

STARTERS

OYSTERS 16 ^G

1/2 dozen on the half shell
lemon, mignonette

BROILED OYSTERS 14

garlic-parmesan sauce,
applewood smoke

CALAMARI 14

crispy fried,
sweet peppers, lemon aioli

AVOCADO BRUSCHETTA 12

smashed avocado, arugula,
tomato, baguette

TUNA TARTAR* 16

ahi tuna, ginger-soy vinaigrette,
avocado aioli, lemon gel, sesame

GULF SHRIMP COCKTAIL 16

spicy cocktail sauce,
remoulade, celery, lemon

STEAK TARTAR* 15 ^G

beef tenderloin, garlic aioli, quail
egg yolk, grilled ciabatta

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

CHILLED SEAFOOD SAMPLER*

king crab legs, gulf shrimp, oysters
tuna tartar, salmon rilette
for two 55 for four 80

SOUPS AND SALADS

DAILY SOUP SPECIAL 8

FRENCH ONION 8
gruyere cheese,
toasted baguette

FARRO SALAD 9
perlini mozzarella, tomato,
farro, pine nuts, basil, mint,
parmesan
preserved lemon vinaigrette

CHOPHOUSE SALAD 9 ^G

chopped greens, tomato, blue
cheese, cucumber,
egg, bacon,
champagne-chive dressing

CAPRESE 10 ^G

burrata mozzarella, heirloom
tomato, fresh basil, olive oil

CAESAR 9 ^G

romaine hearts, classic caesar
dressing, parmesan, grilled
baguette

THE WEDGE 9

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

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

DINNER MENU

ENTREES

CHOPHOUSE BURGER 14

half-pound, cheddar, bacon,
fried onion straws

OVEN ROASTED CHICKEN 28 ^G

lemon pan sauce, sautéed
spinach, 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

LOBSTER TAILS 6

TWO 8OZ NORTH AMERICAN TAILS,
DRAWN BUTTER, BRULEED LEMON
60

GRILLED SALMON* 30

tabbouleh, tzatziki, basil oil

HALIBUT

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

SCALLOPS 34

creamy farro, beech mushroom,
pancetta,
pea tendrils

FROM THE GRILL

LAMB* 47

domestic raised
36

BISON

10oz, strip
38

PRIME RIB

au jus, creamy
horseradish
36

FILET

6oz, center cut
36
10oz, center cut
44

STRIP

10oz, boneless, grass-fed
38
12oz, boneless
45
14oz, bone-in, dry-aged
50

RIB-EYE

14oz, boneless, prime
46
18oz, dry-aged,
bone-in
52

PORTERHOUSE

32oz prime-grade, dry-
aged
80

SAUCES/CRUST

béarnaise 3
brandy peppercorn 2
bordelaise 2
au poivre 3
buttermilk-blue cheese 3

SEAFOOD ADD-ONS

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

SIDES

TRIO OF SIDES

Select three sides to build
your trio 22

Creamed Spinach 8
baby spinach, béchamel

Braised Mushroom Medley 9
*white wine, rosemary, garlic,
shallots ^G*

Russet Mashed 7 ^G
roasted garlic, cream, butter

Hash Browns 8 ^G
ribbon cut, fresh herbs, onions

Baked Potato 7 ^G
sea salt, olive oil

Parmesan Fries 8 ^G
béarnaise

Grilled Broccolini 8 ^G
garlic, chili oil

Lobster Mac & Cheese 14
asiago, white truffle oil, bacon
Asparagus 10 ^G

Creamed Corn 9
roasted corn, béchamel

^G gluten free

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