



APPETIZERS

SMOKED & FRIED WINGS - \$13

Deep Fried Smoked Wings
Choice of BBQ, Buffalo, Sweet Chili,
or Honey Habanero
Choice of Ranch or Bleu Cheese

FIRECRACKER SHRIMP - \$14

Fried Shrimp, Sweet Chili Aioli

BAKED PIMENTO CHEESE DIP - \$12

with Pretzel Bites & Crostinis

FRIED CLAM STRIPS - \$14

Served with Chipotle Aioli

BEEF JERKY DIP - \$13

with Pretzel Bites, Crostinis & Cheese

BURRATA BRUSCHETTA - \$10

Tomato Basil Salad, Burrata Cheese, Pesto,
Balsamic Glaze on a Toasted Crostini

BUTTERMILK FRIED ALLIGATOR - \$16

Buffalo, Ranch & Chives

PRETZEL BITES - \$9

with Cheese Sauce

SOUP

FRENCH ONION - \$7

Toasted Crostini, Gruyere Cheese & Chives

SOUP OF THE DAY

Ask Your Server About our Fresh Made
Chef's Soup of the Day

Automatic Gratuity of 20% added
to all groups of 8 or More.

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

SALAD

WEDGE SALAD - \$14

Iceberg Wedge, Bacon, Tomato Jam,
Cucumber, Bleu Cheese Dressing,
Hard Boiled Egg & Chives

CAESAR SALAD - \$12

Romaine, Cherry Tomatoes, Parmesan,
Caesar Dressing & Croutons

CHOPHOUSE SALAD - \$15

Grilled Chicken, Toasted Walnuts, Feta,
Grapes, Oranges, Dried Cranberries,
Red Onion & Champagne Vinaigrette

SIDE HOUSE SALAD - \$4

Romaine Blend, Red Onion,
Cucumber, Tomato, Cheese
& Brown Butter Croutons

ADD CHICKEN +\$5, STEAK +\$6, OR SALMON +\$7

DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar,
Champagne Vinaigrette, French, Honey Mustard,
Italian, Ranch, Raspberry Vinaigrette, 1000 Island

FAMILY STYLE SIDES

BOURBON GLAZED MUSHROOMS - \$6

BAKED POTATO - \$4** LOADED +\$3

ROASTED GARLIC MASH - \$5** LOADED +\$3

SIDEWINDER FRIES - \$5** LOADED +\$3

SWEET POTATO FRIES - \$6**

RICE PILAF - \$5**

ZUCCHINI & SQUASH - \$5

MAC & CHEESE - \$8

ASPARAGUS - \$8

**CAN BE SWAPPED AS STARCH
ON ANY ENTREE AT NO CHARGE

SANDWICHES

NASHVILLE CHICKEN - \$14

Fried Marinated Spicy Chicken Breast,
Pickles, Black Pepper Aioli, Butter Lettuce,
on a Brioche Bun with Sidewinder Fries

CLAM PO'BOY - \$16

Fried Clam Strips, Butter Lettuce,
Tomato, Malt Vinegar Aioli,
on a Hoagie Roll with Sidewinder Fries

PASTRAMI - \$14

NY Style Deli Pastrami, Cranberry Aioli,
Spinach, Sliced Apple, Feta, Pickled Red Onion
on Toasted Wheat Bread with Sidewinder Fries

CANDIED BACON BURGER - \$14

Half Pound Burger, Candied Bacon,
Siracha Mayo, Cheddar, Crispy Fried Onions,
on a Potato Bun with Sidewinder Fries

BPB&J BURGER - \$15

Half Pound Burger, Candied Bacon,
Cheddar, Thai Peanut Butter Sauce,
Hot Pepper Raspberry Jam, Crispy Fried Onions
on a Brioche Bun with Sidewinder Fries

CHOPHOUSE BURGER - \$11

Half Pound Burger, Choice of Cheese,
on a Potato Bun with Sidewinder Fries

CHEESE

American, Bleu Cheese Crumbles, Cheddar, Gouda, Mozzarella, Pepperjack, Provolone, Swiss

ADDITIONAL BURGER TOPPINGS - \$1.50 EACH

Avocado, Bacon, Crispy Fried Onions, Fried Egg, Jalapeno's, Sautéed Onions, Sautéed Mushrooms

ENTREES

BBQ RIBS - \$19 HALF/\$29 FULL

House Smoked Baby Back Ribs, BBQ Sauce,
Sidewinder Fries & Coleslaw

FISH & CHIPS - \$17

Beer Battered Haddock, Tartar Sauce, Lemon,
Sidewinder Fries & Coleslaw

TUSCAN ROSEMARY CHICKEN - \$18

Sautéed Chicken, Pappardelle Pasta,
Mushrooms, Cherry Tomatoes, Spinach, Zucchini,
Roasted Garlic Rosemary Cream Sauce,
Topped with Parmesan & Balsamic Glaze

VEGETABLE THAI CURRY - \$15

Green Curry Sauce, Carrot, Bell Pepper,
Mushrooms, Squash, Zucchini & Red Quinoa
Add Chicken 5, Steak 6 or Salmon 7

COCONUT MACADAMIA SALMON - \$25

Wasabi Aioli, Ginger Pickled Red Onions,
Rice Pilaf & Zucchini Squash Blend

BACON WRAPPED PORK CHOP - \$23

Bourbon Apple Chutney,
Roasted Garlic Mashed Potatoes & Asparagus

ALMOND CRUSTED WHITEFISH - \$21

Romesco, Herbed Brown Butter,
Rice Pilaf & Zucchini Squash Blend

BURRATA PESTO CHICKEN - \$22

Grilled Chicken Breast Topped with Pesto, Burrata,
Balsamic Glaze & Tomato Basil Salad
Rice Pilaf & Zucchini Squash Blend

BISON MEATLOAF - \$24

Apple, Bacon, Swiss,
Bourbon Demi Glace, Crispy Fried Onions
Roasted Garlic Mashed Potatoes & Asparagus

LOBSTER MAC & CHEESE - \$24

Creamy Three Cheese Sauce,
Elbow Macaroni, Langostino Lobster,
Bread Crumbs, Chives

8 OZ. SIRLOIN TRI TIP- \$26

Sliced Sirloin, Garlic Butter, Crispy Fried Onions
Roasted Garlic Mashed Potatoes & Asparagus

12 OZ. NY STRIP - \$38

Chimichurri, Crispy Fried Onions
Roasted Garlic Mashed Potatoes & Asparagus

8 OZ. FILET MIGNON- \$39

Cognac Butter, Crispy Fried Onions
Red Wine Rosemary Demi Glace,
Roasted Garlic Mashed Potatoes & Asparagus

16 OZ. CENTER CUT RIBEYE - \$49

Cognac Butter, Crispy Fried Onions
Roasted Garlic Mashed Potatoes & Asparagus

24 OZ. TOMAHAWK RIBEYE - \$68

Cognac Butter, Crispy Fried Onions
Roasted Garlic Mashed Potatoes & Asparagus

STEAK ADD ONS

Blackened Shrimp \$6 ~ Bleu Cheese Horseradish Crust \$3 ~ Sautéed Onions \$3 ~ Sautéed Mushrooms \$3
Smothered (Mushrooms, Onions & Provolone) \$7