

DINNER



STARTERS

- charcuterie board --- artisanal cured meats and cheeses, candied pecans, accoutrements, crostini --- 24
- smoked salmon board* --- balsamic onion, dill, cucumber, lemon caper crème fraiche, mini bagel --- 16
- burrata --- crushed candied pecans, dehydrated cranberries, truffle honey glaze --- 15
- wings --- choose sweet chili or honey-butter sriracha, sesame seeds and chives --- 14
- oysters* --- apple cider mignonette, cocktail sauce, lemon, parsley --- 18 / 36
- cauliflower bites --- choose sweet chili or honey-butter sriracha, sesame seeds and chives --- 14
- mac n cheese croquettes --- smoked gouda, aged cheddar, lime aioli --- 12
- filet sliders* --- stone ground mustard --- 18

SALADS & VEGGIES

- green goddess --- gem, avocado, bell pepper, cucumber, artichoke, dill, crème fraiche vinaigrette --- 17
- pear & goat cheese --- arugula, poached pear, cracked black pepper chevre, truffle honey vinaigrette --- 18
- chopped --- romaine, artisanal meats & cheeses, kalamata, cucumber, artichoke, red wine vinaigrette --- 16
- santorini --- arugula, avocado, cucumber, kalamata, balsamic onion, crouton, lemon vinaigrette --- 18
- sautéed mushrooms --- mixed mushrooms, shallots, garlic, thyme, butter --- 9
- garlic mashed potatoes --- roasted garlic, heavy cream, butter --- 9
- grilled asparagus --- charred lemon --- 9
- roasted vegetables --- seasonal selection, basil pesto --- 9

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DINNER



BURGERS

butcher* --- ½ lb butcher blend, bacon, aged cheddar, balsamic onions --- 18

smash --- ¼ lb smash patty, bacon, american cheese, red onion --- one patty 14 --- two patties --- 16

chicken sriracha --- house blend, provolone, balsamic onion, sriracha aioli --- 17

veggie --- black bean, cauliflower, camembert, spinach, red onion jam --- 16

burger of the month* --- ask your server --- 18

PASTA - CHICKEN - FISH

casarecce bolognese --- beef bolognese, marinara, italian herbs and spices, parmesan fondue --- 24

creamy rigatoni --- mushroom, asparagus, artichoke, truffle cream sauce --- 25 --- smoked salmon --- 30

brown butter gnocchi --- frizzled sage, toasted almonds, cracked black pepper pecorino --- 26 --- italian sausage --- 31

chicken paillard --- buttermilk battered breast, arugula, capers, dill, artichoke, mustard vinaigrette --- 24

sauteed salmon* --- grape tomatoes, spinach, butter, white wine reduction-lemon butter sauce --- 29

STEAK

charred hanger* --- 6oz hanger, mushroom sauce, roasted asparagus --- 36

cowboy cut ribeye* --- 16oz bone in ribeye, fried shallots, whiskey brown butter sauce --- 40

filet al forno* --- 6oz filet, gorgonzola encrusted, roasted potatoes, bacon, red wine sauce --- 46

flank steak pinwheel* --- 8oz flank, arugula and provolone pinwheel, sauteed bell peppers, onions --- 38

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness