STARTERS

CRAB CAKE

cucumber relish | smoky aioli 16

SHRIMP COCKTAIL

cocktail sauce | lemon 17

WISCONSIN CHEESE PLATE

seasonal jam | country toast 14

BAKED HERBED GOAT CHEESE

petit salad | croutons 10

ESCARGOT

herbed butter | bacon | baguette 12

SOUP & 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

FIELD GREENS

radish | toasted garlic vinaigrette 11

CHOPHOUSE SALAD

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



DINNER MENU

FROM THE GRILL

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**

FILET MIGNON

6oz **34 |** 10oz **46**

BERKSHIRE PORKCHOP

14oz | **28**

ENHANCEMENTS

AU POIVRE | BLUE CHEESE CRUST RED WINE DEMI GLACE

SCALLOPS 8 each | LOBSTER TAIL 35

*parties of 6 or more people will receive a 17% gratuity

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

PAN ROASTED BREAST OF AMISH CHICKEN

marble potatoes | black garlic vinaigrette seared chinese broccoli | charred onion sauce 26

SEARED SCALLOPS

asparagus risotto | lobster glace 40

ALASKAN HALIBUT

persian cucumbers | trumpet royal mushroom cucumber dill broth **36**

RIGATONI

marninated artichoke | sarvecchio parmesan diced tomato|asparagus|artichoke cream|basil 22

SIDES

MASHED POTATOES

sour cream | roasted garlic 8

BAKED IDAHO POTATO

chive | sour cream 8

ROASTED MUSHROOMS

sherry | dill 8

CREAMED SPINACH

black earth spinach | bechamel 8

FRIED BRUSSEL SPROUTS

breadcrumb | rosemary | sarvecchio 8

GRILLED BROCCOLI

garlic | chili flake 8

FRIES

aioli 8