

FEATURED SPECIALS

7oz Elk Strip* • \$43.95

7oz Elk strip steak charbroiled to medium-rare, sliced and served over housemade garlic mashed potatoes and topped with a zesty chimichurri sauce. All paired with green beans and choice of a soup or salad.

Wild Game Double Burger* • \$21.95

Two wild game patties (elk, boar, bison) with American cheese, lettuce, tomato, red onion, and pickles on a split top bun. Served with fries.



38oz Tomahawk Ribeye* \$124.95

A stunning 38oz long-bone ribeye expertly seasoned and grilled to perfection. Choice of a soup or salad and a house side.



ENTRÉES

Served with choice of soup or salad. Select entrees include choice of additional side.

Ribeye* • \$48.95

A tasty and juicy 16oz Certified Angus Beef® ribeye steak.

Filet* • \$39.95

Our finest choice 7oz tenderloin and the leanest and most tender of all our steaks. Broiled to your specifications.

New York Strip* • \$39.95

This 15oz lean and firm strip is a richly flavored classic.

Baseball-Cut Top Sirloin* • 9oz \$29.95

Aged Certified Angus Beef® steak—a true meat lover's favorite.

Pork Chop* • \$29.95

A 14oz T-bone cut of pork. You will not find a more perfect chop!

Fulton Street Baby Back Ribs • \$29.95

A full rack marinated for 24 hours, then slow-cooked in our special seasonings, finished on the grill, & lightly brushed with our smoky BBQ sauce.

Chicken Marsala • \$24.95

Grilled, marinated chicken breast with marsala cream sauce, garlic mushrooms, green beans, & garlic mashed potatoes.

Pastalaya • \$21.95

Louisiana chicken and sausage with Cajun vegetables in a rich and spicy sauce over a bed of pasta.

Bangin' Fried Shrimp • \$24.95

Eight jumbo shrimp lightly battered and fried to a golden brown. Served over a bed of fries with Bangin' sauce.

Chicken Tender Platter • \$17.95

Four pieces of chicken tenderloin battered, fried, and served with rodeo sauce, honey mustard, & fries.

Chicken & Broccoli Alfredo • \$25.95

Chicken and broccoli sautéed in our Cajun alfredo sauce over a bed of pasta.

Jamaican Brown Sugar Salmon* • \$30.95

Fresh salmon topped with a Jamaican brown sugar glaze. Served on fire with wild rice & broccoli.

Traditional Lemon Salmon* • \$29.95

Fresh salmon topped with a lemon pepper seasoning. Served on fire with wild rice & broccoli.

APPETIZERS

Peppered Bacon Deviled Eggs • \$15.95

Traditional deviled eggs topped with R&C peppered bacon.

Boudin Balls • \$16.95

Our Louisiana-seasoned mixture of pork, Cajun spices, & rice. Served with mustard remoulade sauce.

20-for-20 Bone-in Wings • \$20.00

Twenty traditional wings tossed in buffalo sauce. Served with our homemade bleu cheese dressing and celery sticks.

Cauliflower • \$14.95

Lightly breaded cauliflower, fried to a crisp, seasoned, & served with our Bangin' sauce.

Fried Green Tomatoes • \$19.95

Sliced green tomatoes with bleu cheese, lump crabmeat, & balsamic reduction.

Spinach Dip • \$15.95

Spinach and marinated artichoke hearts with Monterey Jack, Romano, & Parmesan cheeses.



SALADS & SOUPS

Chop House Caesar Salad* • \$24.95

Top sirloin, romaine, grilled onions, chopped bacon, & balsamic reduction.

Classic Caesar Salad • \$17.45

Romaine, Parmesan cheese, & croutons. Add grilled chicken +6.

Buffalo Chicken Salad • \$17.45

Romaine, grilled chicken coated in buffalo sauce, bleu cheese crumbles, chopped bacon, & diced tomatoes.

Wedge Salad • \$9.95

Iceberg lettuce, bleu cheese dressing, chopped bacon, & green onions.

Gumbo

Cup \$5.95 / Bowl \$8.95

Louisiana-inspired gumbo with chicken, sausage, & vegetables.

Bison Chili

Cup \$6.95 / Bowl \$9.95

Ground bison, bell peppers, chili spices, cheddar cheese, & red onion.



HANDHELDS

All handhelds are served with fries.

Western Burger* • \$17.95

Thick bacon, cheddar cheese, lettuce, tomato, onion, pickle, & smoky BBQ sauce.

Buffalo Chicken Sandwich* • \$16.95

Hand-breaded fried chicken breast tossed in buffalo sauce and topped with crumbled bleu cheese, lettuce, tomato, & onion.

Chicken Salad Po' Boy • \$13.95

Creole chicken, onion, celery, house mayo, lettuce, & tomato. *Made fresh daily, prepared in limited batches.



DESSERTS \$9.95

Southern Whiskey Bread Pudding

Buttery sourdough soaked in our vanilla crème brûlée, with sweet whiskey & served hot.

Crumbled Biscuit Strawberry Shortcake

Warm southern biscuits pulled apart with clarified butter & topped with fresh strawberries & whipped cream.

Cheesecake with Strawberries

New York-style cheesecake topped with strawberries.

Crème Brûlée

House-made vanilla bean custard, served chilled beneath a perfectly caramelized sugar. Topped with fresh fruit.

**FREE
DELIVERY**
ON OUR WEBSITE



RIBANDCHOPHOUSE.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, or shellfish. Our kitchen is not 100% gluten free. Our deep-fried foods contain no trans fats or hydrogenated oil.