

## Starters

**Apple Bacon**  
Candied / House-Made Pickles  
18

**Fresh Oysters**  
Mignonette / Cocktail Sauce  
6 / 22    12 / 42

**French Onion Soup au Gratin**  
Provolone / Gruyere  
13

**Seafood Bisque**  
Chive Oil / Crème Fraiche  
14

**Fried Calamari**  
Sweet Chili Sauce  
22

**Colossal Shrimp**  
Traditional Cocktail Sauce  
20

**Meatballs**  
House Ground Prime Beef / Parmesan /  
Roasted Mushrooms / Truffle Ricotta  
17

**Flying Shrimp**  
8 Tempura Battered Shrimp /  
Duo of Sauces  
28

**Stuffed Peppers**  
Sausage / Cheese Stuffed / Tomato Cream  
17



## BUFFALO CHOPHOUSE



5 Star Dining



Buffalo's Best  
Prime Aged Steaks  
& Fresh Seafood

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."*

282 Franklin Street  
Buffalo, NY 14202  
716.842.6900

[www.buffalochophouse.com](http://www.buffalochophouse.com)

*\*To ensure quality service for all of our guests, no separate checks. We will happily divide the check amount evenly for you.  
20% Gratuity added to parties of 6 and more.*

## Steaks

*We serve Aged "USDA PRIME" Beef. Only the top 2% of all beef is graded "PRIME" making our steaks the finest in texture and flavor. Each of our steaks is seasoned with a house blend of kosher salt and spices then broiled to your desired temperature.*

**Filet Mignon**  
8 oz. 49    12 oz. 66

**14 oz. NY Strip Steak**  
66

**20 oz. Delmonico**  
65

**20 oz. Kansas City Strip Steak**  
69

**32 oz. Bone-in Rib Eye**  
74

*To Enhance your Entrée choice, you can add:*

Potato Crusted Sea Scallops \$12 each  
Grilled Shrimp 22

**Sauces**  
Choose From:  
Peppercorn / Gorgonzola Demi-Glace /  
Port Demi-Glace / Bearnaise  
4.50

**Butters**  
Choose From:  
Black Truffle / Maytag Blue / Maitre D'  
4.50

## Chops & Lobster

**Twin 8 oz. Domestic Lamb  
Loin Chops**  
Pomegranate Syrup / Mint Chimichurri  
54

**South African  
Cold Water Lobster Tails**  
Single & Double  
Market Price

## Sides

*Portions serve 2-3 people.*

**Broccoli Crowns**  
12

**Macaroni & Cheese**  
13  
Add Lobster 10 / Add Bacon 6

**Grilled Asparagus**  
14

**French Fries**  
12  
Truffle Parm Add 5

**Giant Baked Potato**  
With Butter / Sour Cream / Scallions  
12  
Loaded with Bacon & Cheddar Add 6

**Creamed Corn**  
12

**Sautéed Button Mushrooms**  
Sherry / Onion  
14

**Yukon Gold Mashed Potatoes**  
12

## Salads

**Iceberg Wedge**  
Bacon / Tomato / Blue Cheese /  
Shredded Carrot  
14

**Traditional Caesar**  
Parmesan / Garlic Crouton  
14

**Chophouse "Chopped"**  
Chick Peas / Olives / Red Onion /  
Cucumber / Tomatoes / House Dressing  
14

## Entrées

**Braised Prime Short Rib**  
Cipollini Onions / Roasted Carrot / Gremolata  
42

**Berkshire Pork Osso Buco**  
Braised Pork Shank / Caramelized Onion /  
Whipped Potato / Apple & Fresh Herbs / Pan Jus  
39

**Blackend Fillet of Salmon**  
White Hominy Grits / Creole Corn "Succotash"  
39

**Steak and Frites**  
10 oz. USDA Prime NY Strip Steak /  
Onion Jam / Gorgonzola Cheese /  
French Fries & Malt Aioli  
44

**Coq Au Vin**  
Red Wine Braised Half Chicken /  
Herb Spaetzle / Button Mushrooms  
37