HANOVER Street CHOPHOUSE

RAW BAR

Wild Gulf Shrimp Cocktail	22
Colossal Crab Cocktail	27
Oysters on the Half Shell	22/42
Seafood Tower	sm 32/md 62/lg 120

STARTERS

Bacon-Wrapped Sea Scallops 19
Maple mustard aioli, scallion, radicchio

Calamari Fritto Misto 21
Shrimp, lobster, pepperoncini, caper aioli, red sauce

Beef Carpaccio 22
Truffle, caper, grana, arugula, worcestershire aioli, crostini

Crispy Sesame Bacon 18
sweet and spicy pickled cucumber

Grande Burrata 23
Prosciutto di parma, golfetta, fig and onion jam, grilled baguette

HSC Prime Meatballs 19
Prime beef & pork, red sauce, stracciatella, pesto, grilled baguette

Baked Stuffed Oysters 23
Sundried tomatoes, bacon, spinach, parmesan

SOUPS & SALADS

Chophouse Chowder 14
Corn, potatoes, bacon, cream, thyme

French Onion Soup 13
Madeira, provolone, gruyère, toasted bread

Classic Caesar 13
Chopped romaine, focaccia croutons, parmesan garlic dressing

Iceberg Wedge 15
Bacon, cherry tomatoes, chive-buttermilk blue cheese dressing

Vintner's Salad 15
Red seedless grapes, sliced apples, gorgonzola dolce, bitter greens, candied pecans, rosemary vinaigrette

Mixed Grill 15
Grilled corn, onions, bell pepper, baby greens, shaved cheddar, crispy prosciutto, ranch dressing

Chef's Choice MP
A thoughtfully prepared salad featuring seasonal ingredients, inspired by the chef's daily selection

SIDES 3 FOR $30

hand-cut french fries *served with malt vinegar mayonaise*	10	sautéed mushrooms	14
truffled potato bites *(gf)*	11	baked mac n' cheese	10
asparagus w/ hollandaise	12	creamed corn	10
creamed spinach	12	brussel sprouts w/ andouille	13
creamed potatoes gratinee	10		

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for foodborne illness
* Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions. 10.26

STEAKS & CHOPS

served with seasonal vegetables and potato of the day

Filet Mignon 8oz/12oz 54/69
Center-cut tenderloin steak

Bone-in Filet 16oz 72
Center-cut tenderloin steak, red wine demi-glace

Prime New York Sirloin 16oz 67
Center-cut strip steak

Prime Delmonico 16oz 69
Hand-cut boneless ribeye steak

Prime Bone-in Ribeye 24oz 78
Wet aged, steak house classic

Heritage Pork Chop 12oz 38
America's best pork with maple apple chutney

rare cool red center, medium rare warm red center, medium mostly pink center, medium well slightly pink & dry, well done cooked throughout

SAUCES & COMPLEMENTS

au poivre	9	lemon garlic & herb butter	7
bacon-maple bourbon jam	9	béarnaise sauce	7
red wine demi-glace	9	blue cheese fondue	7
truffle butter	9	HSC steak butter	7

SIGNATURE ADDITIONS

bacon wrapped scallops	19	lobster tail	24
crab oscar	20	sautéed mushrooms	10
crispy sesame glazed shrimp	24	crab cake w/ sauce foyot	22

HOUSE SPECIALTIES

Market Steak MP
Daily selection paired with seasonal vegetables and potato of the day

Steak Frites 70
12oz sliced tenderloin, grilled onions, mushrooms, cabernet demi-glace

Surf and Turf 78
8oz. filet, lobster tail, mashed potatoes, asparagus, hollandaise

Colorado Rack of Lamb 67
Greek orzo, grilled onions, blistered tomatoes, mushrooms, lamb demi-glace

Chicken "Parm" 36
Parmesan crusted, Jeb's red sauce, cheese, pesto & pasta alfredo

Scallops Fra Diavolo 48
Seared scallops over bucatini pasta with shrimp, lobster, pepperoncini, house tomato sauce

Crab Crusted Cod 45
Yukon gold potato hash, brussel sprouts, andouille sausage, sweet corn emulsion

CHG CHOPSCOTCH HOSPITALITY GROUP

HANOVER Street CHOPHOUSE · THE CROWN TAVERN · THE KITCHEN · MOTOR PIE CO

Director of Operations- Justin Clutter Chef de Cuisine- Benjamin Charamella