Vail & Beaver Creek
CHOPHOUSE
STEAKS & SEAFOOD
5PM-Close

STARTERS

NACHOS chicken or beef, refried beans, pico, sour cream, cotija cheese, guacamole 24

YELLOWFIN TUNA POKE* yuzu, cucumber, avocado, jalapeno crema, plantain chips 25

JUMBO SHRIMP COCKTAIL (gf) cocktail sauce, lemon gremolata 26

SPINACH & ARTICHOKE DIP special blend of cheeses, flatbreads, crudites 22

CHICKEN LOLLICHOPS wings, crudites, choice of one sauce (garlic buffalo, teriyaki, bbq) 25

FRESH SHUCKED OYSTERS* (gf) daily selection, served with mignonette, cocktail sauce, raw horseradish, lemon 24/48

BREAD SERVICE 12

SOUP & SALAD

FRENCH ONION SOUP
swiss cheese, thyme, baguette 15

SIGNATURE SALAD (gf)
bibb, fresh strawberry, avocado, candied pecans,
goat cheese, champagne vinaigrette 22

CAESAR*
romaine hearts, young radish,
reggiano, house made croutons 19 side 14

THE SWEET WEDGE (gf)
chilled iceberg, applewood smoked bacon, bleu cheese,
tomato, red onion, sweety drop peppers, parsley,
creamy bleu cheese dressing 22

Add a protein
Grilled Chicken 14 | Jumbo Shrimp* 19 | Salmon Filet* 25
Bavette Steak* 5oz 31

CHOP TOPS* (gf)

Garlic Shrimp* 19

Lobster Tail 52

King Crab Legs 1/2lb MP

Oscar Style* MP

Seared Foie Gras 21

Caramelized Red Onions 5

Blue Cheese Crumbles 6

Sauteed Wild Mushrooms (gf) 7

STEAKS

FILET* (gf) 8oz 67

CREEKSTONE FARMS BEEF*

PRIME NEW YORK STRIP** (gf) 14oz 79

PRIME BONE-IN RIBEYE** (gf) 20oz 84

PORTERHOUSE* (gf) 24oz 74

STEAK SAUCES 5

Bearnaise* | Bordelaise | Au Poivre

SIDES

Bacon Brussels Sprouts* 16

Bacon Wrapped Asparagus* (gf) 19

Charred Grilled Broccolini with Citrus Butter 16

Whipped Yukon Potatoes (gf) 14

Loaded Russet Baked Potato 16
(limited availability)

French Fries 9

Sweet Potato Fries 10

Truffle Fries 12

Lobster Mac N' Cheese 29

ENTREES

CHILEAN SEA BASS miso marinade, citrus cous cous, dashi broth, habanero pea purée, bok choy, wild mushroom, edamame 59

TURKEY MELT ciabatta, baby kale, turkey, applewood smoked bacon, gouda, raspberry chipotle jam 26

CHOPHOUSE MOUNTAIN BURGER* cheddar, swiss or bleu cheese, foie gras gravy, fries 29
pick one: bacon, avocado, grilled onions, mushrooms (additional toppings 2 each)

CRISPY CHOPHOUSE CHICKEN buttermilk fried chicken, whipped yukon potatoes, grilled broccolini, house gravy 37

SLOW COOKED PORK SHANK* (gf) creamy polenta, natural jus, asparagus 56

PRIME RIB DIP roasted & shaved prime rib, grilled onion, havarti, creamy horseradish, hoagie, au jus 36

BABY BACKS tender pork ribs, chopped house slaw, fries, signature bbq sauce 29

JUMBO SHRIMP TACOS jalapeno crema, avocado, chopped house slaw, cilantro 24

CHEF JOSE ESPINDOLA

(gf) gluten free items
A 20% gratuity may be added to parties of 6 or more **| A $3 Lunch $5 Dinner split-plate charge will apply**
*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.