



## SMALL PLATES

### GRILLED ARTICHOKE

with lemon aioli 12.

### BAR HARBOR MUSSELS

white wine | shallot | garlic 17.

### CRAB CAKE

pickled aliums | mustard sauce 16.

### SHRIMP COCKTAIL

cocktail sauce | lemon 17.

### WISCONSIN CHEESE PLATE

seasonal jam | country toast 14.

## SOUP AND SALAD

### CLAM CHOWDER

surf clams | sweet corn | potatoes | fresh cream 8.

### FRENCH ONION

gruyere cheese | toasted baguette 8.

### CLASSIC CAESAR\*

parmesan | caesar dressing | ciabatta croutons 12.

### THE WEDGE

iceberg | bacon | tomato | eggs | blue cheese dressing 12.

### CHOPHOUSE SALAD

blue cheese | tomato | cucumber | eggs | bacon | champagne-chive dressing 12.

### FIELD GREENS

radish | toasted garlic vinaigrette 11.

## STEAKS & CHOPS

### BONE-IN PRIME RIBEYE\*

18oz | 50.

### PRIME NY STRIP\*

12oz 32.

### DRY AGED BONE-IN NY STRIP\*

16oz | 46.

### DRY AGED RIB-EYE\*

14oz | 44.

### BONE-IN FILET\*

12oz | 60.

### FILET MIGNON\*

6oz 34. | 10oz 46.

### BERKSHIRE PORK CHOP\*

14oz | 28.

### SLOW ROASTED PRIME RIB\*

14oz 30., 22oz 36.

AVAILABLE FRIDAY AND SATURDAY ONLY

## ENHANCMENTS

AU POIVRE | BLUE CHEESE CRUST | RED WINE DEMI GLACE

SCALLOPS\* 12 each | LOBSTER TAIL 35. | KING CRAB LEGS 30.

\*consuming raw & undercooked meat, poultry, seafood or eggs may increase your risk of food bourne illness

## ENTREES

### ROASTED AMISH CHICKEN

leek fondue | marbled potatoes 26.

### SCOTTISH SALMON A LA PLANCHA\*

spring pea | rhubarb | lemon confit 28.

### LOBSTER TAILS

two 7oz cold water tails | grilled lemon 60.

### TROUT ALMONDINE

haricot vert | almond crust 26.

## SIDES

FRIES aioli 8.

### BAKED IDAHO POTATO

chive | sour cream 8.

### ROASTED MUSHROOMS

sherry | dill 8.

### CREAMED SPINACH

black earth spinach | bechamel 8.

### GRILLED ASPARAGUS

eggs mimosia | taragon 8.

### GRILLED BROCCOLI

garlic | chili flake 8.

### MASHED POTATOES

sour cream | roasted garlic 8.