

CHOP HOUSE



SKY360° CLUB

STARTERS

- Pressed Pretzel Trio** 9
Sea Salt, Aged Cheddar & Parmesan, Bacon
Served with Mustard, Beer Cheese Sauce,
Honey Mustard
- Iceberg Wedge with Blue Cheese Dressing** 12
Iceberg Wedge, Heirloom Tomatoes, Bacon, Chives,
Stilton Blue Cheese Dressing
- Arugula Salad** 12
Poached Pear, Parmigiano Reggiano, Candied
Pecans, Honey Poppy Seed Dressing
- Caesar Salad** 12
Baby Red & Grilled Green Romaine, Shaved
Parmigiano Reggiano, Housemade Dressing,
Brown Butter Croutons
- Trio of Sliders** 18
Amish Turkey
Provolone, Shallot-Fennel Marmalade, Quince
Membrillo
- Black Angus Beef***
Pat LaFrieda Original Blend, Beer Jam, Ale Sauce,
Crispy Onion
- Fresh Colorado Lamb**
Curry Scented Lamb with Mint Garlic Aioli, Preserved
Lemon, Pickled Cucumber

MEATS

- 16 oz. Dry Aged Bone In NY Strip Steak*** 43
USDA Prime Aged Black Angus, Roasted Garlic Butter
- Steak Frites** 38
Herb Rubbed Prime Skirt Steak, Hand Cut Parmesan
Garlic Fries
**SELECT A SAUCE: Salsa Verde, Béarnaise
Sauce, Maytag Blue Cheese Sauce**
- Berkshire Pork Milanese** 38
Pounded and Breaded Farm Raised Pork Loin,
Arugula, Cherry Tomatoes, Balsamic-Shallot
Vinaigrette, Lemons
- Brick Chicken** 29
Young Chicken "Under a Brick", Crispy Smashed
Fingerlings, Roasted Spring Vegetables, Natural Jus
- Housemade Pasta Of The Day** 26

Pat LaFrieda represents the third generation of meat purveyors and butchers in the family owned LaFrieda business, which began over 90 years ago in New York City's meatpacking district. Today, LaFrieda Meats is NYC's go-to meat supplier, found on menus in and around NYC and a favorite of the world's top chefs.



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

SANDWICHES

- Pat LaFrieda's Original Filet Mignon
Steak Sandwich*** 20
Pat LaFrieda's Reserve, 100% Black Angus, Hand Cut
Beef, Vermont Monterey Jack Cheese, Sautéed Sweet
Vidalia Onions and Beef Au Jus on a Locally Baked and
Toasted French Baguette, Housemade Cole Slaw
- BLT** 20
Fried Pickled Green Tomato, Bacon, Tomato, Bibb Lettuce,
Apple Aioli, Grilled Ale Bread, Housemade Cole Slaw
 - Grandpa's Sweet Italian Sausage** 20
Pat LaFrieda's Custom Blend Sausage on Italian Bread
Served with Sweet Peppers and Onions, Long Green Hot
Peppers and Onions and Broccoli Rabe and Garlic

BURGERS

- Citi Field Amazin' Burger** 27
LaFrieda Signature Blend Burger, American Cheese, Red
Wine Gastrique Compressed Tomato, Bibb Lettuce, Onion
Rings, Brioche Bun
- American Lamb Burger** 26
Ground Lamb, Feta Pistachio Crust, Arugula, Pickled Red
Onion, Lemon Vinaigrette, Brioche Bun

SIDES

- House Cut Garlic Herb Fries 7
 - Beer Battered Onion Rings 8
 - Garlic & Herb Roasted Shitake & Crimini Mushrooms 8
 - Creamed Spinach 8
 - Hand Whipped Potatoes 8

DESSERT

- Cookie & Malt Shake Shooter** 5
Bacon Chocolate Chip or Caramel Cashew Cookie,
Malted Vanilla Milk Shake Shooter
- 7 Layer Cake** 5
Triple Chocolate Layer Cake

CHOP HOUSE

DELTA SIGNATURE COCKTAILS

The Tail Wind
Cruzan Light Rum,
Pineapple Juice,
Splash of Triple Sec
11

The Red Eye
Pinnacle Vodka,
Bloody Mary Mix
11

The Big Apple
Jim Beam Bourbon,
Sour Apple Schnapps,
Splash of Cranberry Juice
11

The Fly Ball
Pinnacle Gin,
Grapefruit Juice,
Cranberry Juice
11

BEER

Draft

Bud Light 8.50
Samuel Adams Seasonal 9
Queens Lager 9
Bronx Pale Ale 9

Budweiser 8.50
Stella Artois 9
Heineken 9
Blue Moon 9

Bottle

Bud Light 8.50
Shock Top Belgian White 9
O'Doul's 8.50
(non-alcoholic)
Budweiser 8.50
Stella Artois 9
Amstel Light 9

WINES BY THE GLASS

SPARKLING

Sciarpa Prosecco,
NV *Italy* 12

ROSÉ

Lieb Cellars Bridge Lane Rosé,
Long Island, NY 12

WHITES

Lieb Cellars Bridge Lane
Chardonnay, *Long Island, NY* 11

Fetzer Pinot Grigio, *California* 11

Alumapu Sauvignon Blanc,
Casablanca, Chile 10

REDS

Alumapu Pinot Noir, *Casablanca, Chile* 11

Bonterra Merlot, *California* 12

Fetzer Crimson Cabernet Sauvignon,
California 10

Finca El Portillo Reserve Malbec,
Argentina 12

WINES BY THE BOTTLE

SPARKLING

Sciarpa Prosecco, NV *Italy* 44
Domaine Carneros Brut, 2005 *California* 60
Krug Grande Cuvée Brut NV *Champagne* 200
Dom Pérignon 2000 *Champagne* 225

ROSÉ

Lieb Cellars Bridge Lane Rosé, *Long Island, NY* 44

WHITES

Alumapu Sauvignon Blanc, *Casablanca, Chile* 44
Lieb Cellars Bridge Lane Chardonnay,
Long Island, NY 44
Fetzer Pinot Grigio, *California* 46
Prum Blue Riesling Kabinett 2010 *Germany* 48
Franciscan Chardonnay, 'Cuvée Sauvage,' 2006 *Napa* 60
Kistler Chardonnay McCrea Vineyard *Sonoma Mountain* 130

REDS

Fetzer Crimson Cabernet Sauvignon, *California* 44
Louis Jadot Pinot Noir, *France* 44
Jacob's Creek Shiraz, *Australia* 44
Alumapu Pinot Noir, *Casablanca, Chile* 45
Bonterra Merlot, *California* 45
Joseph Carr Cabernet Sauvignon 2011 *Napa* 48
Finca El Portillo Reserve Malbec, *Argentina* 48
Viticcio Chianti Classico, *Italy* 52
Meiomi Pinot Noir 2012 *California* 55
Robert Mondavi Cabernet Sauvignon, *California* 75
Jordan Cabernet Sauvignon 2009 *Sonoma* 130
Stag's Leap Cabernet Sauvignon 'Artemis' 2010
Napa 150
Joseph Phelps Insignia, *California* 280

