



200 WARING ROAD | SYRACUSE, NY 13224 | 315.445.1976
www.TheChopHouseOnWaring.com

Appetizers

C.H.O.W. CRISPY SHRIMP - 16 - Crispy Fried Tiger Shrimp, in a Thai Inspired Sweet and Spicy Chili Garlic Sauce

CALAMARI - 14 - Tubes and Tentacles, Flour Dredged & Lightly Fried, with Spring Greens, Roasted Garlic Aioli and Pan-Asian Sauce

CRAB CAKES - 14 - Lump Crab Meat, Bell Peppers, Scallions, Panko, with Lemon-Ginger and Honey-Basil Vinaigrettes

FRIED MAC & CHEESE - 12 - Panko Bread Crumb. Smoked Gouda and Aged White Cheddar Cheese. Served with House Made Smoked Bleu Cheese & Bacon Jam Fondue

SHRIMP COCKTAIL - 15 - Chilled Jumbo Shrimp, Served with Spicy Horseradish Cocktail Sauce

KETTLE CHIPS - 12 - House Cut Chips, Aged New York White Cheddar Sauce, Bacon Lardon and Scallions

Soups

FRENCH ONION GRATINE - 7 - Caramelized Vidalia Onion, Swiss and Gruyere

LOBSTER BISQUE - 10 - Claw Meat, Sherry Wine and Cream

Starter Salads

GARDEN SALAD - 7 - Mixed Greens, Shaved Carrots, Sliced Cucumber and Cherry Tomatoes

CAESAR SALAD - 7 - Chopped Romaine, Asiago Caesar, Croutons and Shaved Asiago

Beef

6 oz **FILET MIGNON - 32**

9 oz **FILET MIGNON - 38**

14 oz **NEW YORK STRIP - 34**

16 oz **RIBEYE - 40**

SMOKED PRIME RIB | QUEEN - 28 | KING - 32

| PRIME RIB AVAILABLE FRIDAY-SUNDAY |

STEAK TEMPERATURE:

Rare | Medium Rare | Medium | Medium Well | Well

STEAKS SERVED WITH CHOICE OF SIDE:

Baked Potato Grilled Asparagus
House Made Rice Sautéed Haricot Verts
Garlic Whipped Potatoes Sautéed Baby Carrots

Entrées

PAN SEARED SALMON - 30 - Pan Seared Salmon with a Lemon Basil Buerre Blanc, Served Over Creamy WILD Mushroom Risotto with Grilled Asparagus

BEEF TIPS - 28 - Cast Iron Sear Filet Tips, Tossed with Sautéed Wild Mushrooms & Caramelized onions in Our House Made Bourbon - Thyme Demi-Glace. Served with Whipped Potatoes and Grilled Asparagus

PAN FRIED CHICKEN BREAST - 22 - Lightly Dredged Then Fried Chicken Breast, Crispy Skin, Finished with a Wild Mushroom Marsala Sauce. Served with Roasted Fingerling Potatoes and Grilled Asparagus

BRAISED SHORT RIBS - 28 - Braised French Cut Short Ribs atop Whipped Potatoes. Served with Haricot Verts, and finished with a Braise Reduction

PORK CHOP - 28 - 10 oz Herb Crusted Chop. Served with Roasted Brussel Sprout & Sweet Potato Hash. Finished with Ginger - Apple Butter

CHOP CHICKEN SALAD - 17 - Grilled Chicken Breast, Chopped Romaine, Mixed Greens, Applewood Smoked Bacon, Caramelized Red Onion, White Cheddar, House Made Croutons. Tossed in Our Maple Stone Stound Ground Mustard Vinaigrette

STEAK & BLEU SALAD - 19 - Grilled Flat Iron Steak over Spring Greens & Chopped Romaine, with Smoked Bleu Cheese, Grilled Red Onions, Candied Pecans, Drizzled with Bleu Cheese Vinaigrette

CHICKEN RIGGIES - 23 - Sautéed Chicken Breast Meat, Bell Peppers, Italian Cherry Peppers, Rigatoni Pasta, Tomato Cream Sauce & Shaved Parmigiana Cheese

Handhelds

HANDHELDS SERVED WITH CHOICE OF SIDE:

French Fries | Kettle Chips | Onion Rings

PRIME BURGER - 15 - Ground Chuck Patty on a Brioche Bun, with Bibb Lettuce, Sliced Tomato and Red onion

WAGYU BEEF BURGER - 18 - Wagyu Beef Patty on a Brioche Bun, Bourbon Bacon Jam, Fried Onions, Bibb Lettuce and Smoked Gouda

CHICKEN SANDY - 13 - Crispy or Grilled Chicken Breast on a Brioche Bun, with Smoked Gouda, Barbequed Bacon, Sliced Tomato, Bibb Lettuce, Buttermilk Ranch and Bourbon Sauce

BARBECUE CHICKEN FLATBREAD - 32 - Barbecue Chicken Breast, Mozzarella, Scallions, Bourbon Barbecue Sauce, House Made Flatbread

STEAK FLATBREAD - 15 - Thin Sliced Tenderloin, Garlic Butter, Mozzarella, Smoked Bleu, Caramelized Red Onion, Baby Arugula, House made Flat Bread.

Premium Sides

Jumbo Loaded Baked Potato - 6 Parmesan Truffle Fries - 7
Crispy Onion Rings - 6 French Fries - 6
Creamed Spinach - 8 Grilled Asparagus - 8
Roasted Wild Mushrooms - 8 Sautéed Haricot Verts - 8
Roasted Corn & Bacon Mac Choux - 8