THE CHOP HOUSE

BALESIN CITY

Appetizers

Jalapeño Depth Charges With Green Mole | 250
Deep-fried char-grilled chilies filled with garlic cream cheese

Crab Cakes With Classic Mole | 980
Jumbo lump crabmeat, potato, Mexican spices, and savory cocoa dip

Tex-Mex BBQ Chicken Wings | 350
With a choice of sauces and dips

Grilled Mexican-Style Shrimp Skewers | 450
Peppers, onions, chimichurri mayo, and lime

Seafood Cocktail With Avocado and "Back to Life" Dressing | 1,100
Balesin vannamei shrimp, calamares, mussels, scallops, and "Back to Life" dressing (tomato, chili, and lime juice)

"Lumpiang" Cancun | 385
Chicken and shrimp spring rolls, ancho chili, Jack cheese, and cilantro dip

Salads

The Original Caesar | 510
Romaine lettuce with garlic, anchovy, and Parmesan emulsion, croutons, thick-cut char-grilled smoked bacon, parsley, and lime

Additions:
Balesin Vannamei Shrimp | 850
Shredded Cajun Chicken | 550
BBQ Lechon | 550
Braised 21-Day Dry-Aged Beef Brisket | 640
Poached Corn-Fed Chicken Egg | 550

Ceviche de Gulf of Mexico | 750
Calamares, scallops, tuna, salmon, and mussels, with lime, ginger, and cilantro

Soups

The Chop House Beef Tea | 480
Long-and slow-simmered beef bouillon, shin, shanks, and tail, with tarragon and tomatoes

Clam, Chicken, and Corn Chowder | 450
Potatoes, green onions, water biscuits, and cilantro

Black Bean With Crab and Brisket | 450
Jumbo lump crabmeat, braised beef brisket, and tomatoes

Soup of the Day | 380
Made every morning from the day's market selection

Tacos

Tortillas filled with refried beans, cheese, pico de gallo, and your choice of:

Chicken | 350
Dusted with Mexican spices, chili, lime, and cilantro

Beef | 490
Braised in smoked chili sauce with chorizo

Burritos

Wheat flour tortillas filled with zucchini, brown rice, tomatoes, and cheese, with:

Beef and Pinto Beans | 490
Shredded Chicken |450
Chili con Carne | 550
Pulled Pork and Chorizo | 460

Fajitas

Soft corn tortillas, lettuce, pico de gallo, and cilantro, accompanied by sour cream, cheese, and chili sauce, with:

Pulled BBQ Pork Belly | 450
Grilled Chicken | 450
Shredded Beef and Onions | 450

Quesadillas

Filled and grilled corn tortillas, cheesy, herby, and gooey with Monterey Jack cheese

Grilled Boneless Chicken Thighs | 450
21-Day Dry-Aged Beef Brisket | 490
Pulled BBQ Pork Belly | 450

Enchiladas

Oven-baked wheat flour tortillas smothered in a sauce made from chipotle, guajillo, and pasilla chilies, topped with Monterey Jack cheese

Cajun Chicken and Black Beans | 540
Pulled Pork and Chorizo | 550
Braised Beef and Pinto Beans | 550

From The Chop House Grill

Seafood Combo | 6,800
Salmon, Atlantic cod, king prawn, Alaskan king crab, baby squid, rock lobster, lemon, and watercress

USDA Prime Ribeye
(350 g) 3,500 | (240 g) 2,600

BBQ Baby Back Ribs
Full Slab | 2,200
Half Slab | 1,550

Grilled Salmon Fillet (250 g) | 1,650

Grilled Fillet of Atlantic Cod (250 g) | 1,850

21-Day Dry-Aged Bone-In
Rib Steak (32 oz) | 8,800

Australian Black Tyde T-bone (900 g) | 7,500

21-Day Dry-Aged NY Strip (12 oz) | 4,500

Churrasco Skewer (350 g) | 2,400
Marinated skirt steak with peppers, onion, and bacon

Live Rock Lobster (1 kg) | 6,800

Surf & Turf | 5,500
150 g beef tenderloin and whole rock lobster

Australian Black Tyde T-bone

Grilled Salmon Fillet

Burgers

100% Beef, 50/50 Beef and Pork, or
Crispy Chicken | 680
With onion, tomato, dill pickles, French fries, and coleslaw

Hot Dog
Hungarian | 580
Classic | 380
With grilled onions, mustard mayonnaise, and French fries

Steak Sandwich | 1,300
Grilled ribeye, onion marmalade, tomato, maple-smoked bacon, pickles, and French fries

Sides

Php 300 each

White Truffle Mash, Creamed Celeriac With Gorgonzola, Creamed Nutmeg Spinach, Garlic Mushrooms, Creamed Corn, Truffle Fries

Sauces

Php 200 each

Béarnaise, Black Pepper, Mushroom Cream, Smoky BBQ, Madeira Jus, Chimichurri

Prices are inclusive of 12% VAT and subject to 10% service charge

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Set Menu

Soup of the Day

Barbecued Baby-Back Ribs
With mashed potatoes, creamed corn, and smokey BBQ sauce

Bread and Butter Pudding
Glazed with orange marmalade, rum custard

Php 1,600
Price is inclusive of 12% VAT and subject to 10% service charge

Contains dairy

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