## Appetizers

#### Jumbo Lump Crab and Lobster Cakes\*

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 (West Memphis, AR) honey horseradish glaze.

#### **Bacon Wrapped Gulf Shrimp**

Six jumbo gulf shrimp wrapped in thick cut bacon and served with an apple horseradish glaze.

18

15

12

10

13

#### **D-R Cattle Company Meatballs**

Homemade meatballs using D-R Cattle Company ground sirloin and chuck. Served in our house made pomodoro sauce and topped with mozzarella cheese and fresh chopped parsley.

#### Lobster Queso\*

Queso cheese with red peppers and jalapeños topped with fresh pico de gallo and lobster. Served with tortilla chips.

## Signature Greens

#### Hand Tossed Chop House Salad

Mixed field greens, grape tomatoes, red onions, bacon crumbles, and garlic croutons.

#### Chop House Smoked Caesar Salad

Chopped romaine tossed in our House made smoked Caesar dressing and topped with Parmesan and garlic croutons.

#### Chop House Iceberg Wedge

A wedge of premium iceberg, bleu cheese crumbles, bacon crumbles, red onion, and grape tomatoes. Topped with our bleu cheese dressing.

#### Add your choice of Poultry or Seafood to any Salad

Chicken Breast 12 | Grilled Shrimp 13 | Grilled Salmon 26

Chop House Signature Homemade Dressings: Bleu Cheese, Ranch, Honey Dijon, Balsamic Vinaigrette, Smoked Caesar, Classic 1000 Island

#### 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.



We proudly serve locally sourced, high quality Angus Beef from the local farms of D-R Cattle Co. who offer quality Old School Certified Angus Beef genetics with a sprinkling of Modern bloodlines.



Filet of Beef Tenderloin*	6 ounce	41
	8 ounce	47
Ribeye*	14 ounce	42
	18 ounce	54
New York Strip*	16 ounce	50
Double 'Bone In' Pork Chop*	14-16 ounce	33

# Enhance your D-R Cattle Co. beef with one of our in-house made toppings

Lump Crab Meat with Hollandaise \$14

Lobster Claw Meat with Lobster Biscayne \$14

Bleu Cheese Crumbles and Beurre Rouge \$10

## The Burger

#### D-R Cattle Co. Ground Burger\*

Locally sourced chuck and sirloin beef freshly ground and pattied. Served with steak fries and dressed with iceberg lettuce, red onion, tomato, and your choice of cheese

> 20% mandatory gratuity added on all guest checks. No separate checks for parties of 20 or more.

#### -Entrees

#### D-R Cattle Co. Grilled Chicken Breast

Locally sourced flame grilled, and served with a maple Dijon glaze and garlic mashed potatoes.

#### Mesquite Grilled Duck Breast

Grilled farm raised duck glazed with a strawberry balsamic sauce and served with garlic mashed potatoes

#### New Zealand Rack of Lamb\*

Get it while it lasts! Mesquite grilled and served with our house strawberry balsamic sauce and a side of garlic mashed potatoes.

#### Pan Seared North Atlantic Salmon\*

Brown sugar crusted with garlic and smoked sea salt, served with sautéed vegetables.

#### Blackened Chicken Alfredo

Penne pasta in our signature smoked gouda alfredo sauce topped with a blackened D-R Cattle Company chicken breast.

## - Chop House Sides

Garlic Mashed Potatoes	8	Sautéed Asparagus	10
Salt Encrusted Potato	10	Sautéed Seasonal Vegetables	10
Chop House Steak Fries	10	Sautéed Fresh Green Beans	10
Spicy Queso Mac	10	Burgundy Mushrooms	10
add lobster	7		

### - Desserts

#### Butter Toffee Sticky Cake

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

#### Colossal New York Cheesecake

Over half a pound creamy cheesecake made from cream cheese, sugar, fresh eggs, and cream with a touch of lemon zest for flavor, complemented by a buttery graham crust. Topped with seasonal fruit and a strawberry purèe.

#### Chocolate Eruption

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

## \*Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase Your risk of food borne illness if you have a medical condition.

WE OFFER A 3.9% DISCOUNT TO CASH PAYING CUSTOMERS. ALL PRICES POSTED, DISPLAYED AND OR QUOTED IN THIS BUSINESS REPRESENT A CASH DISCOUNT PRICE. CUSTOMERS WHO DO NOT PAY WITH CASH WILL HAVE THEIR PURCHASE ADJUSTED AT THE TIME OF SALE.

15

38

58

34

26

Touse Wine	
	GL   BL
Canyon Road Cabernet California	8   30
Canyon Road Merlot California	8   30
Canyon Road Chardonnay California	8   30
Canyon Road Pinot Grigio California	8   30
Alamos Malbec Argentina	12   44
Apothic Red Blend California	10   36
Unshackled Cabernet California	12   44
William Hill Merlot California	9   34
Starborough Sauvignon Blanc New Zealand	9   30
Kali Hart California	12   45
Zenato Pinot Grigio Italy	9   32

Stella Rosa II Conte Moscato Italy

House Wine

# MESQUITE

— Chop House —

Wine, Gocktails, and Beer

## —Champagne &Sparkling -

GL | BL
La Marca Prosecco 187ml Italy
12 | 44
Veuve de Vernay Brut France
12

Blush

Renegade Rosé Columbia Valley

12 | 44

Always at its Prime...

GL | BL

12 | 44

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88 Union Avenue | Memphis, TN 38139 | 901.527.5337 | www.mesquitechophouse.com

## Gocktails

14

Old Fashioned

Knob Creek bourbon, Angostura bitters, simple syrup and served with a cherry	
Gin Gimlet	11
Botanist gin, lime juice, simple syrup, soda water	
Moscow Mule	10
Tito's vodka, ginger beer, lime juice	
Classic Mojito Bacardi Rum, simple syrup, muddled mint, lime and soda water	12

## Been

Budlight

Budweiser

Coors Light

Corona

Michelob Light

Miller Light

Modelo

Memphis Made CatNap

Wiseacre Memphis Sands