

Appetizers

Cajun Filet Flatbread A wood fired flatbread topped with locally sourced D-R Cattle Company beef tenderloin, creamed spinach, grape tomatoes, mozzarella cheese, and Cajun spices.	20
Lobster Flatbread A wood fired flatbread topped with a smoked gouda alfredo, jumbo lobster claw meat, red onion, and mozzarella.	29
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* honey horseradish glaze.	21
Bacon Wrapped Gulf Shrimp Six jumbo grilled gulf shrimp wrapped in thick cut bacon and served with an apple horseradish glaze.	18
The Wild Game Experience A mesquite fire venison chop, elk medallions, seared duck breast, served with an in-house made strawberry balsamic sauce and buerre rouge sauce.	36
Lobster Hatch Green Chile Queso Hatch chile queso topped with fresh pico de gallo and lobster, served with tortilla chips.	18
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.	15

*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 Mixed field greens, grape tomatoes, red onions, bacon crumbles, and garlic croutons.	12
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.	13
Chop House Smoked Caesar Salad Chopped romaine tossed in our house made smoked Caesar dressing. Topped with Parmesan cheese and croutons.	14
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, Peppercorn Ranch, Honey Dijon, Balsamic Vinaigrette, Classic House made 1000 Island	

Always at its Prime...

MESQUITE

Chop House

Steaks and Chops

We proudly serve locally sourced, high quality Angus Beef from the local farms of D-R Cattle Co. and Berkshire Pork from Olive Branch's Adobe Ranch. D-R Cattle Co. offers quality old school Certified Angus Beef genetics with a sprinkling of modern bloodlines, while Adobe Ranch brings a locally sourced, unique, and refined Berkshire breed of Pork that possess exceptional flavors not found in typical commercial breeds.



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
14 Day Dry Aged 'Bone In' Ribeye Steak	22 ounce	58
New York Strip Steak	16 ounce	50
Bone In Thick Cut Adobe Ranch Berkshire Pork Chop	14-16 ounce	44
Tomahawk Ribeye served family style in 2-3 inch slices	2-3 pounds	105

Enhance your D-R Cattle company beef 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 Served over garlic mashed potatoes and drizzled with a strawberry balsamic.	61
Mesquite Grilled D-R Cattle Company Pork Tenderloin Locally sourced mesquite grilled and served over garlic mashed potatoes with a smoked gouda mornay sauce.	31
New Zealand Rack of Lamb Get it while it lasts! Mesquite wood fire grilled and house seasoned. Served over garlic mashed potatoes with a strawberry balsamic.	58
Grilled Venison Chops Two venison chops grilled to perfection and served with garlic mashed potatoes.	61

Pasta, Poultry, and Seafood

D-R Cattle Company Free Range Chicken Breast Locally sourced, mesquite grilled and served over garlic mashed potatoes with a maple Dijon glaze.	23
Mesquite Grilled Duck Breast Grilled farm raised duck served over garlic mashed potatoes with a strawberry balsamic sauce.	41
Pan Seared North Atlantic Salmon Brown sugar crusted with garlic and smoked sea salt, served with sautéed seasonal vegetables.	38
Ahi Tuna Sushi grade ahi tuna blackened and served over a bed of honey butter Mediterranean cous cous and drizzled with a teriyaki glaze. Chef recommends a temp of rare to medium rare.	40
Blackened Chicken Alfredo Penne pasta tossed in our signature smoked gouda alfredo sauce and topped with a blackened D-R Cattle Company chicken breast.	27
Eddie's Cajun Pasta Blackened crawfish, jumbo gulf shrimp, andouille sausage, onion, and bell pepper tossed with penne pasta in a Cajun cream sauce.	33

Chop House Sides

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

Desserts

Butter Toffee Sticky Cake Brown sugar cake doused in a homemade butter toffee sauce made with real cream, brown sugar, and butter.	10
Colossal New York Cheesecake Over half a pound of creamy cheesecake made from cream cheese, sugar, fresh eggs, and cream with a touch of zest for flavor and complemented by a buttery graham cracker crust. Topped with seasonal fruit and a strawberry purée.	12
Chocolate Eruption This rich chocolate cream cake is studded with nuts, chocolate chips, turtle cheesecake, and caramel.	15
White Chocolate Crème Brûlée This in-house made white chocolate custard is topped with a caramelized sugar and seasonal fruit.	13

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.

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.

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

Drinks Menu

Whiskey

Seagrams 7	Old Dominick Huling Station
Crown Royal	Woodford Reserve
Crown Apple	Buffalo Trace
Jack Daniels Black	Bulleit Rye
Gentleman Jack	Knob Creek
Jack Daniels Fire	Willit
Jameson	Angels Envy
Jim Beam	Basil Haydens
Maker's Mark	Blantons
Screwball Peanut Butter Whiskey	Four Roses
Old Dominick Memphis Toddy	

Bottled Beer

Bud Light	Michelob Ultra
Budweiser	Modelo
Corona	Yuengling Lager
Yuengling Light	Pacifico

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.

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
Dewars White Label
Genlivit 12
Johnny Walker Black

Cognac

Remy Martin VSOP
Hennessy