

VINEYARDS

CHOP HOUSE - BAR

Featuring California's Harris Ranch Five Diamond USDA Prime Beef
Natural Raised, Black Angus Seared in our 1800 degree Infrared Broiler

FARM TO FORK / GRAPE TO GLASS

SMALL PLATES

Sonoma County Artisan Cheese plate 11~
Quince Paste, Roasted Almonds, Organic honey

Local Dungeness Crab Cakes 11~
Meyer Lemon Aioli

Classic Prawn Cocktail 12~

Steamed Artichoke 7~
Roasted Garlic Mayonnaise

Crispy Monterey Calamari 11~
Garlic, Chile Butter and Lemon

Pan Seared Day Boat Scallops 9~
Wilted Spinach, Pommery Mustard Sauce

SOUPS AND SALADS

Baked Three Onion Soup 6~
Garlic Crouton and Gruyere

New England Style Clam Chowder 6~

The Wedge 6~
Crisp Iceberg Lettuce, Hobbs Bacon, Pt. Reyes Blue Cheese
House Cabernet Vinaigrette

Hearts of Romaine Caesar Salad 7~
House Croutons, Shaved Asiago and Anchovies

Tossed Greens 6~
Sonoma County Organic Mix, Feta, Toasted Almonds
Champagne Vinaigrette

BEEF - PURE AND SIMPLE

Chop House Burger 11~
Pt. Reyes Blue Cheese, Hobbs Bacon, Lettuce
Tomato, Grilled Onion and Vineyards Signature Sauce

Flat Iron Steak 20~
8 oz

Marinated Skirt Steak 19~
8 oz

USDA PRIME New York Strip 30~ 36~
10 oz 14oz

USDA PRIME Boneless Rib Eye 36~
14 oz

Filet Mignon 27~ 35~
6 oz 10 oz

Slow Roasted Prime Rib 28~ 33~
10 oz 14 oz
(Fridays only)

CHOP HOUSE SIDES 6~

Chop House Spinach

Garlic and Chardonnay Braised Button Mushrooms

Steamed Asparagus

Scalloped Potatoes

Baked Oversized Idaho Potato
Bacon, Butter, Sour Cream & Chives

Yukon Gold Fork Mashed Potatoes

Giant Potato Pancake

Truffled Sweet Potato Fries with Garlic and Parsley

FRESH FISH AND POULTRY

Petaluma Free Range Chicken Chop 22~

Wild King Salmon Fillet 24~

Alaskan King Crab 31~
10 oz

Cold Water Lobster Tail 33~
8-10 oz

Broiled Skewered Garlic Butter Prawns 24~

CHOP HOUSE SIGNATURE PLATES

Balsamic Marinated Portobello Mushroom Steak 19~
Broiled Zucchini, Eggplant, Mushroom and Scalloped Potatoes

Grilled Skirt Steak 22~
Fresh Chimichurri Sweet Potato Fries and Black Beans

Half Rack of Colorado Lamb Chops 32~
Potatoes Gratin and Blackberry, Honey & Mint Jus

Snake River "Kurobuta" Pork Chop 24~
Potato Pancake and Sweet & Tangy Red Cabbage

Filet & Lobster Tail 55~
Yukon Gold Mashed Potatoes and Steamed Asparagus