



SHAREABLES

TAVERN FRIES OR TATER TOTS
fancy sauce & seasoned sour cream \$6

COLOSSAL ONION RINGS
buttermilk ranch \$8

CHEESE CURDS
tomato jam & buttermilk ranch \$10

GIANT PRETZEL
with beer cheese sauce & Carolina mustard \$13

CAJUN STEAK BITES
whiskey glaze, horseradish cream \$17

WINGS
choice of: dry rub, buffalo, or whiskey glazed,
served with ranch or blue cheese \$16

PESTO CHICKEN FLATBREAD
mozzarella, aioli, balsamic glaze, red onion \$13



HANDHELDS

choice of french fries, tots, fruit, kettle chips or cole slaw

TAVERN BURGER*
lettuce, tomato, raw onion \$13

add sharp cheddar, swiss, american,
pepper jack, muenster, gouda, bleu cheese, sauteed mushrooms,
caramelized onions, fried egg, or bacon \$2 each
Substitute impossible burger patty \$2

ROTISSERIE CHICKEN MELT
bacon, smoked gouda, aioli, toasted sourdough \$16

TURKEY CLUB
turkey, thick cut bacon, lettuce, tomato & mayo
on toasted sourdough \$16

WHISKY BURGER*
bacon, cheddar, lettuce, tomato, onion, aioli \$17

WALLEYE
lettuce, tomato, tartar sauce, ciabatta \$18

MAINS

SALMON
seasonal vegetables
and starch choice \$26

WALLEYE
seasonal vegetables
and starch choice \$30

POT PIE
homemade, rotisserie chicken \$16

MAC 'N' CHEESE
housemade, cheddar,
smoked gouda \$14

TATER TOT HOTDISH
ground beef, rich brown sauce,
mixed vegetables \$16

CHICKEN TENDERS
cole slaw, french fries,
honey mustard \$1

CHICKEN FETTUCCINI
rotisserie chicken, mushrooms,
spinach, garlic thyme cream \$22

BRAISED POT ROAST
wild mushroom bordelaise
and mashed potatoes \$32

WOOD FIRED MEATS

*accompanied with seasonal vegetables and choice of starch:
autumn rice, mashed potatoes, baked potato or
daily potato all steaks served with herbed butter.*

Please note that smoked rotisserie cooking may impart a slight pink color.

PRIME SIRLOIN*
9oz - \$30

RIBEYE*
14oz - \$42

CENTERCUT FILET*
6oz - \$40

**BONE-IN
DUROC PORK CHOP**
whiskey glazed
12oz - \$22

ROTISSERIE CHICKEN
\$20

STEAK ADDITIONS

caramelized onions, bleu cheese or whiskey glaze \$2 each
onion rings, roasted mushrooms \$4 each

SOUPS & SALADS

CHICKEN NOODLE SOUP,
MUSHROOM WILD RICE SOUP
cup - \$6 | bowl - \$9

MIXED GREENS
carrot, cucumber, onion, tomato, choice of dressing \$6

CHOPHOUSE SALAD
romaine & iceberg blend, tomatoes, bacon, red onions, egg, cheddar
cheese, croutons, tossed in ranch dressing side \$7 | full - \$14

CAESAR*
hearts of romaine, croutons, parmesan side \$6 | full - \$13
add grilled chicken \$3 | add salmon, shrimp or steak \$5

WEDGE
iceberg, tomato, bacon, bleu cheese, choice of dressing \$8

FARMER'S MARKET
rotisserie chicken, butternut squash, apples, dried cranberries,
bleu cheese, candied walnuts, aged sherry vinaigrette \$16

DESSERTS

SMORES JAR
marshmallow fluff, soft ganache, graham crackers \$6

**ROASTED APPLE &
BLACKBERRY MOUSSE JAR**
roasted apple compote, yellow cake, blackberry mousse \$6

CRÈME BRULEE
classic vanilla bean \$6

CHOCOLATE LAVA CAKE
molten center, vanilla bean ice cream \$6

HOUSEMADE CHEESECAKE
changes monthly \$7



SIDES

MASHED POTATOES \$6
AUTUMN RICE \$6

BAKED POTATO \$6
ASPARAGUS \$8

MAC N CHEESE \$8
LOADED BAKER \$8

**consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Valentines day limited menu 12.31.24*