chili sauce and a golden bbq sauce.

Chop House Sides

Garlic Mashed Potatoes	8	
Salt Encrusted Baked Potato	10	Sautéed Asparagus 10
Chop House Hand Cut Fries	10	Creamed Spinach 10
Sautéed Green Beans with Bacon	10	Hatch Chile Mac and Cheese 14
Sautéed Seasonal Vegetables	10	+ Add Lobster 7
Roasted Sweet Potato Stacks	10	Sautéed Mushrooms 10

Desserts

Butter Toffee Sticky Cake 10

Brown sugar cake doused in a homemade butter toffee sauce made with real cream, brown sugar, and butter.

Chop House Cheesecake 12

House made New York style colossal cheesecake whipped up to a soft and buttery texture with a hint of zest and sweetness. Complimented by a buttery graham cracker crust and topped with seasonal fruit and a strawberry purée.

Chocolate Eruption 15

This rich chocolate cream cake is studded with nuts, chocolate chips, turtle cheesecake, and caramel.

White Chocolate Crème Brûlée 13

This in-house made white chocolate custard is topped with a caramelized sugar and seasonal fruit.

Signature Coffee Drinks

Long Island Million \$ Coffee 25

Kahlúa, Bailey's Irish Cream, Bailey's Chocolate Liqueur, Tito's Vodka, and fresh brewed coffee topped with house-made whipped cream and garnished with milk chocolate covered coffee beans. Served hot or cold.

Carajillo 15

Fresh brewed coffee, Grand Marnier, dark rum, Kahlua, and a brown sugar syrup floated with heavy cream and served in a sugar rimmed glass with an orange garnish.

Maple Bourbon Coffee 12

Fresh brewed coffee and Four Roses bourbon topped with a maple and brown sugar whipped cream.

MESQUITE

Chop House

Dessert & Drinks

Cocktails

House Specialty Old Fashioned 22

Four Roses Bourbon, bitters, simple syrup, orange peel and muddled cocktail cherry, carefully crafted for that perfect Old Fashioned feeling. Served with an airless ice cube.

Wedding Cake Martini 15

Sugar rimmed martini glass filled with Tito's vodka, pineapple juice, and a splash of Madagascar vanilla infused syrup.

Southaven Sunrise 21

Twisted Alchemy pineapple and orange juice, grenadine and Tito's vodka, garnished with an orange slice.

Chop House Martini 15

Tito's vodka and your choice of blackberry, strawberry, prickly pear, peach, or watermelon purée.

Bottled Beer

Bud Light
Budweiser
Corona
Yuengling Light

Michelob Ultra
Modelo
Yuengling Lager
Pacifico

Whiskey

Seagrams 7
Crown Royal
Crown Apple
Jack Daniels Black
Gentleman Jack
Jack Daniels Fire
Jameson
Jim Beam
Maker's Mark
Screwball Peanut Butter Whiskey
Old Dominick Memphis Toddy

Old Dominick Huling Station
Woodford Reserve
Buffalo Trace
Bulleit Rye
Knob Creek
Willit
Angels Envy
Basil Haydens
Blantons
Four Roses

Vodka

Smirnoff Vodka
Absolut
Grey Goose
Ketel One

Old Dominick Honeybell
Pinnacle Whipped
Tito's

Tequila

Patron Silver
1800 Reposado

Don Julio Anejo
Lunazul Tequila

Rum

Bacardi Rum
Captain Morgan Spice

Malibu Coconut

Gin

Bombay Sapphire
Hendrick's

Tanqueray
House

Scotch

Chevis Regal
Genlivit 12

Dewars White Label
Johnny Walker Black

Cognac

Remy Martin VSOP

Hennessey

RETURN AND REFUND POLICY

FOOD AND BEVERAGE DISSATISFACTION : We prepare our food and beverages to order with only the finest and freshest ingredients. We take great care and pride in everything we make. Refunds and/or replacements are available upon request for orders in which something is wrong, omitted, and other similar circumstances. Refunds are not typically provided for items that a guest simply does not like.

ORDER CANCELLATION : Sorry, we cannot cancel, refund, or give credit if you change your mind or mistakenly order an item after the order is prepared. We cannot provide any refund or credit for non-food items or beverages.

20% gratuity added on parties of 8 or more. No separate checks for parties of 20 or more.