

Mesquite CHOP HOUSE

ALWAYS AT IT'S PRIME

STARTERS

SAUSAGE & CHEESE PLATTER* 18
assorted cheeses | bacon jam | Creole mustard |
toasted points | crackers | grapes | pickled spheres

BLUE CHEESE POTATO CHIPS* 12
cheese fondue | bacon crumbles | blue cheese
crumbles | green onions | sweet balsamic
drizzle

COWBOY CAVIAR* 12
black-eyed peas | corn | peppers | tomatoes |
onions | jalapeños | pinto beans | tortilla chips

LUMP CRAB CAKES* 21
Cajun remoulade

WILD GAME EXPERIENCE* 38
smoked quail | elk jerky | venison sausage |
blueberry demi | chimichurri sauce

FRIED GREEN TOMATOES 12
green tomato chow chow | crumbled goat
cheese | sweet balsamic drizzle

BACON WRAPPED SHRIMP* 18
spicy peach glazed

SPINACH & ARTICHOKE DIP 12
house seasoned tortilla chips

SALADS

split +2

WEDGE SALAD* 13
blue cheese crumbles | bacon | pickled red
onions | cherry tomatoes | balsamic drizzle

STRAWBERRY STEAK SALAD* 24
Romaine lettuce | fresh strawberries | pickled
red onions | blue cheese crumbles | pan seared
beef | balsamic vinaigrette dressing

GRILLED PEACH SALAD 15
mixed greens | char grilled peaches | pickled
red onions | goat cheese crumbles | candied
pecans | white balsamic vinaigrette dressing

HAND HELDS

served with fries

CHOPPED BRISKET SANDWICH* 18
pepper jack cheese | American cheese | brioche
bun | Carolina BBQ sauce

CHOP HOUSE BURGER* 18
cheddar cheese | lettuce | tomato | crispy onion |
brioche bun | pickled sphere

PORTOBELLO MUSHROOM BURGER 15
mixed greens | tomato | pickled onions |
chipotle mayo

ENTREES

MAPLE BOURBON SMOKED CHICKEN* 24
smoked chicken quarter | sweet potato mash |
maple bourbon glaze

SALMON ROCKEFELLAR* 38
parmesan risotto

PECAN CRUSTED GROUPER* 38
sweet potato mash | herb pan jus

DR. PEPPER BRAISED PORK SHANKS* 26
smoked gouda cheese grits

CHICKEN ALFREDO PASTA* 28
chicken | broccoli | crumbled bacon |
Alfredo sauce | linguine noodles

NEW ZEALAND RACK OF LAMB* 58
garlic mash | blueberry demi sauce

CHICKEN AND CRAWFISH GUMBO* 15
warm jalapeño cornbread | white rice

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food
borne illness, especially if you have a medical condition.
9.17.25

Signature Cuts



We proudly serve Certified Angus Beef®. Since 1978, the Certified Angus Beef® brand has served as the original, and very best, brand of Angus beef. Thanks to its 10 quality standards and abundant marbling, each cut is exceptionally juicy, tender and flavorful. The brand's standards are so strict, in fact, that only 3 in 10 Angus cattle meet them and earn the brand's distinctive name and logo.

*All cuts served with garlic mashed potatoes.
Substitute a side +\$2*

FILET*	8 ounce 48
	10 ounce 52
RIBEYE*	14 ounce 44
	18 ounce 56
T-BONE*	22 ounce 57
NY STRIP*	16 ounce 52
BISON STRIP*	10 ounce 62
PORK TOMAHAWK*	14 ounce 45
PRIME RIB*	12 ounce 42

herb and garlic roasted with a side of au jus
while supplies last

SIDES

TRUFFLE FRIES	12
BAKED POTATO 10 LOADED*	+2
SAUTÉED ASPARAGUS	10
SAUTÉED MUSHROOMS	10
SIDE SALAD	10
LEMON PEPPER BROCCOLINI	10
CHICKEN & CRAWFISH GUMBO CUP*	8
GARLIC MASHED POTATOES 10 LOADED*	+2
ITALIAN CREAMED SPINACH	10
SWEET POTATO CASSEROLE WITH PECAN CRUMBLE	10

SIGNATURE SAUCES

BERNAISE	6
CHIMICHURRI	6
CRAWFISH CREAM*	8
BLUEBERRY DEMI	6

*Our signature cuts are prepared to your
specification, seasoned to perfection and
grilled over our mesquite wood fire.*

DESSERTS

CRÈME BRÛLÉE	13
CHOCOLATE LAVA CAKE	12
STRAWBERRY & WHITE CHOCOLATE BREAD PUDDING	10
DEEP FRIED CHEESECAKE EGGROLLS WITH CARAMEL SYRUP	10

20% gratuity will be added on parties of 6 or more. No separate checks for parties of 15 or more.