

WINE WEDNESDAYS

50% OFF BOTTLES UP TO \$99
25% OFF BOTTLES \$100 OR MORE

UPCOMING EVENTS

JOIN US FOR VALENTINE'S DAY!
FOUR COURSE MENU WITH DRINK PAIRINGS
AND TABLE-SIDE PORTERHOUSE STEAK CARVING
\$150 FOR TWO

GRADUATION IS RAPIDLY APPROACHING!
BOOK EARLY TO RESERVE YOUR TABLE
OPEN SPECIAL HOURS SUNDAY, MAY 19, 2019
2PM - 8PM

CHEF'S FEATURED SEASONAL SPECIALS
ASK YOUR SERVER TONIGHT

DINE WITH US ON THE FIRST FRIDAY OF EVERY MONTH
FOR A CHANCE TO WIN A COMPLIMENTARY \$100 GIFT CARD
BOOK NOW!

STARTERS

CHILLED SEAFOOD SAMPLER* ^{GF}

KING CRAB LEGS, LOBSTER, SHRIMP, OYSTERS
FOR TWO 50 FOR FOUR 75

BAKED OYSTERS 12
spinach, shallots, mustard, bacon,
pepper cream

OYSTERS ON THE
HALF SHELL* 14 ^{GF}
half dozen, mignonette,
cocktail sauce

WAGYU BEEF CARPACCIO* 12
garlic aioli, shaved parmesan,
mustard greens, fried capers,
cured egg

TUNA TARTAR* 13
wasabi cream, pickled ginger, fried
wontons

SUNCHOKE CHIPS 10 ^{GF}
deep-fried, lemon zest, sea salt,
maple-thyme vinaigrette, meyer
lemon aioli

DIVER SCALLOPS 16 ^{GF}
pearl onions, Nueske's bacon,
cranberry coulis

CRAB CAKES 18
jumbo lump, pear-jicama relish,
meyer lemon aioli

SHRIMP COCKTAIL 15 ^{GF}
horseradish cocktail sauce, pickled
vegetables, lemon

CALAMARI 15 ^{GF}
lemon beurre blanc, cherry
tomato, kalamata olives, capers

WISCONSIN CHEESE PLATE

FEATURING THE STATE'S FINEST CHEESES,
GRAPES, FIG-HONEY JAM, RYE CRACKERS
SEE MENU INSERT FOR TODAY'S SELECTIONS AND PRICES

SOUPS AND SALADS

ROASTED BEET ^{GF}
AND QUINOA 10
mustard greens, cranberry goat
cheese, spiced walnuts

CHOPHOUSE SALAD 9 ^{GF}
buttermilk-blue cheese, tomato,
cucumber, egg, bacon,
champagne-chive dressing

FRENCH ONION 8
beef broth, sherry, gruyere
cheese, crostini

SEAFOOD BISQUE 10
jumbo lump crab, crostini, chives

CAESAR 8
romaine, classic caesar dressing,
ciabatta croutons, parmesan

SALAD NIÇOISE* 15/30 ^{GF}
seared ahi tuna, green beans,
purple potato, cherry tomato,
boiled egg, olives, tarragon
vinaigrette

THE WEDGE 8 ^{GF}
iceberg lettuce, bacon, cherry
tomato, egg, buttermilk-blue
cheese dressing

^{GF} gluten free

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

ENTREES

MERO SEA BASS 42 ^{GF}

LEMON BEURRE BLANC, CELERIAC-APPLE SLAW,

CRAB-STUFFED JUMBO PRAWNS 30
bacon-wrapped, louisiana-style red beans and
rice, lemongrass aioli, cilantro

SCALLOPS 34
creamy farro, beech
mushroom, pancetta,
pea tendrils

OVEN ROASTED
CHICKEN 28 ^{GF}
orange-sage brined,
wild rice, butternut squash,
madeira plum sauce

BRAISED PORK OSSO
BUCCO 28
purple potato gnocchi,
pearl onions, wilted greens,
port-honey jus

SEASONAL SALMON*
MARKET PRICE ^{GF}
vegetable medley, pea puree,
lemon-caper crème fraiche

HAND-MADE FETTUCCINI 24
wild mushrooms, charred asparagus,
parmesan, fresh herbs

PRIVATE DINING

ChopHouse private dining rooms are the perfect
setting for any occasion, from important business
meetings to special celebrations.

We provide customized event planning
to ensure your experience is one
you and your guests won't soon forget!

For more info contact:
414-390-4569

zulfshariff@hiltonmilwaukee.com

FROM THE GRILL

PRIME CUTS

BONELESS STRIP* 38

12OZ, PRIME

BONE-IN RIB-EYE* 52

18OZ, PRIME

CENTER CUT FILET* 34/46
6oz | 10oz

BONE-IN STRIP* 52
16oz dry aged

BONELESS RIB-EYE* 50
14oz dry aged

PRIME RIB* 30 / 36

AVAILABLE ON FRI & SAT

14OZ | 22OZ

LOBSTER TAILS 60 ^{GF}
two 7oz North American tails,
drawn butter, grilled lemon

BISON TENDERLOIN* 40 ^{GF}
7oz hand-cut, squash risotto, red
wine demi-glace

STRAUSS LAMB CHOPS* 44 ^{GF}
double bone, red wine demi-glace,
trumpet mushroom

TRUEBRIDGE FARMS TOMAHAWK PORK CHOP* 30
braised cabbage, apple, leek,
spotted cow beer reduction

ACCOMPANIMENTS

béarnaise 2
brandy peppercorn 2
red wine demi-glace 2
au poivre 2
butter-milk-blue cheese 2
black truffle butter 3
balsamic-braised pearl onions 3

SEAFOOD ADD-ONS

oscar-style 12
sautéed shrimp 10 ^{GF}
pan-seared scallops 12 ^{GF}
broiled lobster tail 35 ^{GF}
broiled king crab legs 24 ^{GF}

SIDES

TRIO OF SIDES

Select three sides to build
your trio 22

Asparagus 10 ^{GF}
grilled, lemon butter

Brussels Sprouts 8 ^{GF}
onions & bacon

Braised Mushroom Medley 12 ^{GF}
wild mushrooms, white wine,
rosemary, garlic, shallots

Broccolini 8 ^{GF}
roasted with chili oil
Green Beans 9 ^{GF}
shallots, garlic, hazelnut,
lemon zest

Cheddar Potato Gratin 9 ^{GF}
aged cheddar, cream, herbs

Polenta Torte 9 ^{GF}
butternut squash, pear, goat
cheese

Lobster Hash Browns 15 ^{GF}
bacon, scallions, crème
fraiche

Lobster Macaroni 20
aged cheddar, truffle, bacon

Russet Mashed 7 ^{GF}
roasted garlic, cream, butter

Baked Potato 7 | Loaded 8 ^{GF}
choose from: butter, bacon,
cheddar, sour cream, chives

^{GF} gluten free

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