

# MESQUITE

## Chop House™

### Brunch Menu

Sundays 10:30am-2:00pm

## SPECIALTIES

### STEAK & EGGS 17

Mesquite grilled and locally sourced D-R Cattle Co. 6oz. Black Angus sirloin, two eggs, choice of cheese grits or hashbrown casserole, and your choice of English muffin or biscuit.

### DESOTO COUNTY BREAKFAST 11

Three eggs, thick cut bacon, choice of cheese grits or hashbrown casserole, and your choice of english muffin or biscuit.

### CITY HAM & EGGS 13

Smithfield ham steak grilled in our maple syrup, 2 eggs, choice of cheese grits or hashbrown casserole, and your choice of English muffin or biscuit.

### CHOP HOUSE BENEDICT 18

Poached eggs served over toasted English muffin, with D-R Cattle Co Filet Tips and topped with hollandaise sauce

### CRAB & LOBSTER CAKE BENEDICT 22

Poached eggs served over toasted English muffin, with two homemade crab & lobster cakes. Topped with hollandaise sauce.

### EILEENE'S EGGS BENEDICT 16

Poached eggs served over toasted English muffin, canadian bacon and topped with hollandaise sauce

### MINI BELGIAN WAFFLES 8

Four Mini Belgian Waffles served with your choice of blueberry or strawberry sauce, chocolate chips, or homemade chocolate gravy topped with whipped cream.

### BISCUITS & GRAVY 8

Two fresh biscuits smothered in your choice of freshly made sausage pepper gravy or secret recipe chocolate gravy. Yeah.. That's right.. CHOCOLATE GRAVY...

## BUILD YOUR OWN BRUNCH BOWL OR OMELET

### BOWL 15

Hashbrown Casserole topped with two eggs any style, one meat, and up to four vegetables from the lists below. Topped with sausage gravy & shredded cheese.

### OMELET 13

Choice of one meat and up to four vegetables from the lists below, folded between three fluffy eggs and shredded cheese

#### MEAT

Ham  
Bacon  
D-R Cattle Co. Sausage

#### VEGETABLES

Onion  
Green Pepper  
Red Pepper  
Mushroom  
Pico

**ELEVATED MEATS:** D-R Cattle Co. Filet Tips \$7, Gulf Shrimp \$7, Lobster \$15

**VEGGIES OR CHEESE 2 DICED HAM, SAUSAGE, OR BACON 2.50**

## SIGNATURE GREENS

### HAND TOSSED CHOP HOUSE SALAD 12

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

### CHOP HOUSE SMOKED CAESAR SALAD 13

Chopped Romaine tossed in our House Made Smoked Caesar Dressing and topped with parmesan and garlic croutons.

### CHOP HOUSE ICEBURG WEDGE 14

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

**Chop House Signature Homemade Dressings:** Bleu Cheese, Peppercorn Ranch, Honey

Dijon, Balsamic Vinaigrette, Classic House made 1000 Island

Add your choice of Poultry or Seafood to any Salad

Chicken Breast 12 | Grilled Shrimp 13 | Grilled Salmon 26

## SANDWICHES & MORE

Served on Sheila Partin's Sweet Sourdough bun with Chop House Fries.

### STEAK SANDWICH 16

D-R Cattle Co. 6 oz. sirloin topped with provolone, Yuengling Lager grilled onions, and homemade pickles. Dressed with lettuce, tomato, and a side of mayo.

### CHOP HOUSE BURGER 12

D-R Cattle Co. ground chuck & sirloin mesquite grilled. Topped with onion straws, lettuce, tomato, and homemade pickles.

### MESQUITE GRILLED BLACKENED CHICKEN BREAST 12

D-R Cattle Co. chicken breast blackened and mesquite grilled. Topped with onion straws, lettuce, tomato, and homemade pickles.

### CHICKEN & WAFFLES 11

Southern Style D-R Cattle Co. chicken tenders served between house made mini waffles. Served with a side of maple syrup.

### SHRIMP & GRITS 20

Blackened Gulf Shrimp served over homemade cheese grits and topped with pico de gallo.

## A LA CARTE

BISCUIT	1.50	EGGS	1.50
ENGLISH MUFFIN	1.50	HAM STEAK	7
CHEDDAR GRITS	4	HASHBROWN CASSEROLE	4
BACON	5		

### LOCALLY SOURCED ADOBE RANCH BERKSHIRE PORK SAUSAGE LINKS 6

## 5 "CHOP" TAILS

### BOTTOMLESS MIMOSAS 20

Served with your choice of orange, pineapple, or cranberry juice.

### BOTTOMLESS BLOODY MARY 20

Taki rimmed and served spicy with a pickled green bean.

### 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.

### CHOP HOUSE SIGNATURE BLOODY MARY 20

Tajin rimmed and served spicy with a pickled green bean, celery stick with a bleu cheese stuffed olives, and chilled shrimp.

### BREAKFAST MARGARITA 15

Lunazul Tequila, Cointreau, Grapefruit juice, Simple syrup & Lime

### MERRY MOSA 12

Grapefruit juice, Honey, Brut & garnished with Mint.

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