



WHEELING
CHOP
HOUSE
WEST V.A.

TRACE



In 1796, the Zane brothers were given Congressional authorization to build a road to make access to Kentucky easier and faster. Zane's Trace originates in Wheeling, West Virginia, going first through Zanesville, Ohio, and ultimately to Maysville, Kentucky. This visionary trace fulfilled President George Washington's desire to "open wide the gates of the West," creating a new path shaping our country and the world.



Inspired by our pioneer history, Trace Chophouse pays tribute to Wheeling's location on the National Road and the mile marker-lined path that charted the trailblazers (or, "tracers") journey west.

Walnut logs from the original Zane Log Cabin, considered to be the first building in Wheeling built in 1769 by Ebenezer Zane, adorn the hearth. These logs were gifted to Oglebay by Andrew Christian Hess, serving as a tangible tribute to Trace's dedication to celebrating our local history and Wheeling's founding family.

TRACE

465 Lodge Drive, Wheeling, WV 26003

TRACE WHEELING CHOPHOUSE
TRAILBLAZERS
1812
USA
VIRGINIA
CHOPHOUSE



TRACE

CHOPHOUSE

APPETIZERS

Crispy Cauliflower Florets (V)	14
Moroccan Curry Dust Lemon Jam	
Steamed Mussels Printanier (GFA)	24
Seasonal Vegetables Tomato Garlic Shallot Basil White Wine Toasted Baguette	
Warm Burrata + Roasted Grape Tomatoes (GFA, V)	17
Caper Berries EV00 Toasted Baguette	
Roasted Bone Marrow (G)	26
Sweet Onion Jam Toast Points	
Mediterranean Shrimp (GFA)	25
Olive Tomato Feta Toast Points	
Lamb Lollipops (G)	27
Frisée Salad Chimichurri	

SALADS + SOUP

Soup du Jour	15
Harvest Salad (G, V)	17
Grow Lab Lettuce Daikon Radish Peas Mint Heirloom Tomato Seasonal Fruit Candied Pecan Honey Balsamic Dressing	
Beefsteak Tomato Carpaccio (G, V)	17
Grow Lab Microgreens Sundried Tomato Pesto Wensleydale Honey + Lemon Cattail Pollen Sea Salt	
Caesar (GFA)	17
Grilled Romaine Heart Anchovy Shaved Parmesan	
Garden Salad (G, V)	14
Grow Lab Bibb Lettuce English Cucumber Grape Tomato Carrot Radish Champagne Vinaigrette	

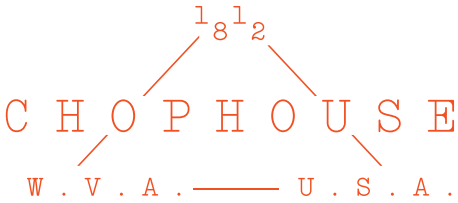
Raw Bar

Classic Shrimp Cocktail (G)	24
Horseradish Cocktail Sauce	
Oysters (G)	24
Cocktail Sauce Mignonette	
Lobster Tail (G)	34
Clarified Butter	
Seafood Tower (G)	142
Oysters Shrimp King Crab Lobster Tail Smoked Salmon Tartare Tinned Sardine	

ENHANCEMENTS

Elevate your entrée or salad with premium additions

Grilled Shrimp (2)	12
Grilled Chicken Breast	12
4 oz Filet Mignon	32
Sea Scallop (3)	27
Crab Cake	20
King Crab Legs (2)	MP



Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.

(GFA) Gluten Free Available • (G) Gluten Free • (V) Vegetarian

ENTRÉES

Lentil Bolognese (V)	36
Ragu of Bulgur Wheat Carrot English Walnut Pappardelle	
Fisherman's Trilogy (GFA)	56
Grilled Red Snapper Grilled Jumbo Shrimp Broiled Crab Cake Sauce Américaine	
Pan Seared Rainbow Trout (GFA)	46
Brown Butter Toasted Almonds Capers	
Seared Dayboat Scallops (G)	54
Sweet Potato Purée Matcha Cream Salmon Caviar Purple Potatoes Puff Pastry Fleuron	
Pan Seared Chicken (G)	42
Sous Vide Airline Breast Chicory Grilled Baby Artichokes Gooseberry Remoulade	
Herb-Basted Berkshire Pork Chop (G)	42
Sage Rosemary Shallots Seasonal Compote	
Grilled Skirt Steak Forestière (G)	42
Wild Mushrooms Port Wine Reduction	
Braised Short Rib	48
Garlic Mash Maple Braised Carrot	

SHAREABLE SIDES

Sautéed Mushrooms (GFA)	15
Lobster Mac + Cheese	21
Truffles	
Pan Sautéed Asparagus (G)	14
Roasted Garlic Irish Butter	
Mushroom Risotto (G, V)	15

PRIME CUTS

Black Angus Filet Mignon 6 oz 8 oz (G)	49/61
Black Angus Porterhouse 20 oz (G)	71
Black Angus NY Strip 14 oz (G)	71
Black Angus Cowboy Ribeye 18 oz (G)	89
Tomahawk (for 2) 35 oz (G)	160

FINISHING SAUCES

Au Poivre	5
Béarnaise	5
Chimichurri	5
Diane	5
Whipped Truffle Butter	5