

APPETIZERS



shrimp cocktail

16

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

fricassee of escargot

17

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

gnocchi stroganoff

17

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

lump crab cake

19

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

THE venetian CHOP HOUSE

SOUPS + SALADS



traditional caesar - v

11

hearts of romaine, ciabatta garlic crostini, parmesan cheese, caesar dressing

boston bibb - v

12

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

the wedge

13

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

french onion soup gratinee

14

caramelized onions, croutons, gruyere and provolone cheese

local heirloom tomato +

14

buffalo mozzarella salad - v

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

lobster bisque

18

cream of lobster and sherry, baked with puff pastry

v: vegetarian | vg: vegan

ENTREES



airline breast of chicken spice crusted	29	pork porterhouse fresh herb crusted, pernod veloute	33
norwegian salmon grilled or blackened, okinawa sweet potato puree, bok choy, sauce buerre blanc	36	bison short ribs onion jam, natural jus	41
		veal chop porcini butter	43

VENETIAN CUTS

black angus beef, hand selected and aged

12oz new york strip	42	8oz center cut filet mignon	46
14oz ribeye	49		

signature sauces

bernaise 4 | triple red wine demi 4 | porcini beurre blanc 7

oscar style any entree 9

GOURMET BURGER

royalty burger 22

8oz prime beef, sauce bernaise, porcini mayo, on a toasted brioche bun, truffle fries

VEGAN ENTREE

served with Chef's choice of seasonal accompaniments

grilled portobello mushroom steak - vg 28

topped with kung pao vegan bean curd and chimichurri sauce

SIDES



broccoli steamed with hollandaise sauce	8	lyonnaise potatoes sauteed onions	10	creamy potato carbonara crusted with gorgonzola	10
fresh asparagus - vg grilled or steamed	9	spinach pernod scented cream	10	crab mac+cheese fino sherry cream	12
sauteed mushrooms+ onions garlic butter and thyme	9	au gratin potatoes - v white cheddar cream, parmesan panko crust	10		

v: vegetarian | vg: vegan

DESSERTS



soufflé du jour

24

flavored favorites created nightly

key lime mango tart

12

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

crème brulee

14

traditional favorite made with tahitian vanilla beans

chocolate hazelnut crunch bar

13

mousse, hazelnut crunchy feuilletine, grand marnier sauce

THE venetian CHOP HOUSE

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

tuacca 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