

CHOPS

BISTRO & MARTINI BAR

~ ♥ Valentines Day Menu ♥ ~

~ Appetizers ~

Angry Shrimp - 9

Louisiana gulf shrimp sautéed in our house made "angry shrimp" sauce over a crispy fried grit cake

Fried Green Tomatoes - 9

Louisiana shrimp tossed in remoulade sauce over crispy fried green tomatoes.

Crab Cakes - 11

Pan seared & served over a creole corn macque choux, with a roasted red pepper coulis and chive oil

Crawfish Beignets - 10

Louisiana crawfish tails fried in house made beignet batter with ravigote sauce.

~ Soups & Salads ~

Duck and Andouille Gumbo - 5 cup / 7 bowl

Mediterranean Salad - 7

Romaine lettuce tossed in a lemon vinaigrette, with torn mint, diced cucumber, green onions, and cherry tomatoes

Arugula Salad - 6

Tossed in a honey lavender vinaigrette with Pontchatoula strawberries, toasted almonds and julienned granny smith apples

Crab and Corn Bisque - 5 cup / 7 bowl

Chops House Salad - 6

Fresh mixed greens tossed in extra virgin oil and drizzled with a balsamic reduction, with dried cranberries, spiced pecans, goat cheese and shaved red onions

Creole Caesar Salad - 6

Crisp romaine lettuce tossed in our house made Creole Caesar dressing, topped with house made garlic croutons, fresh parmesan shavings

~ Entrees ~

Pan Seared Trout - 23

Served atop pecan relish tossed with fresh arugula, finished with sautéed crabmeat in citrus beurre blanc

Coriander Crusted Tuna - 24

Char-grilled, served with creamy basil risotto with prosciutto, and haricot vert, finished with mignonette sauce

Veal Saltimbocca - 22

Pan sautéed medallions of veal served alongside pasta aglio olio tossed with baby spinach, and a sage butter sauce

Grilled Duck Breast - 26

Served with wild rice, haricot vert and finished with a plum demi glace

Shrimp & Tasso Pasta - 20

Tossed in a rich cream sauce with tomatoes, red onions, Louisiana gulf shrimp & our house made tasso, finished with shredded Parmesan

Filet Mignon & Shrimp - 29

Char grilled filet mignon topped with broiled jumbo shrimp, served with brie and roasted garlic mashed potatoes and grilled asparagus, finished demi glace

Desserts - 6

Vanilla Bean Crème Brulee
Bread Pudding

Chocolate Mousse
Red Velvet Cake

~ A 20% gratuity will be added to all parties of 5 or more ~