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# MURFREESBORO MAGAZINE

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# Back to Basics

The Chop House makes meat and potatoes a casually upscale experience

By Amanda Hoover • Photos by Sherry Clagg

The open kitchen is one of the many features The Chop House design team brings in to further enhance the dining experience of their guests.



Over the past few decades, Murfreesboro has grown from a small town just south of Nashville to a booming city with new businesses, new people and certainly new places to dine. The latest addition to the latter category, The Chop House, is nestled on the corner of Medical Center Parkway and Thompson Lane. Offering an upscale dining experience while sticking close to a comfortable, casual atmosphere, it's inviting to each guest they serve. With signature menu items such as the 16 oz Prime Rib and the Steakburger, The Chop House offers

a “distinctive dining experience based on old-fashioned food with original flair.”

When Mike Connor of Connor Concepts and his corporate management team were looking for the perfect spot to open a new location of The Chop House, they looked no further than Murfreesboro. This innovative and forward-thinking company saw the potential in Murfreesboro and felt they could provide a niche that our restaurant market needed. The Chop House strives to offer a “meat and potatoes, home-cooked” kind of meal with a gourmet

twist. The Connor philosophy is driven by nostalgia for the “good old days when food preparation and service knew no shortcuts; when fresh, natural ingredients were used in consistently preparing the highest quality food.”

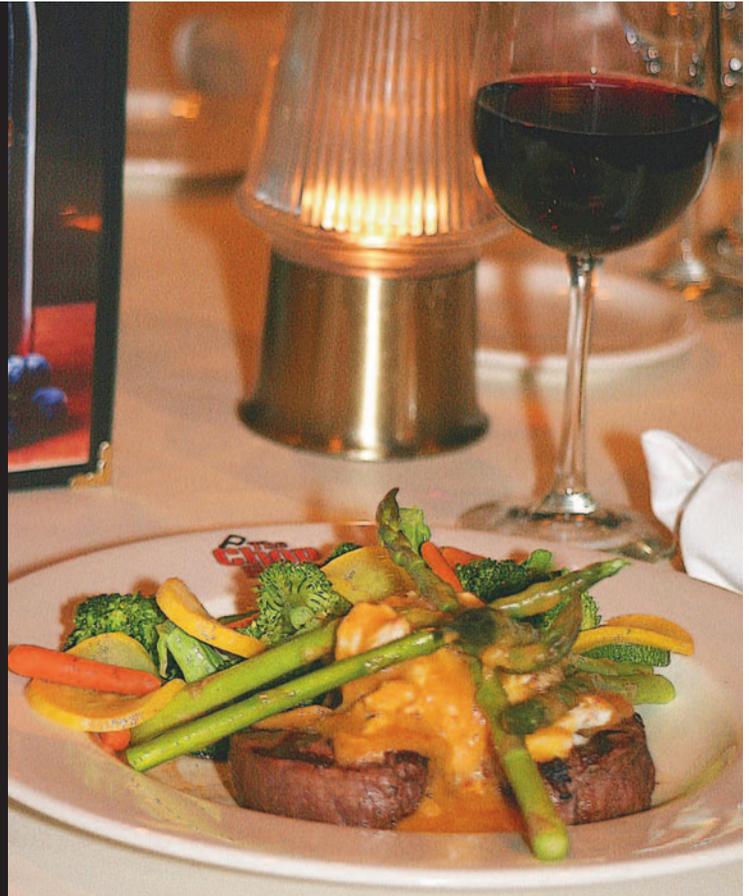
As you enter the front door of The Chop House, you're warmly greeted by the crisply clad staff whose standards for service are no less than superior. The two stone fireplaces and earth tone decor of The Chop House lend themselves to an intimate and relaxed atmosphere, yet the culinary expertise of the kitchen crew

and “guest-obsessed” service from the staff exudes the aura of a truly fine dining establishment. For wine lovers, there is a 200-bottle wine room with an extensive selection including Matua Sauvignon Blanc, Distant Bay Pinot Noir and Chateau St. Michelle Riesling. The traditional dark wood bar provides a cozy spot to enjoy a pre-dinner cocktail, and they also offer a full menu for the diner on the go. The Chop House design team seeks to bring a bit of local flair to each location they open, so they relied on the help of Shacklett’s Photography on the Square to help bring in a plethora of old Murfreesboro photographs with some dating all the way back to the Civil War.

The Chop House menu offers a variety of choices beginning with a vast selection of appetizers. My personal favorites are the signature Colossal Homemade Onion Rings and the Char Grilled Shrimp & Crab Cakes. Kendall Jackson Chardonnay pairs perfectly



The Chop House proudly serves only the finest hand-selected cuts of red meat, poultry and fish.



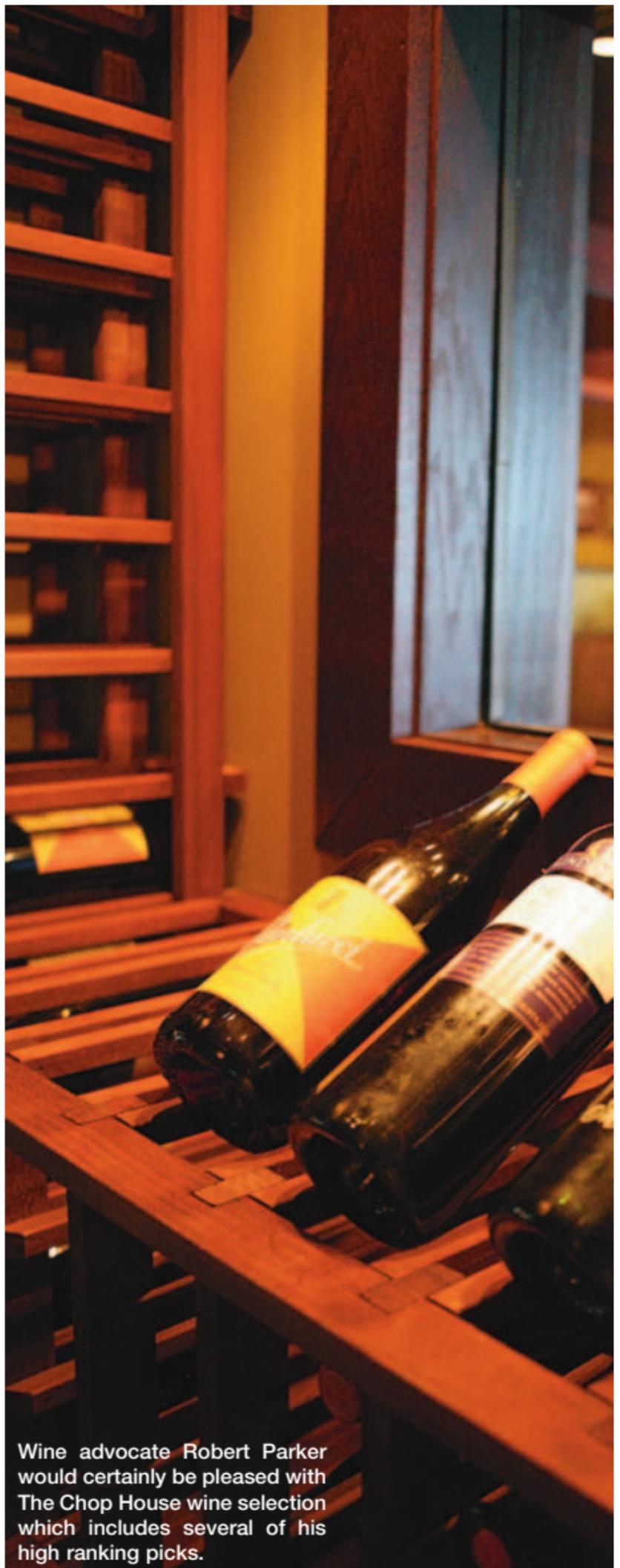
CLOCKWISE FROM TOP LEFT: Fluffy chocolate mousse on an Oreo crust topped with whipped cream is a superb ending to an excellent meal. A glass of Cartledge & Brown Cabernet Sauvignon pairs perfectly with the Filet Oscar. The bar offers an extensive selection of beer, wine and cocktails. The dark wood bar provides a relaxing, smoke-free gathering place for drinks after work or a quick meal on the go. Sweet Corn Tamale Cakes topped with sour cream, diced tomatoes, avocado, cilantro and chipotle ranch dressing are one of the many delicious appetizers offered at The Chop House.



with the appetizers, while a glass of the full-bodied Cartledge & Brown Cabernet Sauvignon makes an excellent match with the Filet Oscar served with Parmesan Creamed Spinach and Burgundy Mushrooms. The salad and entrée menu include choice cuts of the finest red meats, poultry, pork and fish with daily Chef's Features. Be sure to hold out for the Chocolate Mousse Cake to finish off the delectable meal.

The Chop House is open seven days a week serving lunch and dinner daily. While there is not a private dining area available, The Chop House can accommodate medium-sized groups for holiday entertaining or office parties.

The restaurant industry in Murfreesboro certainly made a giant leap ahead with the addition of The Chop House. For whatever dining occasion you have, this cozy local eatery will draw you back time and again.



Wine advocate Robert Parker would certainly be pleased with The Chop House wine selection which includes several of his high ranking picks.