

Thirteen ^{\$}13

Choose any item for \$13.

**please no splits or substitutions,
add on a glass of house champagne or a chef's dessert for +2*

\$13 SELECTIONS

*Burgers and Sandwiches served with your choice of hand cut chips, fries, or side salad

- Chop House Burger** TX wagyu burger with bacon jam, tillamook sharp cheddar, lettuce, tomato on a brioche bun
- T13 Cheeseburger** TX wagyu, lettuce, tomato, onion, pickle, cheddar, on brioche
- The Fab Grilled Cheese and Tomato Soup** four cheeses on fresh sourdough, with tomato soup Add tomato and pancetta **+2**
- Chicken and Kale Salad** ^{GF} grilled chicken breast, baby kale, tomato, bleu cheese crumbs, pecans, bacon vinaigrette
- Lemon Caper Chicken** (your choice)
 - Pan Seared** ^{GF} lightly breaded, lemon caper butter, heirloom tomatoes, artichoke hearts, mashed potatoes
 - Grilled** ^{GF} lemon caper butter, seasonal vegetables **+2**
- Classic Meatloaf** topped with sweet tomato sauce and served with garlic mashed potatoes
- Chopped Steak** ^{GF} served with mushroom bordelaise, garlic mashed potatoes
- Stuffed Bell Peppers** ground TX wagyu, rice, sweet tomato sauce, topped with mozzarella and baked
- Tomato Soup & Table 13 House Salad** our famous tomato bisque and our signature blend of field greens, red onions, heirloom tomatoes, cucumber, carrots, zesty herb vinaigrette
- Chicken Sandwich** blackened chicken breast, lettuce, tomato, sriracha aioli, on brioche
- Salmon BLT13** grilled atlantic salmon, spinach, tomato, pancetta, black truffle aioli, open face on olive bread
- Wedge Salad** ^{GF} center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, smoky roquefort
- Grilled Romaine Salad** ^{GF} grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette

add to any salad salmon 10 steak tips 12 ahi tuna 12 grilled chicken breast 10 shrimp 10

Lunch

*1/4 Martinis
1/5 House Wine
11-4 M-F
with entrée purchase
limit 3 per guest*

STARTERS

- Southern Deviled Eggs** ^{GF} farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika **9**
- Bacon Wrapped Dates** ^{GF} stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar **10**
- Calamari** ^{GF} flash-fried with cherry peppers, artichokes, tomatoes, tossed in garlic herb butter **16**
- Cold Smoked Salmon** dill cream on house-made toast points, & traditional accoutrements **16**
- Beef Crostini** thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze **18**
- Chilled Shrimp Cocktail** ^{GF} chilled jumbo U10 shrimp, tangy cocktail sauce **19**
- Jumbo Lump Crab Cake** ^{GF} remoulade & creamy herb vinaigrette **22**

SOUPS, SALADS, and SANDWICHES

- Tomato Soup** grilled cheese crostini **9**
- Lobster Bisque** ^{GF} sherry-chantilly cream **12**
- French Dip** prime rib roasted and sliced on a french roll, with horseradish cream & au jus (fries, chips, or side salad) **18**
- House Salad** ^{GF} field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette **10**
- Caesar Salad** ^{GF} whole leaf romaine hearts, whole anchovies, parmesan, caesar **11**
- Grilled Romaine** ^{GF} grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette **12**
- Ahi Salad** ^{GF} seared ahi, mixed greens, cherry tomatoes, pickled onion, cucumber, carrots, spicy asian dressing **21**
- Steak Salad** ^{GF} sliced tenderloin, mixed greens, cherry tomatoes, asparagus, red onions, red wine vinaigrette **22**

add to any salad salmon 10 steak tips 12 ahi tuna 12 grilled chicken breast 10 shrimp 10

ENTRÉES

- Pasta Primavera** fresh seasonal vegetables, angel hair, white wine sauce **18**
- Shrimp Scampi** grilled jumbo U10 shrimp, garlic butter, tomato, spinach, lemon beurre blanc, angel hair **20**
- Salmon Meuniere** ^{GF} pan seared with browned butter, green beans amandine **18**
- Pecan Crusted Salmon** ^{GF} lemon beurre blanc, sauteed spinach, mushroom risotto **20**
- Bone-in Hand Cut Pork Chop** ^{GF} braised red cabbage, house made applesauce 14oz **21**
- Steak Frites** ^{GF} marinated, slow cooked tenderloin, sliced & topped with bleu cheese sauce & crumbs, over fries **24**
- Filet Mignon** ^{GF} 6oz filet, maître d' butter, garlic mashed potatoes with roasted beef gravy 6oz **29**
- Mac & Cheese** al dente cavatappi mixed with a blend of cheeses, cream, & topped with parmesan **12**
 - with** steak tips +12 grilled chicken breast +10 lobster +12

^{GF} Gluten Free Option

Consuming raw or undercooked ingredients may increase the risk of foodborne illness.
A gratuity of 20% will be added to parties of 6 or more.