

P O M O N A

Chophouse

POMONA, NEW YORK

www.pomonachophouse.com

DINNER

845.362.1670

APPETIZERS

Creole Corn & Chicken Rolls

blackened cajun chicken, roasted corn & spring vegetables, crispy fried 8.95

Mozzarella Sticks

w/ marinara sauce 6.95

Crispy Potato Skins

topped w/ bacon, pepper jack cheese & scallions served w/ chipotle sour cream 7.95

Crispy Calamari

w/ roasted tomato dipping sauce 8.95

Zucchini Chips

w/ bayou dipping sauce 6.95

Coconut Shrimp

panko & coconut crusted jumbo shrimp, served w/ tropical salsa & raspberry drizzle sauce 10.95

Stuffed Mushrooms

Jumbo mushroom caps baked w/ italian sausage stuffing, topped with mozzarella and a madeira mushroom glaze 7.95

CHOPHOUSE SLIDERS

CLASSIC: american cheese, sauteed onions, ketchup 7.95

SOUTHERN PULLED PORK: savory pulled pork, slaw 7.95

CRISPY CHICKEN: lettuce, tomato & chipotle mayo 7.95

P.E.I. Mussels

fresh Prince Edward Island mussels w/ marinara or fra diavolo sauce 7.95

Chicken Potstickers

w/ soy dipping sauce 7.95

Fried Mac & Cheese Wedges

w/ tomato sauce 6.95

BBQ St. Louis Ribs

tender babyback pork ribs with our signature bbq sauce 8.95

QUESADILLAS

filled with pepper jack cheese & green onions, served with sour cream and salsa 7.95

DO IT YOUR WAY!

add chicken 2.00, steak 3.00, shrimp 3.00

CHOPHOUSE WINGS

our signature jumbo wings served with chunky bleu cheese, sliced carrots and celery 8.95

- TRADITIONAL BUFFALO STYLE
- ASIAN SESAME
- CHOPHOUSE BARBECUE

Littleneck's On Half Shell

w/ tangy cocktail sauce 7.95

Chilled Shrimp Cocktail

jumbo shrimp, tangy cocktail sauce 10.95

STARTERS SALADS

substitutue your house soup or salad for any of our starter salads for an upcharge
(ask server for details)

Roasted Beet & Gorgonzola Salad

baby arugula, slow roasted beets, crumbled gorgonzola cheese, red onion & red wine vinaigrette 7.95

Steakhouse Wedge

crisp wedge of iceberg, chopped tomato, red onion, crispy bacon, chopped egg, crumbled bleu cheese & bleu cheese dressing 9.95

Chophouse Caesar Salad

fresh chopped romaine, parmesan cheese, home style croutons & creamy caeser dressing 6.95

Spinach & Goat Cheese Salad

fresh baby spinach, red onion, roasted butternut squash, goat cheese, toasted walnuts & sherry maple vinaigrette 7.95

DINNER SALADS

Mandarin Salmon Salad

grilled salmon, mixed greens, sliced almonds, golden raisins, mandarin oranges, sweet red onions & creamy honey dijon vinaigrette 16.95

Pacesetter Salad

grilled chicken, mixed greens, roasted red peppers, grilled asparagus, gorgonzola cheese & lemon basil vinaigrette 14.95

Grilled Steak & Spinach Salad

tender sliced steak, baby spinach, red onion, tomato, hard boiled egg, goat cheese & warm bacon vinaigrette 15.95

Chicken Milanese

panko fried chicken cutlet, arugula, tomato, red onion, black olives, fresh mozzarella & balsamic vinegar & olive oil 15.95

Panko Crusted Ahi Tuna Salad

sushi grade ahi tuna, crispy panko crust, sliced and served rare atop seasonal greens, toasted almonds, sesame seeds, julienne carrots & asparagus, wakame salad & asian peanut dressing 19.95

SOUPS

Soup of the Day

Cup 2.95 Bowl 3.95

French Onion Soup Au Gratin

5.95

CHEF SPECIALTIES

Jack Daniels Braised Short Rib

slow braised, fork tender ribs marinated in old no. 7 jack daniels, molasses, herbs & garlic. Served w/ creamy garlic whipped potatoes, vegetables & jack daniels reduction 23.95

Blackened Ribeye

grilled angus ribeye, dusted w/ cajun spices served w/ sweet potato fries, vegetables & finished w/ honey chipotle butter 23.95

Liver, Bacon & Onions

sautéed calves liver smothered in caramelized onions & crispy bacon, w/ mashed potatoes & vegetables 17.95

Surf & Turf Kabob

marinated shrimp & sirloin tips grilled w/ peppers & onions, served on a bed of rice pilaf w/ vegetables 23.95

Brodetto

italian style bouillabaisse, clams, mussels, shrimp, scallops & fish fillet in a rich tomato seafood broth w/ toast points for dipping 26.95

served w/ your choice of soup or salad

STEAKS & CHOPS

Grilled NY Sirloin

w/ garlic mashed potatoes & vegetable du jour 21.95



Steak Au Poivre

pepper encrusted sirloin steak w/ brandy - green peppercorn sauce & garlic mashed potatoes & vegetable du jour 23.95

Grilled Porterhouse

our signature 28 oz. steak grilled to perfection w/ garlic mashed potatoes & vegetable du jour 38.95

Grilled Marinated Flank Steak

served sliced w/ frizzled onions & garlic mashed potatoes & vegetable du jour 18.95

Porterhouse Pork Chop

served w/ corn, sweet potato hash & apple brandy demi & vegetable du jour 20.95

BBQ St. Louis Ribs

slow cooked, full rack of st louis ribs basted w/ honey bbq sauce, served w/ french fries, cole slaw & corn bread 19.95

Filet Mignon

pan seared center cut 10oz filet finished w/ goat cheese served w/ garlic mashed potatoes & vegetable du jour 28.95

served w/ your choice of soup or salad

POULTRY

served w/ a choice of soup or salad

Chicken Marcy

sautéed chicken breast w/ wine, lemon, garlic, mushrooms & rice pilaf 16.95

Chicken Paillard

grilled breast over sautéed spinach served w/ caper tomato relish & rice pilaf 17.95

Chicken Ossobucco

burgundy wine braised w/ carrots, onions, celery, garlic & herbs
over warm polenta cake 17.95

Panko Crusted Chicken Parmagiana

panko crusted chicken breast, topped w/ melted fresh mozzarella & plum tomato sauce,
served over linguini 16.95

Chicken Lemoncello

parmesan crusted chicken breast & asparagus in a white wine lemon butter sauce served
w/ mashed potatoes 17.95

SEAFOOD

served w/ your choice of soup or salad

Broiled Tilapia Oreganata

fresh filet of tilapia broiled in white wine, lemon
& butter, finished w/ herbed bread crumbs;
served w/ rice pilaf & vegetable du jour 16.95

Atlantic Salmon

salmon broiled w/ lemon, butter & white wine,
served w/ rice pilaf & vegetable du jour 18.95

Sesame Tuna

wasabi mashed, pickled ginger & asian
vegetables 19.95

Citrus Grilled Shrimp

honey citrus glazed jumbo shrimp grilled, served
over rice pilaf & vegetable du jour 17.95

Trout Almondine

farm raised rainbow trout pan seared w/ sliced
almonds & amaretto infused brown butter sauce,
w/ rice pilaf & vegetable du jour 19.95

Tuscan Cod

sautéed alaskan codfish served over cannellini
beans, tomato, arugula, fresh thyme & candied
garlic 17.95

PASTA

served w/ a choice of soup or salad

Linguini & Clam Sauce

littlenecks sautéed w/ white wine & garlic, served
over linguini 17.95

Penne Tuscany

chicken, sausage, onions, mushrooms & asparagus
in a white wine parmesan cream sauce 17.95

Linguini Caprese

shrimp, tomatoes, basil & fresh mozzarella w/ garlic
& olive oil 19.95

Pasta Primavera w/ Chicken

chicken sautéed w/ seasonal vegetables, sundried
tomatoes, fresh garlic, olive oil & white wine tossed with
penne pasta 16.95

New Orleans Shrimp

peppers, onions, mushrooms, sausage & shrimp
sautéed w/ cajun spices & cream, tossed w/ linguini
19.95

Fiesta Mac & Cheese

oven baked, tender elbow macaroni, pepper
jack cheese sauce, broccoli, sundried tomatoes,
mushrooms, grilled chicken & seasoned bread
crumbs 16.95

STEAK HOUSE BURGERS



we are proud to serve only Certified Angus Beef®.
all burgers are served w/ our housemade cole slaw, french fries & pickle.

Classic Chophouse Burger

our signature char-grilled 8oz angus burger w/ lettuce, tomato & onion 9.95

Smokehouse Burger

char-grilled topped w/ bacon, frizzled onions, cheddar cheese & smoky bbq sauce 11.95

Chipotle Turkey Burger

chipotle mayonnaise, lettuce, tomato, onion 9.95

Mushroom & Swiss Burger

lettuce, tomato, onion 10.95

Sliced Steak Sandwich

sautéed onions, mushrooms & cheddar cheese, on toasted garlic bread \$11.95

Add a side salad or soup for just 1.95

PERSONALIZE YOUR BURGER:

add any of the following toppings for \$0.75

swiss,
cheddar
pepper jack
roquefort
mozzarella
american cheese
bacon
crispy onions
sautéed mushrooms
sautéed onions

KID'S MENU

ages 12 and under. all kid's items include complimentary, kid's beverage & ice cream.

Crispy Chicken Tenders

served w/ honey mustard sauce 6.95

Cheese Ravioli

w/ butter or marinara sauce 6.95

Pasta

w/ butter or marinara sauce 6.95

Kid's Burger or Cheeseburger

w/ french fries 6.95

Kid's Steak

w/ french fries 8.95

Kid's Chicken Parmagiana

w/ penne 7.95

WHOLE WHEAT & GLUTEN FREE AVAILABLE

SIDES

Grilled Vegetables 3.95
Sautéed or Creamed Spinach 4.50
Asparagus Oreganata 4.25
Linguini w/ Garlic & Oil 3.95
Sweet Potato Fries 3.95
Sautéed Mushrooms 1.95
Sautéed Onions 1.95
Brandied Mushrooms & Onions 3.95
Onion Rings 3.95
Sweet Potato Hash 2.95

BEVERAGES

Soda

Iced Tea

Lemonade

San Pellegrino Sparkling Water
500ml or 750 ml

Juice

cranberry, orange, pineapple, tomato, grapefruit

Boylan's

root beer, diet root beer

PRIVATE EVENTS:

We would be delighted to host your next affair. We offer a private dining room for business or social affairs for parties of 15 to 25.

CATERING:

Our full service off premise catering team can provide you with an unforgettable home catered event. Our event coordinator will work with you to customize menus, themes and presentations. They will take care of every detail to ensure a successful, stress free entertaining experience.

email info@pomonachophouse.com

COME AND JOIN US FOR:

Early Bird Monday-Thursday 4:00pm-6:00pm & Sunday 4:00pm-5:30pm

HOURS:

Monday-Thursday: 11:30am-10:00pm
Friday: 11:30am-11:00pm
Saturday: 3:00pm-11:00pm
Sunday: 3:00pm-9:00pm
Bar open later

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