

PROMOTIONS

“LOCALLY SOURCED” A COCKTAIL DINNER

NOVEMBER 8TH – 7 PM

A six-coursed dinner featuring locally grown and produced ingredients from the land of 10,000 lakes. Enjoy Paired Cocktails from Tattersall Distilling. \$85 per person. Reservations required.

WINE TOUR & DINNER

NOVEMBER 2ND – 12 PM

Join us for a local vineyard tour and tasting followed by a five-course dinner featuring paired wine. Make it a weekend with discounted room packages featuring Sunday morning breakfast. Ask our team for more details.

THANKSGIVING BUFFET BRUNCH

NOVEMBER 28TH – 11:30 AM – 5:00 PM

Last Seating 4:30 PM

Featuring the traditional roasted turkey, apple sage stuffing, mashed sweet potatoes, carved prime rib, grilled salmon and Seafood Display.

THANKSGIVING TO-GO

NOVEMBER 28TH – PICK-UP 10 AM – 12 PM

RESERVATIONS REQUIRED

Let us do the cooking, so you can enjoy the feast! Enjoy a variety of Thanksgiving classics fully cooked and ready to eat. Just call and reserve your pick-up time, and we'll see you on Thanksgiving morning! \$165 per package. Serves 10-12 people. No Substitutions

STARTERS

CHILLED SEAFOOD SAMPLER* ^G

KING CRAB LEGS, JUMBO SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL, AHI TUNA TARTAR
FOR TWO 55 FOR FOUR 80

BROILED OYSTERS 14 ^G
garlic-parmesan sauce,
applewood smoke

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

STEAK CARPACCIO* 16
wagyu strip, garlic aioli,
pickled vegetables, crisp onions,
brioche toast

TUNA TARTAR* 16
ahi tuna, ginger-soy vinaigrette,
avocado aioli, lemon gel,
wonton crisp

CALAMARI 15
crispy fried,
sweet peppers, lemon aioli

AVOCADO BRUSCHETTA 12
smashed avocado, arugula,
tomato, baguette

SHRIMP COCKTAIL 16 ^G
spicy cocktail sauce, bacon aioli,
celery, lemon

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

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

CHARCUTERIE 18

FENNEL-GARLIC SALAMI, PAPRIKA-GARLIC SALAMI, SMOKED HAM,
CRANBERRY-CHIPOTLE CHEDDAR, BLUE CHEESE, PICKLES, MUSTARD, RED ONION JAM

SOUPS AND SALADS

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

CHOPHOUSE SALAD 10 ^G
chopped greens, tomato, blue
cheese, cucumber, egg, bacon,
champagne-chive dressing

FRENCH ONION 8
summit porter, gruyere cheese,
toasted baguette

DAILY SOUP SPECIAL 8

CREAMY WILD RICE SOUP 8
wild rice, chicken, mushroom

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

THE WEDGE 10
iceberg lettuce, buttermilk blue
cheese, bacon lardons, tomato, egg,
peppercorn ranch

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

^G gluten free

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

ENTREES

SEA BASS 40

BUTTERNUT SQUASH, CHARRED ONION,
CRIMINI MUSHROOM, BALSAMIC REDUCTION

WALLEYE 34 ^G

pan fried, herb fingerlings,
baby tomato, basil

SCALLOPS 34
creamy farro, beech
mushroom, pancetta,
pea tendrils

OVEN ROASTED
CHICKEN 29 ^G
lemon pan sauce, sautéed
spinach, fingerling potatoes

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

LOBSTER TAILS 60 ^G
two 8oz North American tails,
drawn butter, bruleed lemon

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

CHOPHOUSE
BURGER* 15
half-pound, cheddar, bacon,
fried onion, straws

*substitute beef with
a beyond meat patty*

PRIVATE DINING

ChopHouse private dining rooms are the perfect setting for any occasion, from important business meetings to special celebrations.

We provide customized event planning to ensure your experience is one you and your guests won't soon forget!

For more info contact:

Jordan Roerick

952.830.5271

Email

JordanRoerick@BloomingtonHilton.com

FROM THE GRILL

PRIME CUTS

WAGYU NEW YORK* 33 | 55

6OZ | 10OZ

PRIME RIB-EYE* 54

14OZ, BONELESS

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

BONELESS STRIP* 50
Prime, 12oz

BONE-IN RIB-EYE* 54
18oz

PORTERHOUSE* 85

32OZ PRIME-GRADE, DRY-AGED

LAMB* 47

DOMESTIC RAISED

PRIME RIB* 36

AU JUS, CREAMY HORSERADISH

BISON* 42

10OZ, STRIP

GRASS-FED* 30

10OZ, SIRLOIN

ACCOMPANIMENTS

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

SEAFOOD ADD-ONS

oscar-style 10 ^G
sautéed shrimp 10 ^G
pan-seared scallops 12 ^G
broiled lobster tail 35 ^G

SIDES

TRIO OF SIDES

Select three sides to build your trio 22

Creamed Spinach 8
baby spinach, béchamel

Braised Mushroom Medley 10 ^G
*white wine, rosemary, garlic,
shallots*

Russet Mashed 8 ^G
roasted garlic, cream, butter

Butternut Squash 8 ^G
Walnut, brown butter, sage

Marble Fingerlings 9 ^G
sea salt, olive oil

Parmesan Fries 8 ^G
béarnaise

Grilled Broccolini 10 ^G
garlic, chili oil

Lobster Mac & Cheese 14
*asiago, white truffle oil,
bacon*

Brussels Sprouts 10 ^G
bacon, shallot, maple glaze

^G gluten free

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