



## SOUPS & SALADS

### CAESAR SALAD

romaine lettuce | creamy caesar dressing  
shaved parmesan | crouton **12.95**

### CHOP'S HOUSE SALAD

romaine lettuce | diced tomatoes  
red onions | bleu cheese | applewood bacon  
peppercorn ranch dressing **12.95**

### SOUP OF THE DAY

cup **6.95** | bowl **9.95**

### LOBSTER BISQUE

lobster | cream  
sherry creme fraiche  
cup **12.95** | bowl **16.95**  
(substitute with any entree for \$6)

### SEASONAL SALAD

spinach | roasted butternut squash  
walnuts | red onions | goat cheese  
apple cider vinaigrette **14.95**  
(substitute with any entree for \$4)

## APPETIZERS

### SCALLOPS

pan seared sea scallops  
applewood bacon jam  
garlic and lemon aioli **20.95**

### PORK POTSTICKERS

pan fried and steamed  
ponzu sauce **12.95**

### STEAK TARTARE \*

chopped beef tenderloin (raw)  
red onion | capers | parmesan  
crostinis **16.95**

### GOAT CHEESE CROSTINIS

creamy goat cheese | baked crostinis  
roasted tomatoes | fig spread  
balsamic reduction **12.95**

#### MENU SUBJECT TO CHANGE

\$12.00 Split charge includes choice of salad or cup of soup and chef's choice of potato or Minnesota wild rice for each plate\* steaks and chops ordered rare, medium rare, or pink in the middle may be undercooked. Consuming undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food illness\* a service charge of 20% will automatically added on parties of five or more.

A 3.99% SERVICE FEE WILL BE ADDED TO ALL TRANSACTIONS

## STEAKS

*Our steaks are hand-cut Certified Angus Beef and include chef's choice potato and salad or cup of soup of the day*

### NEW YORK STRIP\*

8 oz **34.95**  
12 oz **42.95**  
16 oz **53.95**

### FILET MIGNON\*

6 oz **39.95**  
8 oz **47.95**  
10 oz **55.95**

### RIBEYE\*

12 oz **44.95**  
16 oz **53.95**

### CUT OF THE DAY\*

market price

### COMPOUND BUTTERS

To compliment our steaks, select one of the following housemade butter toppings

#### CHOP'S HOUSE

worcestershire | garlic | chives

#### BACON BLEU CHEESE

applewood bacon | bleu cheese

#### BERNAISE

tarragon | white wine | shallots

#### GARLIC

garlic | white wine | shallots

#### PLAIN BUTTER

wisconsin's finest

## ACCOMPANIMENTS

### SCALLOPS

pan seared sea scallops  
applewood bacon jam  
garlic and lemon aioli **20.95**

### JUMBO SHRIMP

panko crusted | horseradish  
cocktail sauce **14.95**

### BLACKENED OR PEPPERCORNED 4.95

### LOBSTER TAIL

6 oz cold water lobster tail  
drawn butter **28.95**

### MUSHROOM & ONIONS

garlic butter | white wine **6.95**

### WHISKEY PEPPERCORN MUSHROOM CREAM SAUCE 6.95

## SIDES

### GRILLED ASPARAGUS 8

**CARROTS 8**  
roasted tri-colored carrots  
honey mustard glaze

**TRUFFLE FRIES 8**  
truffle oil | parmesan | garlic aioli

**TWICE BAKED POTATO 8**  
cheddar | applewood bacon | chives  
creme fraiche

*Substitute side with any entree - add \$4*

## HOUSE SPECIALTIES

*All CHOP Specialties include choice of salad or cup of soup of the day*

### FILET MEDALLIONS\*

filet | mushrooms | crostini  
whiskey peppercorn cream sauce  
chef's choice potato **32.95**

### CRISPY DUCK

maple leaf farm 1/2 duck  
Seaquist cherry demi-glace  
Minnesota wild rice **34.95**

### MUSHROOM RAVIOLI

shallots | spinach | mushrooms | parmesan  
garlic cream sauce **29.95**

### BEEF BURGUNDY\*

tender cuts of beef | mushrooms  
pearl onions | garlic butter | red wine sauce  
chef's choice potato **28.95**

### CHOP STEAK SALAD\*

CHOP's house salad or caesar salad  
grilled petite filet mignon **34.95**  
*(substitute grilled salmon or panko chicken at no charge)*  
*cup of soup included*

## FISH & SEAFOOD

*Fish and Seafood selections include Minnesota wild rice & choice of salad or cup of soup of the day*

### WALLEYE

panko crusted Canadian walleye  
tartar sauce lemon **32.95**

### SALMON\*

grilled salmon | lemon citronette **34.95**

### COLD WATER LOBSTER TAILS

two 6 oz cold water lobster tails steamed  
drawn butter | lemon **64.95**

### SCALLOPS

pan seared sea scallops  
applewood bacon jam  
garlic and lemon aioli **36.95**

### JUMBO SHRIMP

panko crusted | horseradish  
cocktail sauce **30.95**

## THURSDAY NIGHT SURF & TURF

*includes chef's choice potato  
& choice of salad or cup of soup*

*grilled petite filet or 8 oz NY strip  
choice of lobster tail, jumbo shrimp, or scallops*

**\$39.95**

## FRIDAY NIGHT FISH FRY

*includes french fries, house slaw, tartar or cocktail sauce, and  
choice of clam chowder or cherry pie*

*Lake Perch - Pan or Deep Fried  
Walleye - Pan or Deep Fried  
Jumbo Shrimp - Deep Fried*

**\$24.95**