



127 W. 43<sup>rd</sup> Street between Broadway and 6<sup>th</sup> Ave.

*Unlimited Sodas & Juices including Homemade Soda - \$30.00 Inclusive Per Guest  
2hr. Unlimited Beer, Wine, Soda - \$45.00 Inclusive Per Guest*

## Sit Down Lunch Menu

### Appetizer Course:

**(Select Two, Served Family Style)**

*Classic Caesar Salad with Garlic Parmesan Croutons  
Chop House Tortilla Chips and Spinach Dip  
Field of Greens Salad with House Vinaigrette  
Crispy Fried Calamari with Spicy Marinara  
Buffalo Chicken Spring Rolls*

### Entrée Selections

**(Select Two)**

**Skirt Steak**

*Romanian Tenderloin*

**St. Louis Smoked Ribs**

*Served with Heartland's Famous BBQ Sauce*

**Grilled Atlantic Salmon**

*With Lemon Caper Butter Sauce*

**Wild Mushroom Ravioli**

*With Sautéed Asparagus in a Tomato Herb Broth*

**Smoked Chicken Salad**

*Sundried Cranberries, Caramelized Pecans, Bleu Cheese with Balsamic Vinaigrette*

### Accompaniments

**(Select Two, Served Family Style)**

- *Roasted Yukon Gold Potatoes with Fresh Herbs* ■ *Homemade Mashed Idaho Potatoes*
- *Baked Asparagus with Parmesan* ■ *Chophouse Classic Creamed Spinach* ■ *Sautéed Mushrooms*
- *Sweet Potato Mash* ■ *French Fried Potatoes* ■ *Stacks O' Onion Rings*

### Dessert

**(Select One)**

*Key Lime Pie* ■ *N.Y Cheesecake*

*Coffee & Tea Service Included*



127 W. 43<sup>rd</sup> Street between Broadway and 6<sup>th</sup> Ave.

*Unlimited Sodas and Juices including Home Brewed Soda - \$35.00 Inclusive Per Guest  
2 hr. Unlimited Beer, Wine, Soda Bar- \$55.00 Inclusive Per Guest*

## Sit Down Dinner Menu

*Freshly Baked Bread with Creamy Butter*

### **Appetizer Course:**

**Field of Greens Salad**

*Served with House Vinaigrette*

### **Entrée Selections**

*(Select Two)*

**Roasted Pork Loin**

*Maple mustard glaze*

**Baked Atlantic Salmon**

*With Lemon & Herb Crust*

**Wild Mushroom Ravioli**

*Asparagus and Roasted Tomatoes in a Light Tomato Herb Broth*

**Chicken Marsala**

*Mushroom Wine Sauce*

### **Accompaniments**

*(Select Two, Served Family Style)*

*Roasted Yukon Gold Potatoes with Fresh Herbs ■ Homemade Mashed Idaho Potatoes ■ Baked Asparagus with Parmesan ■ Chophouse Classic Creamed Spinach ■ Sautéed Mushrooms ■ Sweet Potato Mash ■ French Fried Potatoes ■ Stacks O' Onion Rings*

### **Dessert**

*(Select One)*

*Key Lime Pie ■ N.Y Cheesecake*

*Coffee & Tea Service Included*



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*Unlimited Sodas and Juices including Home Brewed Soda - \$45.00 Inclusive Per Guest  
2 hr. Unlimited Beer, Wine, Soda Bar- \$65.00 Inclusive Per Guest*

## Sit Down Dinner Menu

*Freshly Baked Bread with Creamy Butter*

### **Appetizer Course:**

**(Select Two, Served Family Style)**

*Caesar Salad with Garlic Parmesan Croutons  
Chop House Tortilla Chips and Spinach Dip  
Fried Calamari with Spicy Marinara Sauce  
Field of Greens Salad with House Vinaigrette  
Popcorn Shrimp with Cajun Dipping Sauce  
Buffalo Chicken Spring Rolls*

### **Entrée Selections**

**(Select Two)**

**Roasted Pork Loin**

*Maple mustard glaze*

**Baked Atlantic Salmon**

*With Lemon & Herb Crust*

**Wild Mushroom Ravioli**

*Asparagus and Roasted Tomatoes in a Light Tomato Herb Broth*

**Chicken Marsala**

*Mushroom Wine Sauce*

**Skirt Steak**

*Romanian Tenderloin*

### **Accompaniments**

**(Select Two, Served Family Style)**

*Roasted Yukon Gold Potatoes with Fresh Herbs ■ Homemade Mashed Idaho Potatoes ■ Baked Asparagus  
with Parmesan ■ Chophouse Classic Creamed Spinach ■ Sautéed Mushrooms ■ Sweet Potato Mash  
■ French Fried Potatoes ■ Stacks o' Onion Rings*

### **Dessert**

**(Select One)**

*Key Lime Pie ■ N.Y Cheesecake*

*Coffee & Tea Service Included*