

APPETIZERS



fricassee of escargot 17

large escargot and exotic mushroom, cep ragout, toasted georgia pecans, cabernet reduction

lump crab cake 19

pan fried with pommery creamy mustard sauce, topped with black sesame savory cabbage slaw

gnocchi stroganoff 17

gorgonzola crusted petit filet of beef, sun dried tomato potato gnocchi, cognac cream pearl onion sauce, truffle sauce

wagyu beef + roasted beet carpaccio 15

parmigiano reggiano shavings, sunny side up quail egg, toasted capers

shrimp cocktail 16

fresh poached, chilled shrimp served with a choice of classic cocktail or grainy mustard remoulade

tuna tartare 19

hand diced and dressed with asian spices, soy wasabi, wonton crisps

THE venetian CHOP HOUSE

SOUPS + SALADS



lobster bisque 16

cream of lobster and sherry, baked with puff pastry

french onion soup gratinee 13

caramelized onions, croutons, gruyere, provolone cheese

traditional caesar 11

hearts of romaine, sourdough croutons, parmesan cheese, caesar dressing

local heirloom tomato + 14

buffalo mozzarella cheese salad

a bouquet of organic baby mixed greens, english cucumber, heirloom tomatoes, fresh buffalo mozzarella, aged balsamic, citron sea salt

cheese for two 24

artisan cheeses garnished with fresh fruit and berries

the wedge 13

iceberg lettuce, tomatoes, applewood smoked bacon, red and green onions, blue cheese dressing

boston bibb 12

layers of bibb lettuce and vine ripe tomatoes, chopped eggs, focaccia croutons, orange champagne dressing

charcuterie 28

thinly sliced cured meats, imported olives, assorted stuffed pepperdews, parmesan crostini

ENTREES



breast of chicken 29
spice crusted rotisserie

norwegian salmon 36
grilled or blackened, okinawa sweet potato
puree, bok choy, sauce buerre blanc

bison short ribs 37
onion jam, natural jus

twin cold water lobster tail MRKT
herb butter

pork porterhouse 33
fresh herb crusted, pernod veloute

veal chop 41
porcini butter

twin lamb chops 38
lamb jus reduction

fresh daily catch MRKT

VENETIAN CUTS

premium black angus beef, hand selected and aged



5oz center cut filet mignon 35

12oz new york strip 35

8oz center cut filet mignon 41

16oz t-bone 38

12oz center cut filet mignon 59

14oz ribeye 40

BONE IN DRY AGED STEAKS

royalty burger 45
8oz dry aged, long island fois gras, butter
poached maine lobster, sauce bernaïse,
porcini mayo, on a toasted brioche bun

14oz ny strip 80

14oz center cut filet mignon 85

18oz ribeye 88

signature sauces 4 ea

bearnaïse, hollandaise, horseradish cream, triple red wine demi, mushroom

oscar style any entree 9

SIDES



broccoli 8
steamed with hollandaise sauce

lyonnaise potatoes 10
sauteed onions

au gratin potatoes 10
white cheddar cream, parmesan
panko crust

fresh asparagus 9
grilled or steamed

lobster mac+cheese 12
fino sherry cream

twice-baked potato 10
sour cream, bacon, butter, chive,
sardo cheese

spinach 10
pernod scented cream

sauteed mushrooms 9
garlic butter and thyme

crab fried rice 14
scallion tips, toasted sesame oil

THE
venetian
CHOP  HOUSE

DESSERTS



grand marnier soufflé 19

crème anglaise

soufflé du jour 24

flavored favorites created nightly

key lime mango tart 12

key lime custard, fresh mango puree in a crisp tart shell

chocolate viennese cake 14

warm chocolate cake, banana foster sauce, ginger ice cream

baked alaska 12

sponge cake, ice cream, meringue, berry coulis

crème brulee 14

traditional favorite made with tahitian vanilla beans

carrot bomb 14

warmed baked cake drizzled with pineapple coconut glaze

chocolate hazelnut crunch bar 13

mousse, hazelnut crunchy feuilletine, grand marnier sauce

neapolitan crème brulee trio 18

classic combination of vanilla, chocolate, strawberry brulee side by side by side

venetian sampler platter 45

chef selection of gourmandize delights, great for sharing

COFFEE SERVICE + SPECIALTY DRINKS



french press coffee service 5

fresh ground espresso bean coffee prepared tableside

pralines & cream 9

frangelico, white godiva chocolate liquors, coffee, whipped cream, topped with a praline wafer

the venetian 9

amaretto di saronno, tuacca, kahlua, brandy, coffee, whipped cream, dusted with cinnamon

café milano 9

tuaca and frangelico, coffee, whipped cream, cinnamon powder

cappuccino italiano 9

galiano, kahlua, cappuccino, whipped cream, topped with nutmeg

café don sierra 10

black sambucca, johnnie walker red, coffee, whipped cream, topped with chocolate shavings