

## 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

**PESTO CHICKEN FLATBREAD**  
mozzarella, aioli, balsamic glaze, red onion \$14

**CAJUN STEAK BITES\***  
whiskey glaze, horseradish cream \$17

## HANDHELDS

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

**TAVERN BURGER\***  
lettuce, tomato, raw onion \$14  
add sharp cheddar, swiss, american, pepper jack, smoked gouda,  
bleu cheese crumbles, sauteed mushrooms \$1 each  
caramelized onions,  
fried egg, or bacon \$3 each  
*Substitute impossible burger patty \$3*

**CASHEW CHICKEN WRAP**  
crisp cabbage, red peppers, cucumber, carrots, jicama, rotisserie  
chicken, cashews & sesame dressing in a garlic & herb tortilla \$16

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

**WHISKEY GLAZED BURGER\***  
bacon, cheddar, lettuce, tomato, onion, aioli \$19

## 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.*

**14OZ RIBEYE**  
\$44

**6OZ CENTER CUT FILET**  
\$42

**8OZ PRIME SIRLOIN**  
\$30

**12OZ BONE IN DUROC  
PORK CHOP**  
whiskey glazed \$24

**ROTISSERIE CHICKEN**  
\$20

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

### STEAK ADDITIONS

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

## MAINS

**WALLEYE**  
seasonal vegetables  
and starch choice \$30

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

**SALMON**  
seasonal vegetables  
and starch choice \$26

**POT PIE**  
homemade, rotisserie chicken \$16

**CHICKEN TENDERS**  
cole slaw, french fries,  
honey mustard \$18

**CAJUN FETTUCCINI**  
peppers, tomatoes, green onions,  
cajun cream sauce \$19  
add grilled chicken \$3, shrimp \$5  
or steak \$7

**BRAISED POT ROAST**  
served over mashed potatoes  
with bordelaise sauce & seasonal  
vegetables \$32

## SOUPS & SALADS

**CHICKEN NOODLE, WILD RICE  
OR SOUP DU JOUR**  
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 - \$9 | full - \$15

**CAESAR\***  
hearts of romaine, croutons, parmesan side - \$6 | full - \$13

**WEDGE**  
iceberg, tomato, bacon, amablu, choice of dressing \$8

**FARMER'S MARKET**  
rotisserie chicken, butternut squash, apples, dried cranberries,  
amablu, candied walnut, aged sherry vinaigrette \$16  
add grilled chicken \$3, shrimp \$5, salmon \$6 or steak \$7

## DESSERTS

**ULTIMATE CHOCOLATE PEANUT BUTTER JAR**  
chocolate cake, chocolate fudge, cookie crumble,  
peanut butter & chocolate mousse \$7

**BANANA CREAM PIE JAR**  
graham cracker crust, banana mousse,  
whipped cream & vanilla wafers \$7

**CRÈME BRULEE**  
classic vanilla bean \$7

**CHOCOLATE LAVA CAKE**  
molten center, vanilla bean ice cream \$7

**HOUSEMADE CHEESECAKE**  
changes monthly \$8

## 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. NYE limited menu 11.10.25*