

signature steaks

served with chef's vegetable

filet mignon [8 OZ] 38

n.y. strip [12 OZ] 37

bone-in ribeye [18 OZ] 40

prime rib [14 OZ] 34

kona crusted n.y. strip caramelized shallot demi [12 OZ] 40

ACCESSORIES one complimentary

- house steak sauce
- béarnaise sauce
- mint chimichurri
- balsamic bacon-onion jam
- peppercorn whiskey sauce
- horseradish cream

main plates

jumbo lump crab cake celery root slaw, spicy creole rémoulade 28

porcini seared sea scallops charred sweet corn, leek risotto, micro opal basil 30

chilean sea bass fried rice, steamed bok choy, tuxedo sesame seeds, sweet chili glaze 34

organic statler chicken breast mashed roasted cauliflower, wilted greens, truffle honey 22

simple fish of the day fresh selection, red quinoa pilaf, meyer lemon butter 28
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shrimp scampi garlic-butter poached shrimp, linguini pasta 26

steak frites grilled strip steak, frites, béarnaise, truffle aioli, watercress + red onion salad 26

cedar wrapped salmon super grains, citrus gremolata, caraway mustard sauce, chef's vegetable 26

accompaniments

truffle mac + cheese five cheese sauce, truffle butter, toasted crumbs 8

charred brussels sprouts sriracha aioli 8 **house fries** truffle aioli 8

kennett square roasted mushrooms 8 **grilled asparagus** béarnaise 8

yukon gold mashed potatoes 8 **creamed spinach + leeks** 8



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starters

crispy brussels sprouts cashews, mint, sweet chili glaze 13

kona filet tips roasted shallots, wild mushrooms 17

fresh oysters mignonette, cocktail sauce M.P.

lobster guacamole corn tortilla chips, micro cilantro, lime 19

artichoke beignets shaved parmesan, fontina, lemon-basil aioli, chives 10

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, saga bleu cheese spread 16

mezze plate roasted red pepper hummus, celery, cucumbers, carrots, marinated olives, feta, grilled flatbread 12

artisan cheese trio + candied bacon plate

candied bacon, fig jam, orange blossom honey, spiced walnuts, toasted baguette 18

calamari fritti cherry peppers, pepperoncini, house marinara sauce, pesto aioli 15

artichoke + spinach dip monterey jack, parmesan, fresh tortilla chips 12

ahi tuna poke taco shredded cabbage, toasted sesame, micro cilantro, sriracha aioli 14

whipped ricotta + honey house-made ricotta, honey, pomegranate seeds, crostini 12

soups

french onion soup cheddar + provolone cheese 8

jersey corn chowder charred sweet corn, fingerling potatoes, chervil 8

salads

ADD ON: chicken 4 salmon 6 shrimp 6 steak 8

house salad field greens, radishes, carrots, heirloom cherry tomatoes, cucumbers, white balsamic vinaigrette 9

C | H Grille caesar salad toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing 11

chopped greek salad romaine, heirloom cherry tomatoes, cucumbers, feta, kalamata olives, tzatziki, red wine vinaigrette, grilled flatbread 11

main salads

ADD ON: chicken 4 salmon 6 shrimp 6 steak 8

steak + bleu salad grilled strip steak, romaine, arugula, bleu cheese, roasted red peppers + wild mushrooms, smoked onion ranch 18

summer berry salad baby arugula, baby spinach, red onion, strawberries, blueberries, goat cheese, pistachio, lemon-basil poppy dressing 12

asian tuna bowl seared rare ahi tuna, napa cabbage, baby arugula, chilled noodles, roasted almonds, mango, peanuts, avocado, carrots, ginger lime dressing 18

greens + grain salad quinoa, charred broccoli, kale, baby spinach, beets, dried cranberries, roasted almonds, sweet acai-berry dressing 15

kale + brussels sprouts salad roasted almonds, orange segments, dried cranberries, shaved manchego, lemon-herb vinaigrette 14

flatbreads

heirloom cherry tomato + mozzarella pesto, evoo, basil, aged balsamic glaze 13

kennett square shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil 13

buffalo chicken grilled organic chicken breast, mozzarella, bleu cheese, celery leaves, charred onions, sriracha cream 13

vegetable + goat cheese mozzarella, heirloom cherry tomatoes, roasted red peppers, zucchini, eggplant purée, balsamic glaze 13

handhelds

served with fries or side house salad

french dip slow roasted shaved prime rib, horseradish cream sauce, swiss cheese, toasted baguette, au jus 17

chicken caprese sandwich grilled organic chicken breast, arugula, mozzarella, oven-roasted tomatoes, pesto, balsamic glaze, grilled ciabatta 12

C | H Grille burger short rib + chuck + brisket beef blend, amish cheddar cheese, oven-roasted tomatoes, pickles, balsamic bacon-onion jam, toasted brioche roll 18

SUBSTITUTE THE BEYOND BURGER • NO ADDITIONAL CHARGE

napa valley turkey burger tomato, smashed avocado, pickled slaw, bibb lettuce, sesame-sriracha aioli, toasted brioche roll 14

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veggie wrap roasted red pepper hummus, spinach, cucumbers, feta, carrots, avocado, roasted vegetables, whole-wheat wrap 12