

HALL OF FAME



CHOPHOUSE

STARTERS

WISCONSIN CHEESE BOARD

four award winning local cheeses - seasonal fruit -
nuts - flatbread crackers

17

BLISTERED TOMATO BRUSCHETTA

roasted cherry tomato - boursin cheese -
basil - balsamic glaze

13

SEAFOOD STARTER SAMPLER

tempura lobster tail - fried calamari -
jumbo cocktail shrimp - accompanying sauces

31

FRESH CALAMARI

crispy fried - roasted tomato aioli

14

SHRIMP COCKTAIL

1 lb. jumbo shrimp - tangy cocktail sauce

18

SALADS & SOUPS

ICEBERG WEDGE

gorgonzola - candied bacon - cherry tomato -
red onion - bleu cheese dressing

8

PEAR SALAD

brandied pear - mixed greens - boursin cheese - pecans
raspberry vinaigrette

8

CLASSIC CEASAR

baby romaine lettuce - shaved parmesan cheese -
croutons - anchovies

7

BAKED FRENCH ONION

toasted crouton - provolone cheese

7

HOUSE

lettuce blend - cherry tomato - red onion -
cucumbers - croutons

5

CHEF'S SOUP CREATION

fresh daily

5

PASTAS

SHRIMP SCAMPI

sautéed shrimp - peppers - onions -
white wine sauce - linguine

25

VEGETARIAN PESTO

cherry tomato - asparagus - mush-
rooms - pesto cream sauce - linguine

21

LEMON GARLIC CHICKEN

roasted chicken - orecchiette pasta -
lemon rosemary garlic sauce

22

*whether dining out or eating at home, consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**USDA PRIME
&
ANGUS STEAKS**

FILET MIGNON* center cut, 8 oz.	44
PRIME BONE-IN FILET* 8 oz.	63
NEW YORK STRIP* 14 oz.	49
PRIME NEW YORK STRIP* bone-in, 14 oz.	63
COWBOY RIBEYE* bone-in, 20 oz.	62
PORTERHOUSE* 32 oz.	79
SURF + TURF* 8 oz. center cut filet + 9 oz. lobster tail	76
STEAK + CAKE* 8 oz. center cut filet + crab cake	54



We proudly serve the finest USDA Prime and Choice steaks from Linz Heritage Angus. Family owned, sustainably and locally raised genuine Black Angus that is aged to perfection



SIGNATURES

BLACK + BLEU STRIP*

14 oz. center cut steak - blackened - blue cheese crown
52

DUROC PORK CHOP*

16 oz. double bone - blueberry gastrique
33

GOAT CHEESE + BALSAMIC FILET*

8 oz. filet mignon - local goat cheese - balsamic reduction
47

**FRESH FISH
&
SEAFOOD**

SALMON*

creamed mushroom greens
28

CRAB CAKES

three lump crab cakes - roasted pepper + garlic aioli
37

PORCINI DUSTED BARRAMUNDI*

pan seared - poached onion puree
27

COLD WATER LOBSTER

9 oz tail
42

SWORDFISH*

horseradish citrus pesto crusted
28

LOBSTER + SHRIMP

9 oz. tail - sautéed or blackened shrimp
53

ENTRÉE ENHANCEMENTS

CRAB CAKE
12

SALMON FILET
7

LOBSTER TAIL
37

1/2 lb Shrimp
sautéed or blackened
13

CHICKEN BREAST
grilled or blackened
6

SIDES

ASPARAGUS

FRENCH FRIES

BAKED POTATO

SAUTEED MUSHROOMS

**ROASTED FINGERLING
POTATOES**

SAUTEED ONIONS

GARLIC MASHED POTATOES

DAILY VEGETABLE