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## Bar Bites

**SWEET & SPICY NUTS**  
roasted mixed nuts | spice blend  
aromatic bitters  
7.95

**TRUFFLE FRITES**  
white truffle oil | parmesan | garlic aioli  
7.95

**SHRIMP COCKTAIL**  
horseradish cocktail sauce | lemon  
3/piece

**ONION RINGS**  
breaded & crisp fried | parmesan  
7.95

**BUTTON MUSHROOMS**  
garlic butter | white wine  
6.95

**SOUP OF THE DAY**  
cup 6.95 | bowl 9.95

**LOBSTER BISQUE**  
lobster stock | cream | creme fraiche  
chives  
cup 12.95 | bowl 16.95

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## Shareables

**CALAMARI**  
crisp fried | lemon | sweet Thai chili  
17.95

**LAMB POPS\***  
New Zealand lamb rib chops  
seared medium rare | balsamic reduction  
19.95

**SCALLOPS**  
seared | applewood bacon jam  
garlic & lemon aioli  
20.95

**POTSTICKERS**  
pan fried & steamed | ponzu  
sesame seeds  
14.95

**CRAB CAKE**  
lump crab | panko crust | garlic aioli  
18.95

**STEAK TARTARE\***  
raw chopped beef tenderloin | capers  
grilled onions | parmesan | crostinis  
16.95

**LOBSTER MAC & CHEESE**  
cavatappi | lobster meat | creamy cheese  
sauce | garlic parmesan crumb  
20.95

**GOAT CHEESE CROSTINIS**  
goat cheese | fig jam | roasted tomato  
crostinis | balsamic reduction  
12.95

**BURRATA**  
sundried tomato jam | balsamic reduction  
arugula | crostinis  
16.95

**CHOP'S HOUSE SALAD**  
romaine | tomato | red onion  
applewood bacon | bleu cheese  
peppercorn ranch dressing  
12.95

**CAESAR SALAD**  
romaine | shaved parmesan | creamy  
caesar dressing | garlic parmesan crouton  
12.95

**SEASONAL SALAD**  
spring mix | strawberry | pecan | red onion  
goat cheese | apple cider vinaigrette  
14.95

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## Handhelds

Include Frites

**RIBEYE BURGER**  
ground ribeye | applewood bacon jam  
caramelized onion | American cheese  
toasted brioche bun  
22.95

**LOBSTER ROLL**  
lobster meat | garlic butter | mayo  
lemon | chives | toasted brioche roll  
32.95

**DUCK STEAMED BUNS**  
smoked duck | cucumber | pickled veggies  
hoisin sauce | spicy mayo  
steamed bao buns  
28.95

**STEAK SANDWICH**  
thinly cut steak | bleu cheese  
caramelized onion | arugula | balsamic  
reduction | toasted baguette  
20.95

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AVAILABLE  
AT THE BAR ONLY



## HOUSE COCKTAILS - 14

**CHOP OLD FASHIONED**  
Knob Creek Smoked Maple | Sugar  
Angostura & Orange Bitters

Wisconsin (muddled fruit & soda) **OR** Kentucky (no muddled fruit & soda)

**DOOR COUNTY MULE**  
Vodka | Cherry | Lime | Ginger Beer

**THE GREY QUARTER**  
Earl Grey Infused Gin | Italicus  
Lavender | Lemon

**AFTERBURNER**  
Reposado Tequila | Cointreau  
Chipotle | Hibiscus | Lime

**BERRY RIPPLE**  
Disaronno | Bourbon | Raspberry  
Lemon | Aquafaba

**PALMDRIFT**  
Coconut Fat - Washed Rums  
Lemongrass | Lime

**SMOKEY MANHATTAN**  
Smoked Rye Whiskey | Sweet Vermouth  
Orange Bitters

**CARMINE SPRITZ**  
Aperol | Rhubarb Amaro | Cava  
Soda | Rhubarb Bitters

# 2 - 3 - 4 - 5 Until 6 pm Happy Hour

\$2 OFF DRAFT BEER  
\$3 OFF GLASS POUR WINE  
\$4 OFF HANDHELDS & SHAREABLES  
\$5 WISCONSIN OLD FASHIONED

## MOCKTAILS - 8

**AMBER PETAL**  
N/A Sparkling Rose | Sugar | Lemon Bitters

**IGNITION**  
Chipotle | Hibiscus | Agave | Lime | Soda

**LAVENDER FIELDS**  
Lavender | Lemon | Soda



## DOMESTIC - 6

BUD LIGHT  
COORS LIGHT

## Non-Alcoholic - 7

FREE WAVE | HAZY IPA  
UPSIDE DAWN | GOLDEN ALE

## DRAFT - 8

**HINTERLAND  
PACKERLAND PILSNER**  
Green Bay, WI | Pilsner

**BELL'S OBERON ALE**  
Kalamazoo, MI | Wheat Ale

**NEW GLARUS SPOTTED COW**  
New Glarus, WI | Farmhouse Ale

**3 SHEEPS FRESH COAST**  
Sheboygan, WI | American Pale Ale

**BELL'S DOUBLE TWO HEARTED**  
Kalamazoo, MI | Double IPA

**PEACH BARN 643**  
Sister Bay, WI | Hazy IPA

**LAKEFRONT  
RIVERWEST STEIN**  
Milwaukee, WI | Amber Lager

**PEACH BARN HWY 42**  
Sister Bay, WI | Cherry Sour



## WINE BY THE GLASS

CHOP House White	9
CHOP House Red	9
Chardonnay, Sonoma Cutrer, Russian River Valley	14
Chardonnay, Calera, Central Coast	16
Moscato, Castello del Poggio, Italy	10
Pinot Grigio, Prendo, Italy	11
Prosecco, Zardetto, Italy (187ml)	12
Riesling, Single Post, Germany	11
Rosé, Fleurs de Prairie France	13
Rosé Sparkling, Jeio Prosecco Brut, Italy	16
Rosé Sparkling N/A, Kylie, EU	13
Sauvignon Blanc, Chasing Venus, Marlborough	12
Barbera d'Asti, Marchesi di Gresy, Piedmont	14
Cabernet Sauvignon, Ghost Pines, Sonoma County	14
Cabernet Sauvignon, Ferrari Carano, Alexander Valley	19
Chianti, Bindi Sergardi, Tuscany	15
Malbec, Familia Furlotti, Mendoza	14
Merlot, Decoy, Sonoma County	17
Pinot Noir, Firesteed, Willamette Valley	13
Pinot Noir, Benton Lane, Willamette Valley	18
Zinfandel, Sehgesio, Sonoma County	15