

STARTERS

OYSTERS 16 ^G

1/2 DOZEN ON THE HALF SHELL
LEMON, MIGNONETTE

TUNA POKE 16
yuzu wasabi, wakame

CALAMARI 14
crispy fried,
sweet peppers, lemon aioli

CRAB CAKE 18
habanero remoulade, chili oil,
green onion vinaigrette

SHRIMP COCKTAIL 16 ^G
cocktail sauce, lemon

SEAFOOD TOWER 55 ^G
jonah crab claws, lobster tail
shrimp, oysters, tuna poke

AVOCADO BRUSCHETTA 12
smashed avocado, arugula,
tomato, baguette

CHARCUTERIE 18

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

SOUPS AND SALADS

DAILY SOUP SPECIAL 8

FRENCH ONION 8
gruyere cheese,
toasted baguette

MINNESOTA WILD RICE 8
chicken, wild rice, mushrooms
cheddar crisp

CHOPHOUSE SALAD 9 ^G
chopped greens, tomato, blue
cheese, cucumber, egg, bacon,
champagne-chive dressing

APPLE CIDER SALAD 9 ^G
mixed greens, sliced apple,
spiced pecans, white cheddar,
apple cider vinaigrette

THE WEDGE 9 ^G
iceberg lettuce, bacon,
tomato, egg, red onion,
buttermilk-blue cheese
dressing

CAESAR 9
romaine, grated parmesan,
oil cured tomato, crouton

ENTREES

SURF & TURF ^G

8 OZ. COLD WATER LOBSTER TAIL
10 OZ. SIRLOIN, DRAWN BUTTER
50

CHOPHOUSE BURGER 14
half-pound, cheddar, bacon,
fried onion straws

DOUBLE CUT PORKCHOP 28 ^G
Maple glaze, roasted butternut
squash, caramelized onion, kale

PERUVIAN CHICKEN 26 ^G
half chicken, aji verde, aji amarillo,
fingerling potatoes

**VEGAN KOREAN
SHORT RIBS 27**
seitan vegan ribs with Korean
barbeque sauce gochujang and
cabbage slaw

WALLEYE 34 ^G
pan fried, herb fingerlings, baby
tomato, basil

SALMON 33 ^G
cedar roasted, broccolini,
olive caper relish

BROILED SHRIMP 26
angel hair pasta, tomato, basil,
parmesan

SCALLOPS 34 ^G
seared, butternut squash risotto,

SEA BASS

SEARED, KALE, SWEET PEPPERS, SHITAKE,
CARROT, RAMEN, HOISIN REDUCTION
38

LOCAL PARTNERS

Sweetland Orchard *Webster, MN*
Red Table Meats *Minneapolis, MN*
Herbivorous Butcher *Minneapolis, MN*
In Harvest Wild Rice *Bemidji, MN*
Thousand Hills Cattle Co. *Cannon Falls, MN*
Carr Valley Cheese *La Valle, WI*
Our Roof Top Honey

FROM THE GRILL

**WAYGU ^G
FLAT IRON**
8oz, boneless, coffee rub,
lingonberry demi
36

**NEW YORK
STRIP ^G**
10oz, boneless, grass-fed
38

BISON ^G
10oz, strip
38

PRIME RIB ^G
au jus, creamy
horseradish
36

RIB-EYE ^G
14oz, boneless, prime
46

18oz, dry-aged,
bone-in
52

FILET ^G
6oz, center cut
36

8oz, grass-fed,
center cut
44

10oz, center cut
44

SAUCES/CRUST

au poivre 3 ^G
blue cheese 3 ^G
béarnaise 3 ^G

SEAFOOD ADD-ONS

shrimp 10 ^G
crab cake 9
lobster tail 30 ^G
oscar 9 ^G

SIDES

wild mushrooms 10 ^G
rosemary, shallot
asparagus 10 ^G
grilled broccolini 8 ^G
garlic, chili oil

lobster mac & cheese 14
asiago, white truffle oil, bacon
baked potato 7 ^G
sea salt, olive oil
mashed yukons 7 ^G
buttermilk, garlic
loaded with bacon & cheddar 9

hash browns 8 ^G
ribbon cut, fresh herbs, onions
loaded with bacon & cheddar 9
cream corn 8 ^G
garlic, shallots, asiago