

# Midwest Living

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## Big Rock Chop House

245 S. Eton St.  
Birmingham Michigan 48009  
United States



<http://www.bigrockchophouse.com> <sup>[1]</sup>

### Editor's Review

*Big, bold flavors and ambience galore are the stars of the show at this splurge-worthy restaurant inside the refurbished Birmingham train station.*

Big Rock Chop House is the place to go when you want to pull out all the stops. Featuring a Colorado lodge aesthetic, Big Rock gives you the option to sit in view of a giant bison head or on the lovely Stone Terrace, an indoor space that manages to feel intimate inside this cavernous former train station. When weather permits, opt for the patio.

The signature Big Rock bone-in filet mignon (\$47) is a hunk of expertly cooked steak on a pile of smashed potatoes with Swiss chard and the restaurant's legendary chop sauce featuring butter, cream, soy sauce and shallots. The ostrich filet (\$40) is served on a crusted blue cheese polenta croquette; tart tatsoi greens in a slightly sour dried cherry sauce finish the dish. It's a great flavor combination, but be prepared for some diligent meat cutting; our ostrich looked perfectly done, but was still a little tough with a distinctive gamey flavor.

For lighter appetites, the seared scallops (\$35) are a spectacular choice, sweet, succulent and beautifully complemented by a creamy fennel potato gratin with a citrusy arugula salad on the side. We loved the whimsical sorbet made with Detroit's hometown Faygo Red Pop (\$5), and for complete over-the-top silliness, we suggest the salted caramel pretzel cake (\$8). The frosting's laid on thick over rich devil's food cake, broken pretzels add crunch, and there's even chocolate-dipped bacon on the side for those who don't believe you can ever get too much of a good thing.

Worth noting: Big Rock teems with crowds at night, especially on weekends, but lunches are quieter and offer a prix-fixe bargain. For \$15, sample the wares at the "Best Restaurant to Rediscover" according to Real Detroit Weekly Magazine.

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