

CHOP HOUSE



• Lake Arrowhead Resort & Spa

Autograph Collection •

STEAKS

All steaks are grass fed California beef

CHOPS AND OTHER

NEW YORK (18oz) 44
Alexander Valley, Vineyards Estate, Merlot

COWBOY RIBEYE (16oz) 44
Boom Boom, Syrah

FILET MIGNON (10oz) 42
Z, Alexander Brown, Cabernet Sauvignon

FILET MIGNON (8oz) 38
Z, Alexander Brown, Cabernet Sauvignon

**CIDER BRINED DOUBLE CUT
DUROC PORK CHOP (16oz) 32**

**LEMON-LAUREL BRINED
PITMAN'S FREE RANGE
HALF CHICKEN "AL MATTONE" 26**

**HOT SMOKED CAMPBELL
RIVER SALMON 24**

CHEF'S STEAK BOARD FOR TWO

GRASS FED TOMAHAWK CHOP 98
asparagus, foraged mushrooms, smoked whipped Yukon, red wine demi-glace

FARMERS MARKET SIDES TO SHARE 8

HONEY GLAZED HEIRLOOM CARROT
GRILLED LOCAL JUMBO ASPARAGUS
CREAMED SWISS CHARD, BACON AND REGGIANO

HICKORY SMOKED WHIPPED YUKON POTATOES
BLACK AND RED HEIRLOOM RICE PILAF
TRUFFLE, PARMESAN KENNEBEC FRITES

TOPPERS 4

WHIPPED GORGONZOLA BUTTER
ROASTED SHALLOTS AND MUSHROOMS
CABERNET DEMI-GLACE
CHARRED PEACH COMPOTE, AGED BALSAMIC
SEARED FOIE GRASS, MADEIRA +2

DESSERT 7

GAVIOTA STRAWBERRY SHORT CAKE
White chocolate mousse, pound cake, pistachio

NY CHEESECAKE
Marinated Puddwill Farms blackberries,
candied orange zest

BROWNIE SUNDAE
Vanilla ice cream, hot fudge, whipped cream



Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.

Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked