

Michael's Starters

Calamari	8
With Dijon Aioli	
French Onion soup	4
New England Clam Chowder	4
Quesadillas	8
Chicken, Flank Steak, Portabella Mushroom, or Plain	
Chicken Wings	9
Your Choice of Barbeque or Buffalo. Served with Bleu Cheese Dressing	
Bruschetta	8
Tomatoes, Onions, Roasted Garlic, Basil, and Balsamic Vinegar with Parmesan Toast Points	
Fried Coconut Shrimp	8
Six Shrimp with Orange Marmalade Sauce	

Chop House Dinner Salads

Marinated Steak Salad*	11
With Tomatoes, Mandarin Oranges, Red Onions, and Asiago Cheese. Served with Raspberry Vinaigrette	
Michigan Cherry Chicken Salad	11
With Dried Michigan Cherries, Red Onions, Crumbled Bleu Cheese, and Walnuts. Served with Raspberry Vinaigrette or Blue Cheese Dressing	
Portabella Mushroom Salad	11
Red Onions, Tomatoes, Feta Cheese, and Strawberries. Served with Raspberry Vinaigrette	
Chop House Caesar Salad	7
Served with Tomatoes, Sliced Eggs, Parmesan Cheese and Caesar Dressing	
Chop House Caesar Salad with Grilled Chicken, Flank Steak*, or Grilled Salmon	11

Dinner Specialties

Chicken Parmesan	18
Lightly breaded Chicken Breast, served with Marinara Sauce, Smothered in Parmesan and Mozzarella Cheeses over Linguine.	
Stuffed Portabella Mushroom	18
With Tomatoes, Onions, Roasted Garlic, Basil, Balsamic Vinegar and Browned Parmesan Cheese.	
Chicken Marsala	18
Two Sautéed Breasts of Chicken with Mushrooms in a Sweet Marsala Wine Sauce.	

Create your own Pasta Dish

Chicken	16	Vegetarian (includes all Vegetables)	15
Sauce:	Pasta:	(2) Vegetables:	
Alfredo / Marinara	Cavatappi (large corkscrew)	Mushrooms Onions	
Garlic and White Wine	Linguine Noodles	Tomatoes Bell Peppers	

Chop House Grill /Seafood

Rare: Very Red, Cool Center Medium-Rare: Red, Warm Center Medium: Pink, Very Warm Center
 Medium-Well: Barely Pink, Hot Center Well-Done: No Pink Throughout

Certified Angus Prime Rib*

Slow Roasted and served Natural or Cajun Style

House Cut (8 oz)	19	Regular Cut (12 oz)	24
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Certified Angus Filet Mignon* 9oz	29
Certified Angus New York Strip* 12oz	29
Top Sirloin Diane* 8oz	22
Tender, thin cuts of Top Sirloin with Garlic, Shallots, Mushrooms, Green Onions and Dijon Mustard in a rich Cognac sauce. Steak may also be grilled plain without sauce.	
London Broil* 12 oz	18
Includes choice of one of our Steak toppings	
Surf and Turf	6
Add 6 Coconut Fried Shrimp to any steak	
Steak Toppings:	1
Sautéed Mushrooms or Onions, Onion Rings, Bleu Cheese, or Tomato Basil Butter	
Fried Coconut Shrimp	19
Twelve Coconut Shrimp fried to a golden brown served with Orange Marmalade sauce.	
Cedar Plank Salmon	21
Fillet of Atlantic Salmon grilled on a Cedar Plank & topped with Tomato Basil Butter	
Chilean Sea Bass	22
Tender, poached Sea Bass topped with a Citrus Dill Beurre Blanc	

All Entrées are served with our Signature Soup & Salad Bar and warm Chop House Bread. Entrées (excluding Pasta Dishes) also include our Vegetable Du Jour and your choice of Baked Potato or Rice du Jour.

* These Items can be cooked to order. ---Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A 20% Gratuity will be added to parties of 6 or more, all to-go orders, and to the original total of any check with a discount.