

## DESSERT

**NICOLLET AVE POT HOLE  
ICE CREAM 6**  
chocolate, caramel, toffee, truffles,  
sea salt

**CARAMEL CHEESECAKE 6**  
brule, caramel, whipped cream

**FRENCH SILK PIE 5**  
**CHOCOLATE CHIP COOKIE 3**

## WINES BY THE GLASS

SPARKLING	<b>BRUT</b> , Freixenet, Blanc de Blancs, <i>Spain</i> , NV	7
WHITE	<b>PINOT GRIGIO</b> , Lunardi, <i>Italy</i> , 2018	10
	<b>SAUVIGNON BLANC</b> , Mantanzas Creek, <i>Sonoma Coast, CA</i> , 2018	12
	<b>CHARDONNAY</b> , William Hill, <i>CA</i> , 2018	12
RED	<b>PINOT NOIR</b> , Meiomi, <i>California</i> , 2018	13
	<b>MERLOT</b> , Boomtown, <i>Washington</i> , 2018	10
	<b>ZINFANDEL</b> , Joel Gott, <i>California</i> , 2018	12
	<b>MALBEC</b> , Trivento, <i>Argentina</i> , 2018	10
	<b>CABERNET SAUVIGNON</b> , Louis Martini, <i>California</i> , 2017	12
	<b>CABERNET SAUVIGNON</b> , Justin, <i>Paso Robles</i> , 2017	19

## BEVERAGES

### Draft

FULTON LONELY BLONDE 6  
SUMMIT EXTRA PALE ALE 6  
SURLY FURIOUS 6  
BLUE MOON 6  
MILLER LIGHT 5  
PERONI 7

### Bottles

MILLER LITE 5  
BUD LIGHT 5  
BUDWEISER 5  
MICHELOB ULTRA 5  
HEINEKEN 6  
CORONA 6  
GUINNESS 6  
KALIBER 5

### Craft Bottles

**FAIR STATE ROSELLE 7**  
*MINNEAPOLIS, MN -- 12 OZ, ABV: 5.7% IBU: 19*

**BELLS TWO HEARTED IPA 7**  
*KALAMAZOO, MI -- 12 OZ, ABV: 7.0% IBU: 55*

**LOON JUICE HARD CIDER 7**  
*SPRING VALLEY, MN -- 12 OZ, ABV: 6.0% IBU: N/A*

**SUMMIT PORTER 6**  
*ST. PAUL, MN -- 12 OZ, ABV: 5.4% IBU: 48*

### Cocktails

**HIGH WEST SAZERAC 13**  
*HIGH WEST DOUBLE & RENDEZVOUS RYE, SIMPLE SYRUP, PEYCHAUD BITTERS*

**PERFECT MARGARITA 11**  
*MI CAMPO BLANCO, COINTREAU, LIME JUICE, BLUE CURACAO, SALTED RIM*

**CUCUMBER LEMONADE 7**  
*PRAIRIE ORGANIC VODKA CANNED COCKTAIL*

**MOSCOW MULE 11**  
*TITOS VODKA, GINGER BEER, FRESH LIME*

**CLASSIC MANHATTAN 13**  
*BASIL HAYDEN'S, CARPANO ANTICA*



## DINNER MENU

Call 5200 to Place an Order

## STARTERS

**STEAKHOUSE WINGS 15** <sup>G</sup>  
ChopHouse dry rub, steakhouse aioli

**SHRIMP COCKTAIL 16** <sup>G</sup>  
spicy cocktail sauce, lemon

**MARGHERITA FLATBREAD 10**  
tomato, red onion, basil, fresh mozzarella

**CRAB CAKE 18**  
jumbo lump, sriracha aioli

**OYSTERS ON THE HALF SHELL\* 18** <sup>G</sup>  
half dozen, mignonette, cocktail sauce

**KOREAN STYLE RIBS 13** <sup>G</sup>  
baby back ribs, Korean marinade, kimchi

### CHARCUTERIE 18

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

## SOUPS AND SALADS

**THE WEDGE 10** <sup>G</sup>  
iceberg lettuce, buttermilk blue cheese, bacon lardons, tomato, egg, blue cheese dressing

**DAILY SOUP SPECIAL 6/8**

**BRISKET CHILI 8**  
smoked brisket, pinto beans, served with white cheddar and crème fraiche

**ADD ONS**  
sirloin\* 12    shrimp\* 12  
crab cake 9    chicken 8  
salmon\* 11

**CHOPHOUSE SALAD 10** <sup>G</sup>  
chopped greens, tomato, blue cheese, cucumber, egg, bacon, champagne-chive dressing

**CAESAR 9**  
romaine hearts, parmesan, classic caesar dressing, croutons

## SANDWICHES

served with steakhouse seasoned fries. gluten free bread available

**CHOPHOUSE BURGER\* 16**  
half-pound, cheddar, bacon, caramelized onion, lettuce, tomato

**TURKEY BLT 14**  
avocado, roasted turkey, bacon, lettuce, tomato, herb aioli

**GRILLED CHICKEN 14**  
bacon, provolone, lettuce, tomato

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

## ENTREES

**SHRIMP SCAMPI\* 26**  
grilled shrimp, garlic butter sauce, pasta

**SCALLOPS \* 31** <sup>G</sup>  
seared, mushroom leek risotto

**SALMON \* 32** <sup>G</sup>  
spicy mustard cream sauce, collard greens

**VIETNAMESE FLANK 20** <sup>G</sup>  
nuoc cham, peanut, sesame see, cilantro, mint

**LOBSTER MAC & CHEESE 16**  
Lobster, asiago, truffle oil, smoked bacon

## CUTS OF STEAK

all steaks served with herb butter

**TOMAHAWK RIB-EYE 70** <sup>G</sup>  
thirty-two ounce, bone-in

**RIB-EYE\* 57** <sup>G</sup>  
Prime, fourteen ounce, boneless

**SIRLOIN 24** <sup>G</sup>  
ten ounce

**FILET\* 36** <sup>G</sup>  
six ounce, center cut

**FILET\* 48** <sup>G</sup>  
ten ounce, center cut

**DENVER CUT\* 57** <sup>G</sup>  
ten ounce, waygu

### SAUCES/CRUST

sauce béarnaise 5

buttermilk-blue cheese 6 <sup>G</sup>

quartet peppercorn dijon crust 5 <sup>G</sup>

### SEAFOOD ADD-ONS

shrimp 12 <sup>G</sup>

scallops 14 <sup>G</sup>

crab cake 9 <sup>G</sup>

## SIDES

**STEAKHOUSE FRIES 6** <sup>G</sup>

**MASHED YUKONS 8** <sup>G</sup>  
*buttermilk, garlic*

**RISOTTO 8** <sup>G</sup>  
*mushroom, leek*

**ASPARAGUS 10** <sup>G</sup>

**BRAISED MUSHROOMS 10** <sup>G</sup>  
*white wine, rosemary, garlic, shallots*

**BRUSSELS SPROUTS 10** <sup>G</sup>  
*bacon, shallot, garlic*

**CHOPHOUSE SIGNATURE LOBSTER MAC & CHEESE 14**

CAVATAPPI NOODLES, LOBSTER, ASIAGO, TRUFFLE OIL, SMOKED BACON

<sup>G</sup> gluten free

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