

ELEVATION EST. 2007

STARTERS

JALAPENO POPPERS: 14
ROASTED CORN, SMOKED BRISKET, CREAM CHEESE, ONION SERVED WITH JALAPENO HONEY RANCH

MOZZARELLA IN CARROZZA(CHEESE STICKS): 14
FRESH MOZZARELLA , BASIL, ITALIAN BREAD CRUMB, HOUSE MADE MARINARA

CRISPY ROCK SHRIMP:* 15
RICE FLOUR, SPIKED HONEY, SPICY AIOLI, SCALLION

SPINACH & ARTICHOKE DIP: 14
TORTILLA CHIPS, ROASTED POBLANO SALSA, SOUR CREAM

CALLE 8 QUESADILLA DUO:* 13
ADOBO CHICKEN, BRAISED BRISKET, CHIHUAHUA CHEESE, CHIPOTLE CRÈME, AVOCADO, SWEET CORN SALSA

CHOPHOUSE CHEESE DIP:* 15
CHIHUAHUA & AMERICAN CHEESES, CHUCK, CHORIZO, CORN CHIPS,

LEMON PEPPER WINGS*: 16
10 WINGS SERVED WITH CELERY, CARROTS, RANCH DRESSING

SOUP OF THE DAY

SOUPS ARE MADE FRESH DAILY IN LIMITED QUANTITIES

WEDNESDAY: ROASTED VEGETABLE SOUP 7
TOPPED WITH GRILLED CHEESE CROUTONS

THURSDAY: BRUNSWICK STEW* 7
CORN, RIBEYE, FILET, GREEN BEANS, TOMATO

FRIDAY: FRENCH ONION SOUP 8
CARAMELIZED ONIONS, BEEF BROTH, MOZZARELLA CHEESE CRUSTY BAGUETTE

SATURDAY: TEXAS CHILI 8
RIBEYE, GROUND CHUCK , TOPPED WITH SOUR CREAM, CHEDDAR CHEESE , AND PICKLED JALAPENOS

SUNDAY: CHICKEN CORN CHOWDER 7
ROASTED CHICKEN, YELLOW CORN, POTATOES, ONION, HEAVY CREAM

SALADS

*SEARED TUNA: 23
#1 AHI TUNA, ICEBERG, ROMAINE, FIELD GREENS, PINEAPPLE, AVOCADO, GINGER VINAIGRETTE, CANDIED GINGER, WASABI

*KEY LIME CAESAR: 8
ROMAINE, PARMESAN CHEESE, CROUTONS

ELEVATION ICEBERG WEDGE: 8
ICEBERG, APPLEWOOD BACON, TOMATOES, SWEET ONION, PEPPERCORN PARMESAN RANCH

ADD *GRILLED CHICKEN BREAST: +8 - *SHRIMP: +9
*TUNA: +12 *SALMON: +9 - *HANGER STEAK +14

SIGNATURE STEAKS

STEAKS ARE ALL GRASS FED BLACK ANGUS HAND CUT SEASONED WITH SALT AND PEPPER COOKED OVER OAK AND HICKORY. TOPPED WITH OUR HOUSE MADE STEAK BUTTER AND CABERNET DEMI SAUCE ON THE SIDE

14OZ DELMONICO RIBEYE*: MKT

8OZ CENTER CUT FILET*: 48

20OZ BONE IN RIBEYE*: MKT

6OZ CENTER CUT FILET*: 39

ALL STEAKS COME WITH A CHOICE OF ONE INDIVIDUAL PORTION GOURMET SIDE

**ADD A SIDE CAESAR OR WEDGE \$5

RED MEATS ORDERED DURING DAYLIGHT HOURS MAY APPEAR TO BE COOKED TO HIGHER TEMP DUE TO BLUE TINT ON WINDOWS

GOURMET SIDES

FULL PORTION OF GOURMET SIDES ARE SEPARATE FROM INDIVIDUAL PORTIONS THAT COME WITH STEAKS & SPECIALTIES AND ARE SERVED FAMILY STYLE

ASPARAGUS & CARROTS: 11
ROASTED ASPARAGUS AND CARROTS SEASONED

THREE CHEESE MAC : 9
MONTEREY, PARMESAN, GRUYERE, GEMELLI NOODLES, BREADCRUMBS

AU GRATIN POTATO : 10
IDAHO SPUDS, HEAVY CREAM, JACK AND GRUYERE CHEESE

ROASTED GARLIC & GRUYERRE MASHED POTATOES: 9
ROASTED GARLIC, PARMESAN, BUTTER-BUTTER

BRUSSEL SPROUTS & BACON HASH: 9
CRISPY BACON TOSSED WITH TENDER BRUSSELS SPROUTS, SAUTÉED ONIONS, AND GARLIC

FRENCH GREEN BEANS: 9
SAUTEED WITH SHALLOTS

BEER BATTERED ONION RINGS: 10
SERVED WITH CREAMY HORSERADISH SAUCE

BROCCOLI AND CHEESE: 10
STEAMED BROCCOLI TOPPED WITH AMERICAN CHEDDAR CHEESE SAUCE

SPECIALTIES

ALL SPECIALTIES COME WITH A CHOICE OF ONE GOURMET SIDE

BRAISED BRISKET:* 34
CERTIFIED BLACK ANGUS BRISKET, BRAISED FOR 12 HOURS
SERVED WITH RICH CABERNET DEMI ON THE SIDE

ROASTED LEMON, HERB, HALF CHICKEN:* 27
ROASTED GARLIC BURRE BLANC

HANGER STEAK:* 30
WOOD FIRED GRILL, CABERNET DEMI-GLACE

WOOD GRILLED DENVER RACK OF LAMB:* 41
BLUEBERRY MINT COMPOTE

TERIYAKI SALMON:* 34
8OZ GRILLED SALMON FILET, PORTOBELLO MUSHROOM,
TERIYAKI GINGER CREAM SAUCE

BACON CHEESEBURGER:* 24
GROUND CHUCK, RIBEYE, BRISKET, WOODGRILLED TOPPED
WITH CHEDDAR CHEESE AND APPLEWOOD BACON

FRIED SHRIMP:* 27
7 SHRIMP TARTER AND COCKTAIL SAUCE, CHOICE OF SIDE

HICKORY SMOKED RIBS:* HALF RACK 24 FULL RACK 30
SWEET CHIPOTLE BBQ SAUCE

PASTA

CHICKEN PARMESAN:* \$28
CRISPY CHICKEN BREAST TOPPED WITH FRESH MOZZARELLA, HOUSE MADE ALFREDO, MARINARA, FRESH BASIL SERVED OVER LINGUINE

STEAK PASTA \$29
PENNE PASTA TOSSED WITH WHITE WINE CREAM SAUCE TOPPED WITH SLICED 8OZ WOOD GRILLED HANGER STEAK TOPPED WITH SAUTEED BABY PORTABELLAS AND VIDALIA ONIONS