

100 South Chophouse Menu

STARTERS

Stuffed Mushroom	\$18
Shrimp Cocktail	\$5 Each
Baked Clams	\$28
Calamari - Fried, Grilled, Chilli	\$24
Oyster - Raw ½ dozen	\$20
Oyster - Rockefeller ½ dozen	\$22
Oyster - Charbroiled ½ dozen	\$22
Escargot	\$16
Sausage & Peppers	\$16

STEAKS

Petite Filet - 8oz.	\$55
King Filet - 12 oz.	\$72
Dry New York Strip - 16 oz.	\$74
Chop Chop Ribeye - 22 oz.	\$80
Delmonico - 16oz	\$50
Tomahawk Dry Aged bone in Ribeye - 36oz	\$130

Add a Topping for an Additional \$6
Parmesan, Horseradish, Blackened,
Portobello Mushroom, Blue Cheese, Peppercorn, Diane
Style, Garlic Butter (Oscar Style \$12)

HOUSE FAVORITES

Short Rib Slow-Braised Beef Short Ribs served over Fontinella-laced Risotto with Red Wine Sauce	\$50	Chicken - Parmesan, Calabrese, Milanese Breaded chicken served atop your choice of sauce style, tailored to your liking.	\$35
Espresso Filet 8oz Filet with Red wine demi-glace, accompanied by scalloped au gratin potatoes and grilled asparagus.	\$57	Veal Marsala Sautéed veal on the bone, gently simmered with mushrooms in a luxurious Marsala wine sauce.	\$55
New Zealand Lamb Chops Pepperonata, banana peppers, and roasted red peppers, all simmered in a white wine garlic sauce.	\$50	Grecian Chicken Roasted semi-boneless chicken, accompanied by Yukon-style potatoes, all infused with a delicious Greek lemon sauce.	\$36

PASTAS

Eight Finger Cavatelli Handmade tossed in a zesty vodka sauce.	\$28
Blackened Chicken Pastas Bowtie pasta tossed with sautéed asparagus and tomatoes, all enveloped in a creamy Asiago sauce, topped with blackened chicken.	\$32

LAND & SEA

Surf & Turf 8 oz filet, 8 oz lobster tail	\$105
Feast For Two Indulge in a delightful 22 oz. chop chop bone-in ribeye, accompanied by a 1 lb. lobster tail and two jumbo grilled shrimp. This exquisite meal is served with a savory au jus, drawn butter, and baked potatoes.	\$185

SEAFOOD

Jumbo Sea Scallops Pan-seared in butter, on top creamy mashed potatoes, crabmeat, asparagus, topped with hollandaise sauce and chili-infused oil.	\$58	Mediterranean Branzino Pan-seared and baked in a white wine sauce, accompanied by a medley of olives.	\$40
Chilean Sea bass Velasco Sautéed fresh sea bass with jalapeño peppers and garlic in a creamy white sauce.	\$52	Salmon Vesuvio Delicious White Wine Garlic Sauce Accompanied by Roasted Potatoes and Steamed Broccoli	\$40

Add 8oz Lobster tail to any dish
\$55

SOUPS & SALADS

Classic Wedge	\$12	Ceaser Salad	\$12
House Salad	\$12	Portobello Mushroom Soup	\$10

SIDES

Grilled Asparagus	\$13	Sauteed Spinach	\$12
Cheddar Au Gratin	\$12	Cream Corn	\$12
Mushroom Caps	\$12	Mashed or Baked Potato	\$12
Fries	\$12		

LOBSTER TAIL 1 - LB	\$99
KING CRAB LEGS 1 - LB	\$130

KIDS UNDER 10

Pasta - Marinara or Butter	\$14
Chicken fingers with Fries	\$14
4oz Filet Mignon served with mashed Potatoes	\$30

At our chophouse, every dish is thoughtfully crafted from scratch. Please be advised that, despite our best efforts, cross-contact with allergens may occur in our kitchen. Guests with food allergies or dietary concerns are kindly asked to notify their server prior to ordering.

Wine List

CABERNET

	G / B
House Cabernet	12 / 40
Raymond R Collection	13 / 50
Simi - Alexander Valley	14 / 55
Hess Collection "Allomi"	18 / 76
Beringer Knights Valley	75
Round Pound "Kith n Kin"	85
Terra Valentine	80
HALL	130
Joseph Phelps	170
Jordan	140
Frank Family	130
Silver Oak	150
Shafer "One Point Five"	200

CHARDONNAY

	G / B
House Chardonnay	12 / 40
Hess Shirtail	14 / 44
Poseidon Vineyard	57
Miner Family - Napa	70
Hess Family	90
Plumpjack Reserve	90

BUBBLES

	G / B
Segura Viudas Brut Split	12
Tiamo Prosecco	10
Aria "Estate" Brut	40
Bricco Riella	40
Vueve Cliquot Brut	120
Vueve Cliquot Rose	135
Bollinger Special	200
Dom Perignon 2005	480

MASCATO

	G / B
House Mascato	12 / 40

RED BLEND

	G / B
Hess Select TREO	13 / 50
Ferrari Carano	15 / 60
Chappellet Mountain	75
The Prisoner - Napa	95
Papillon Bordeaux	130
Shafer "TD9" - Napa	150
Jayson by Pahlmeyer	170

OTHER REDS

	G / B
House Chianti	14 / 40
Ruffino Chianti	15 / 60
Aia Vecchia Lagone	50
Badia Coltibuono	n/a
Le Macchiole	75
The Prisoner Wine	90
Colome Estate	65
Malbec	

SAUGION BLANC

	G / B
House Sauvignon	12 / 40
Raymond R Collect	13 / 50
Kim Crawford	14 / 55
Fire Road	45

RESERVE & LARGE FORMAT

	B
Quilceda Creek CVR	160
Dunn Cabernet Sauv	180
Nickel & Nickel Cab	230
Silver Oak Cabernet	250
Far Niente Cabernet	300
Pahlmeyer	300
Tenuta San Guido	450
Hillside Select	490
Hundred Acre	980
Hall Cabernet Sauv (1.5L)	260
Silver Oak Cabernet (1.5L)	300
Diamond Creek	880
"Volcanic Hill" (1.5L)	

MERLOT

	G / B
House Merlot	12 / 40
Rutherford Hill	14 / 55

PINOT NIOIR

	G / B
House Pinot Noir	12 / 40
Cline Family Estate	14 / 55
Meiomi - California	14 / 55
Bethel Heights	75
Emeritus - Russian	90
Twomey - Russian	100
Flowers - Sonoma	98
Domaine Serene	160
Kosta Browne Gap's	300

ROSE

	G / B
The Palm by Whispering Angel	13 / 42

OTHER WHITES

	G / B
House Pinot Grigio	12 / 40
Riff Pinot Grigio	13 / 45
Santa Margherita	15 / 60
Seaglass Riesling	48

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100SOUTHCHOPHOUSE.COM

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