

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 savoy 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 18

cream of lobster and sherry, baked with puff pastry

french onion soup gratinee 14

caramelized onions, croutons, gruyere, provolone cheese

traditional caesar 11

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

**local heirloom tomato +
buffalo mozzarella cheese salad** 14

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

cheese for two 25

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 29

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

ENTREES



breast of chicken	29	pork porterhouse	33
spice crusted rotisserie		fresh herb crusted, pernod veloute	
norwegian salmon	36	veal chop	43
grilled or blackened, okinawa sweet potato puree, bok choy, sauce buerre blanc		porcini butter	
bison short ribs	41	twin lamb chops	40
onion jam, natural jus		lamb jus reduction	
twin cold water lobster tail	MRKT	chilean sea bass	MRKT
herb butter		duet of caviar sauce	

VENETIAN CUTS + PRIME STEAKS

premium black angus beef, hand selected and aged



5oz center cut filet mignon	39	12oz <i>prime</i> new york strip	42
8oz center cut filet mignon	46	16oz <i>prime</i> t-bone	45
12oz center cut filet mignon	68	14oz <i>prime</i> ribeye	49

BONE IN DRY AGED STEAKS

royalty burger	47	14oz new york strip	78
8oz dry aged, long island fois gras, butter poached maine lobster, sauce bernaise, porcini mayo, on a toasted brioche bun, potato sticks, parmesan		14oz center cut filet mignon	85
		18oz ribeye	88

signature sauces 4 ea

hollandaise, triple red wine demi

oscar style any entree 9

VEGAN ENTREES

All options served with Chef's choice of seasonal accompaniments



cauliflower steak	29	grilled portobello mushroom steak	29
spinach tomato provencal, herb crusted fingerling potato, bean cassoulet		chimichurri, lyonnaise potato, sauteed onions, green asparagus, carrot	

SIDES



broccoli	8	lyonnaise potatoes	10	au gratin potatoes	10
steamed with hollandaise sauce		sauteed onions		white cheddar cream, parmesan panko crust	
fresh asparagus	9	lobster mac+cheese	12	crab fried rice	14
grilled or steamed		fino sherry cream		scallion tips, toasted sesame oil	
spinach	10	sauteed mushrooms	9	twice baked potato	10
pernod scented cream		garlic butter and thyme		sour cream, bacon, butter, chive, sardo cheese	

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