

MESQUITE

Chop House®

"Always at its Prime"

Starters

CRISPY BRUSSEL SPROUTS	\$13
Sweet Chili Sauce, Honey Lime Cashews	
BACON WRAPPED SHRIMP*	\$18
Spicy Peach Glaze	
LUMP CRAB CAKES	\$21
Mesquite Mustard Sauce	
SAUSAGE & CHEESE PLATE	\$18
Assorted Cheeses, Creole Mustard, Crackers, Mesquite Pickles, Pickled Red Onions	
SPINACH ARTICHOKE DIP	\$15
House Seasoned Tortilla Chips	
WILD GAME EXPERIENCE	\$35
Elk Chop, Duck breast, Venison Medallion, chimichurri sauce, blueberry demi glaze	
MESQUITE ONION RINGS	\$12
Handbreaded onion rings, served with house made Sriracha Aioli	

Signature Greens

ROMAINE CAESAR	\$13
Shredded Parmesan Cheese, House made Croutons, Caesar Dressing	
WEDGE SALAD	\$13
Bacon, Tomato, Chives, Bleu Cheese, Ranch Dressing	
CHOPHOUSE SALAD:	\$13
Tomato, House made Croutons, Bacon, Shredded Cheddar	
Dressings: Ranch, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette	
ADDITIONS:	
GRILLED CHICKEN	\$12
JUMBO SHRIMP	\$12
PAN SEARED SALMON	\$20

Specialties

BLACKENED REDFISH	\$32
Dirty Rice, Pontchartrain Sauce	
CHOPHOUSE BURGER	\$19
Brioche Bun, Shredded Iceberg Lettuce, Tomato, Pickle, Onion, House Made Burger Sauce, Beef Tallow Fries	
ROASTED HALF CHICKEN	\$27
Dirty Rice, Chicken Jus	
PANSEARED SCOTTISH SALMON	\$28
Garlic Mash, Sautéed Asparagus, Lemon Caper Sauce	
MESQUITE GRILLED DUCK BREAST	\$38
Garlic Mash, Worcestershire Butter Sautéed Mushrooms, Cherry Gastrique	
CREOLE ALFREDO	\$28
Blackened Shrimp, Andouille Sausage, Shallot, Signature Creole Alfredo Sauce	

For The Table

LARGE ENOUGH TO SHARE

GARLIC MASHED POTATOES	\$12
MESQUITE MAC AND CHEESE	\$12
SAUTÉED ASPARAGUS	\$12
DIRTY RICE	\$12
SAUTÉED BROCCOLINI	\$12
WORCESTERSHIRE BUTTER MUSHROOMS	\$12
BOURBON GLAZED SWEET POTATOES	\$12
LOADED BAKED POTATO	\$12
BEEF TALLOW STEAKHOUSE FRIES	\$12

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



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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.

SIGNATURE CUTS

FILET	8 OUNCE	\$52
	10 OUNCE	\$56
RIBEYE	14 OUNCE	\$46
NY STRIP	16 OUNCE	\$52
COWBOY RIBEYE	22 OUNCE BONE IN	\$58
DOUBLE BONE IN PORK CHOP		\$35
served with Creole mustard sauce		
GRILLED LAMB CHOPS		\$58
served with a blueberry demi glaze		

**We respectfully decline to guarantee any steaks or chops ordered well done*

SIGNATURE SAUCES

BÉRNAISE	\$6
CHIMICHURRI	\$6
BLUEBERRY DEMI	\$6
WORCESTERSHIRE BUTTER	\$6
HOUSE GARLIC BUTTER	\$6
LEMON CAPER SAUCE	\$6
CREAMY HORSERADISH	\$6
SAUCE FLIGHT	\$15

Pick any 3 of our signature sauces

ENHANCEMENTS

JUMBO GRILLED SHRIMP	\$12
CRAB OSCAR	\$12
MESQUITE SAUTÉED MUSHROOMS	\$6
CRUMBLED BLEU CHEESE	\$6

DESSERTS

CRÉME BRÛLÉE	\$13
CHOCOLATE OVERLOAD CAKE	\$12
LIMONCELLO CAKE	\$12
served with blueberry compote	
TIRAMISU	\$12
Espresso Chantilly	
CHEESECAKE	\$12
served with a housemade strawberry sauce	

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