



# STANDARD

## PRE-FIXE MENU

### STARTERS

ONE FOR EACH GUEST

#### MINI CRAB CAKES

poblano remoulade, lemon

### SALAD

GUEST CHOICE

#### THE WEDGE

blue cheese, bacon,  
tomato, eggs.

#### CAESAR

romaine, parmesan, croutons

#### CHOPHOUSE

chopped greens, blue cheese,  
tomato, cucumber, eggs, bacon,  
chive vinaigrette.

### ENTREE

GUEST CHOICE

#### FILET

six ounce

#### PORK CHOP

rosemary demi glace

#### VEGAN SHORT RIB

korean barbeque,  
spicy cabbage slaw

#### SALMON

mediterranean seasoning,  
arugula, tomato, cucumber sauce

### TABLE SIDES

PICK 2 FOR GROUP TO SHARE

#### WILD MUSHROOMS

rosemary, shallot

#### MASHED YUKONS

garlic, butter

#### GRILLED BROCCOLINI

garlic, chili oil

#### LOBSTER MAC & CHEESE

asiago, white truffle oil, bacon

**ADD A DESSERT COURSE**



# SELECT

## PRE-FIXE MENU

### STARTERS

ONE FOR EACH GUEST

**PORK BELLY**  
maple demi

**MINI CRAB CAKES**  
poblano remoulade, lemon

### SALAD

GUEST CHOICE

**THE WEDGE**  
blue cheese, bacon,  
tomato, eggs.

**CAESAR**  
romaine, parmesan, croutons

**CHOPHOUSE**  
chopped greens, blue cheese,  
tomato, cucumber, eggs, bacon,  
chive vinaigrette.

### ENTREE

GUEST CHOICE

**FILET**  
ten ounce

**PORK CHOP**  
rosemary demi glace

**PRME RIB**  
sixteen ounce

**SALMON**  
mediterranean seasoning,  
arugula, tomato, cucumber sauce

**VEGAN SHORT RIB**  
korean barbeque,  
spicy cabbage slaw

### TABLE SIDES

PICK 2 FOR GROUP TO SHARE

**WILD MUSHROOMS**  
rosemary, shallot

**MASHED YUKONS**  
garlic, butter

**GRILLED BROCCOLINI**  
garlic, chili oil

**LOBSTER MAC & CHEESE**  
asiago, white truffle oil, bacon

**ADD A DESSERT COURSE**



# CHOICE

## PRE-FIXE MENU

### STARTERS

ONE FOR EACH GUEST

#### SEAFOOD SAMPLER

Lobster tail, shrimp cocktail,  
oysters, crab legs

### SALAD

GUEST CHOICE

#### THE WEDGE

blue cheese, bacon,  
tomato, eggs.

#### CAESAR

romaine, parmesan, croutons

#### CHOPHOUSE

chopped greens, blue cheese,  
tomato, cucumber, eggs, bacon,  
chive vinaigrette.

### ENTREE

GUEST CHOICE

#### FILET

ten ounce

#### PORK CHOP

rosemary demi glace

#### RIBEYE

eighteen ounce, bone-in

#### SALMON

mediterranean seasoning,  
arugula, tomato, cucumber sauce

#### VEGAN SHORT RIB

korean barbeque,  
spicy cabbage slaw

#### WALLEYE

pan fried, baby tomato, basil

### TABLE SIDES

PICK 2 FOR GROUP TO SHARE

#### WILD MUSHROOMS

rosemary, shallot

#### MASHED YUKONS

garlic, butter

#### GRILLED BROCCOLINI

garlic, chili oil

#### LOBSTER MAC & CHEESE

asiago, white truffle oil, bacon

**ADD A DESSERT COURSE**

# PRIME

## pre-fixe menu

### STARTERS

ONE FOR EACH GUEST

#### SEAFOOD SAMPLER

Lobster tail, shrimp cocktail,  
oysters, crab legs

### SALAD

GUEST CHOICE

#### THE WEDGE

blue cheese, bacon,  
tomato, eggs.

#### CAESAR

romaine, parmesan, croutons

#### CHOPHOUSE

chopped greens, blue cheese,  
tomato, cucumber, eggs, bacon,  
chive vinaigrette.

### ENTREE

GUEST CHOICE

#### FILET

ten ounce

#### PORK CHOP

rosemary demi glace

#### RIBEYE

eighteen ounce, bone-in

#### LOBSTER TAILS

broiled, drawn butter, lemon

#### VEGAN SHORT RIB

korean barbeque,  
spicy cabbage slaw

#### WALLEYE

pan fried, baby tomato, basil

### TABLE SIDES

PICK 2 FOR GROUP TO SHARE

#### WILD MUSHROOMS

rosemary, shallot

#### MASHED YUKONS

garlic, butter

#### GRILLED BROCCOLINI

garlic, chili oil

#### LOBSTER MAC & CHEESE

asiago, white truffle oil, bacon

### DESSERT

#### SAMPLER

a selection of our house made desserts