

5 1 1 CHOPHOUSE

Featured Wine

La Crema Pinot Noir 13/50

red, blue, blackberry fruit, blood orange

White

Alias Chardonnay <i>California</i>	5/20
<i>Crisp pear, Pink Lady Apples</i>	
La Crema Chardonnay <i>Sonoma</i>	11/45
<i>Yellow Plum, Honeydew Melon</i>	
Murphy Goode Chardonnay <i>California</i>	6/20
<i>Ripe Apple, Vanilla, Lemon Curde</i>	
Kendall Jackson Chardonnay <i>California</i>	8/30
<i>Vibrant Peach, Mango</i>	
Murphy Goode Sauvignon Blanc <i>North Coast</i>	8/30
<i>Orange Blossom, Tangerine</i>	
Menage A Trios Moscato <i>California</i>	7/28
<i>Luscious peach, apricot</i>	
Carmel Road Riesling <i>Monterey</i>	8/30
<i>Grapefruit, Peach, Guava</i>	
Barrymore Pinot Grigio <i>California</i>	11/40
<i>Apple Peels, Squeezed Lime, Jicama</i>	
Kendall Jackson Pinot Gris <i>California</i>	60
<i>Ripe, crispy citrus flavor</i>	

Spirits

Vodka

Grey Goose, Ketel One, Tito's

Rum

Bacardi, Malibu, Captain Morgan

Whiskey

Crown Royal, Jameson, Jameson Black, Red Breast 12, Buchmill's 18, Buchmill's 21, TX Blended, Jack Daniels, Makers Mark, Bulleit, Knob Creek

Scotch

Glenlivet 12, GlanMorangie Original, Johnny Walker Red, Johnny Walker Black, Macallan 12, Chivas, Buchanan's, Dewar's

Tequila

Maestro Dobel, Patron, Don Julio

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Red

Alias Merlot <i>California</i>	5/18
<i>Raspberry, Mulberry</i>	
Murphy Goode Merlot <i>California</i>	9/35
<i>Bing Cherry, Plum, Chocolate</i>	
Alias Cabernet <i>California</i>	6/20
<i>Ripe Dar Fruit, Vanilla</i>	
Liberated Cabernet <i>North</i>	9/35
<i>Black Cherry, Currant, Vanilla</i>	
Alamos Malbec <i>Argentina</i>	8/24
<i>Dark Cherry, Blackberry</i>	
Menage A Trios <i>California</i>	8/25
<i>Bold Blackberry, Raspberry</i>	
Murphy Goode Red Blend <i>California</i>	9/35
<i>Cherry, Raspberry, Blueberry</i>	
La Crema Pinot Noir <i>Sonoma</i>	13/50
<i>Red, Blue and Blackberry Fruit, Blood Orange</i>	
Kendall Jackson Pinot Noir <i>California</i>	7/25
<i>Black Cherry, Raspberry Fruit</i>	
Siduri Pinot Noir <i>Willamette Valley</i>	65
<i>Dark, Earthy Nuanced Spiced</i>	
Murphy Goode Cabernet <i>Alexander Valley</i>	65
<i>Blackberry, black cherries, vanilla</i>	

Draft Beer

Dos Equis, Coors Light, Revolver Blood & Honey, Tecate Light

Bottled Beer

Domestic

Bud Light, Coors Light, Miller Lite, Michelob Ultra, Bud Light Lime, Budweiser, Coors Original, Michelob Ultra Lime Cactus

Import

Shiner, Dos XX, Landshark, Revolver Ironhead IPA, Upslope Lager, Deep Ellum Dallas Blonde, Guinness, Modelo Especial, Tecate, Rahr Blonde, Rahr Texas Red

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STEAK + WINE

beginnings

Carne Bruschetta | *grilled strip, pomegranate, berbere spiced squash, grilled flatbread* | 8

Creole Crab Cakes | *crab cakes, remoulade, pickled slaw* | 16

Ahi Tuna Poke | *sweet ginger soy, lemon grass, sesame seed, cucumber* | 10

Blistered Shishitos | *blistered shishitos peppers, sel gris, ponzu* | 5

produce

SSCC Wedge | *blue cheese, bacon, candied nuts, sundried tomato* | 8

Grilled Caesar Salad | *romaine, parmesan, croutons, caesar, grilled chicken* | 10

Ahi Tuna Salad | *seared ahi tuna, green onion, carrots, cucumber, house lettuce mix, ginger-soy vinaigrette* | 12

composed

Atlantic Salmon | *horseradish cream, kale brussels with bacon, purple sticky rice* | 28

Chicken | *grilled chicken breast, roasted potatoes, sautéed mushrooms onion & peppers, swiss cheese* | 18

Trout | *blackened rainbow trout, creole dirty rice, roasted squash, creole butter sauce* | 20

Gnocchi | *grilled shrimp, gnocchi, baby spinach, garlic cream sauce* | 22

chef's signatures

NY Strip | *14oz ny strip, cheesy mashed potatoes, bacon green beans, seasoned garlic butter* | 28

Coffee Rib Eye | *12oz coffee rubbed rib eye, charred shallot potatoes, harissa roasted cauliflower* | 32

Lomo Slatado | *sliced tenderloin, onions & peppers, cilantro, yellow aji sauce, mojo verde potatoes* | 29

sides for the tables

All of our delicious sides are portioned for two guests.

Cheesy Mashed Potatoes | *Yukon gold potato, sharp cheddar* | 5

Bacon Green Beans | *bacon, green beans, white wine* | 6

Crushed Yukon | *yukon gold, rosemary, chive, xvoo* | 6

Herb Roasted Potatoes | *yukon gold potato, herbs* | 5

Sautéed Mushrooms | *crimini mushrooms, vegetable stock* | 5

For Reservations, call office: 903.885.4748 Chophouse Hours Friday & Saturday 5:00 PM - 9:00 PM

*Chef Notice: There is a risk associated with certain undercooked or raw proteins. Anyone with a compromised immune system or illness should refrain from consuming these items in any form. Our kitchen and bar use nuts, dairy, gluten, and the like. Please inform your server of any allergy concerns.