

DESSERT

NICOLLET AVE POT HOLE ICE CREAM 6

chocolate, caramel, toffee, truffles,
sea salt

MAPLE CHEESECAKE 8

brule, caramel, whipped cream

APPLE CRISP 8

spiced whipped cream,
caramel, served warm

PEANUT BUTTER BOMB 10 ^G

flourless chocolate torte crust,
creamy peanut butter center,
covered in chocolate

CRÈME BRULÉE 8 ^G

rich custard topped with
a layer of caramelized sugar

FLOURLESS ESPRESSO TORTE 8 ^G

flourless chocolate cake,
whipped cream, chocolate
covered espresso bean

WINES BY THE GLASS

SPARKLING	BRUT , Freixenet, Blanc de Blancs, <i>Spain</i> , NV	7
WHITE	PINOT GRIGIO , Lunardi, <i>Italy</i> , 2017	9
	SAUVIGNON BLANC , Mantanzas Creek, <i>Sonoma Coast, CA</i> , 2017	12
	CHARDONNAY , Cambria "Katherine's Vineyard", <i>Santa Maria, CA</i> , 2015	12
ROSÉ	ROSÉ , Charles & Charles, <i>Columbia Valley</i> , 2016	9
RED	PINOT NOIR , Ken Wright, <i>Oregon</i> , 2015	14
	MERLOT , Boomtown, <i>Washington</i> , 2014	10
	ZINFANDEL , Joel Gott, <i>California</i> , 2014	12
	MALBEC , Trivento, <i>Argentina</i> , 2014	10
	CABERNET SAUVIGNON , Rodney Strong, <i>Sonoma</i> , 2014	12
	CABERNET SAUVIGNON , Justin, <i>Paso Robles</i> , 2014	19



LUNCH MENU

BEVERAGES

SEEDLIP SPICE 9

Seedlip Spice 94, Ginger Beer,
Lime Juice

BLUEBERRY-BASIL KOMBUCHA 9

Blueberry Kombucha, Basil,
Maple Syrup

Raspberry Lemonade 5

Raspberry Ice Tea 5

San Pellegrino/Panna 500ml 5

STARTERS

OYSTERS ON THE HALF SHELL* 16 ^G
half dozen, mignonette, cocktail sauce

BACON 14 ^G
house-smoked pork belly rib, maple balsamic reduction

CALAMARI 15
crispy fried, sweet peppers, lemon aioli

AVOCADO BRUSCHETTA 12
smashed avocado, arugula, tomato, baguette

SPINACH & ARTICHOKE DIP 12
flatbread cracker, artichoke, pita chips

CRAB CAKE 18
jumbo lump, corn maux choux, red pepper coulis

BREAD SERVICE 3

ENTREES

GRILLED SALMON* 32 ^G
mustard-herb butter, green lentil pilaf

LOBSTER MAC & CHEESE 16
lobster, asiago, truffle oil, applewood smoked bacon

SPICY TOFU 27
seared, kale, sweet peppers, shiitake, carrot, ramen, hoisin-soy broth

SHORT RIB STROGANOFF 24
braised short rib, pan sauce, onions, mushrooms, pasta

OVEN ROASTED CHICKEN 28 ^G
lemon pan sauce, sautéed spinach, fingerling potatoes

WALLEYE FISH & CHIPS 18
beer battered walleye, fries, coleslaw

SOUPS AND SALADS

FARRO SALAD 10
perlini mozzarella, tomato, farro, pine nuts, basil, mint, parmesan preserved lemon vinaigrette

MAPLE ENDIVE 10 ^G
peeled endive, frisee, candied pecans, sliced apple, shaved parmesan, maple-balsamic dressing

SOUTHWESTERN 15 ^G
grilled chicken, romaine, corn, tomato, black bean, avocado, tortilla strips, cilantro-ranch dressing

DAILY SOUP SPECIAL 6/8

CREAMY WILD RICE SOUP 6/8
wild rice, chicken, mushroom

FRENCH ONION 6/8
gruyere cheese, toasted baguette

ADD ONS
^G sirloin* 12 shrimp* 8 ^G
crab cake 9 chicken 6 ^G
^G salmon* 10 tuna* 12 ^G

CHOPHOUSE SALAD 19 ^G
sirloin, chopped greens, tomato, blue cheese, cucumber, egg, bacon, champagne-chive dressing

THAI SHRIMP 16 ^G
grilled shrimp, shredded napa, red cabbage, bell peppers, carrots, pea pods, spinach, Thai lime vinaigrette

CAESAR 10
romaine hearts, parmesan, classic caesar dressing, smoked paprika croutons

CUTS OF STEAK

CENTER CUT FILET* 36/48 ^G
6oz | 10oz

BONELESS STRIP* 50 ^G
prime, 12oz

RIB-EYE* 54 ^G
18 oz, dry-aged, bone-in

SIRLOIN* 30 ^G
grass-fed, 10 oz

BISON STRIP* 42 ^G
10 oz

RIB-EYE* 54 ^G
14 oz, prime, boneless

SAUCES/CRUST

brandy peppercorn 2 ^G
bordelaise 2 ^G
au poivre 2 ^G
buttermilk-blue cheese 2 ^G
black truffle butter 3 ^G

SEAFOOD ADD-ONS

shrimp 10 ^G
crab cake 9
lobster tail 35 ^G
oscar 12 ^G

SANDWICHES

served with fries or sweet potato fries. gluten free bread available

CHOPHOUSE BURGER* 15
half-pound, cheddar, bacon, fried onion straws, lettuce, tomato
substitute beef with a beyond meat patty

TURKEY CLUB 14
roasted turkey, smoked bacon, tomato, herb aioli

SHAVED PRIME RIB 17
provolone, creamy horseradish, sautéed mushrooms, peppers, onions

SMOKED PORK LOIN 15
house-smoked, peppered bacon, chipotle cranberry cheddar, avocado spread, hot honey mustard

GRILLED CHEESE 14
parmesan crusted brioche, rosemary butter, white cheddar, tomato, caramelized onions

BLT 15
Thick cut bacon, pickled tomato, fried egg, avocado spread, bibb lettuce

WALLEYE TACOS 16 ^G
corn tortillas, lettuce, cheddar, pico de gallo

AVOCADO-TOMATO MELT 14
mozzarella, parmesan, basil
+add turkey 2

SIDES

Brussels Sprouts 6 ^G
bacon, shallot, maple glaze
Parmesan Fries 5 ^G
Mashed Yukons 5 ^G
buttermilk, garlic

Wild Mushrooms 6 ^G
rosemary, shallot
Grilled Broccolini 7 ^G
garlic, chili oil

^G gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness