



STARTERS

RAVIOLI

FRIED BURRATA STUFFED RAVIOLI, PARMESAN, HOUSE SAUCE 16.50

MEATBALLS

PARMESAN, OLIVE OIL, HERBS, ALA VODKA 18

TABLE FRITES

CURRY MUSTARD, BBQ, TRUFFLE AIOLI 13.50

CALAMARI

CORNMEAL DUSTED CALAMARI, PEPPERONCINI, VODKA POMODORO 19.50

SPINACH DIP

ROASTED RED PEPPER, ARTICHOKE, SPINACH, CHEESE, TOASTED FLATBREAD 17

BRUSCHETTA

BURRATA, HEIRLOOM TOMATO, PESTO, BALSAMIC, CIABATTA 17

ARANCINI

FRIED PROVOLONE AND MOZZARELLA RISOTTO, POMODORO 16.50

SHRIMP COCKTAIL

JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON 16

CASUAL FARE

SUBSTITUTE OR ADD: FRENCH FRIES OR YUKON FRITES 3 | HAND DIPPED ONION PETALS 4
SANDWICHES SERVED WITH KETTLE CHIPS AND PICKLE

ANY SALAD AS A SIDE

GARDEN OR CAESAR 7 | WEDGE OR STRAWBERRY 11

MUSHROOM FLATBREAD

FARM CHEESE, SPINACH, SHALLOT CONFIT, BALSAMIC REDUCTION 21

THE GOAT

HUMMUS, FARM CHEESE, CRISPY CHICKPEAS, CUCUMBER, PEPPADEWS, MICROGREENS,
VINAIGRETTE, SEEDY BUN 17

CHEF BURGER

LETTUCE, TOMATO, ONION 17.75

TOPPERS:

AMERICAN, SWISS, PICKLED JALAPENO 2

BACON, BLUE CHEESE, MUSHROOMS, ONIONS 3

OLIVE BURGER

OLIVE MAYO, SWISS CHEESE, LETTUCE, TOMATO, ONION 19.25

WINGS

TRADITIONAL OR BONELESS | CELERY | BLUE CHEESE OR RANCH
BBQ, BUFFALO, DRY RUB, SPICY HONEY GARLIC 18.50

MARGHERITA FLATBREAD

MOZZARELLA, BASIL, VODKA POMODORO, BALSAMIC REDUCTION 21

GOUDA CHICKEN MAC

CRISPY CORNMEAL DUSTED CHICKEN, CAVATAPPI PASTA, SMOKED GOUDA CHEESE SAUCE 27

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FROM THE KITCHEN

ANY SALAD AS A SIDE
GARDEN OR CAESAR 7 | WEDGE OR STRAWBERRY 11

PAN SEARED SALMON

SALMON FILLET, YUKON WHIPPED POTATO, MARKET VEGETABLE, LEMON DILL CREMA 41

PESTO RIGATONI

ARTICHOKE HEARTS, TOASTED PISTACHIO, VERNALES PESTO CREAM
ADD CHICKEN 9 34

ANGEL HAIR & MEATBALLS

HAND MADE MEATBALLS, PARMESAN, HOUSE SAUCE 38

LAKE PERCH

LIGHTLY DUSTED AND PAN FRIED, CABBAGE SLAW, STEAK FRIES, REMOULADE 42

ROAST CHICKEN

AIRLINE CHICKEN BREAST, CHICKEN THIGH, YUKON WHIPPED POTATO,
MARKET VEGETABLE, CHICKEN JUS 39

TORTELLINI ALA VODKA

ITALIAN SAUSAGE, RED ONION PEPPERONATA, VODKA POMODORO 35

KING CRAB

1.25 POUNDS JUMBO ALASKAN KING CRAB, YUKON WHIPPED POTATO,
MARKET VEGETABLE, DRAWN BUTTER, LEMON MKT

SCAMPI CAVATAPPI

SAUTEED SHRIMP, CHERRY TOMATO, ROAST GARLIC, PARSLEY,
LEMON BUTTER PAN SAUCE 44

HEARTH & HARVEST

ENTRÉE SALAD ADDITIONS: GRILLED OR CRISPY CHICKEN 9 | SALMON 14 | STEAK 18

BREAD SERVICE

ARTISAN CIABATTA, PESTO, GARLIC BUTTER 9

SOUP DU JOUR

ASK YOUR SERVER ABOUT TODAY'S FEATURE CUP 7 | BOWL 13

GARDEN SALAD

FRESH GREENS, TOMATO, CUCUMBER, GREEN PEPPER, CHEDDAR, CROUTONS 16

CHOOSE: CREAMY HOUSE BALSAMIC, RANCH, ITALIAN VINAIGRETTE, BLUE CHEESE,
WHITE BALSAMIC VINAIGRETTE

WEDGE

CRISP ICEBERG, MARINATED TOMATO, RED ONION, BACON, CROUTONS,
BUTTERMILK BLUE CHEESE 18

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING 16

STRAWBERRY SALAD

FRESH GREENS, GOAT CHEESE, STRAWBERRIES, CANDIED PECANS,
WHITE BALSAMIC VINAIGRETTE 19

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CHOPHOUSE CLASSICS

STEAKS SERVED WITH VERNALES STEAK SAUCE OR BEARNAISE
ALL CHOPS SERVED WITH YUKON WHIPPED POTATO & MARKET VEGETABLE

ANY SALAD AS A SIDE
GARDEN OR CAESAR 7 | WEDGE OR STRAWBERRY 11

RIBEYE

14 OUNCE HAND CUT BLACK ANGUS

54

BISTRO

8 OUNCE TENDER CUT STEAK

41

RACK OF RIBS

VERNALES BBQ GLAZED ST. LOUIS SLOW COOKED RIBS 44 | HALF RACK 32

TOMAHAWK

32 OUNCE CERTIFIED ANGUS BONE-IN RIBEYE

MKT

PORK SHANK

THREE 4 OUNCE BRAISED PORK SHANKS

48

FILET

7 OUNCE CENTER CUT TENDERLOIN

58

ENHANCEMENTS

BLUE CHEESE

3.50

MUSHROOMS & ONIONS

4.50

GARLIC HERB BUTTER

3.50



Black & Blue - seared raw 110° ■ Rare - cold, purple center 120° ■ Medium Rare - warm, red center 130°
Medium - hot, pink center 140° ■ Medium Well - slightly pink 150° ■ Well Done - hot, gray center 160°

All chops can be prepared gluten-free; request with your server



TABLE SIDES

ASPARAGUS

GRILLED FRESH ASPARAGUS

7

GLAZED CARROTS

BOURBON GLAZED CARROTS

6

YUKON FRITES

CRISPY FRIED YUKON GOLD POTATOES

7

LOBSTER TAIL

4 OUNCE TAIL, SEASONED, BAKED, DRAWN
BUTTER, LEMON

14

GOUDA MAC

CAVATAPPI, SMOKED GOUDA CHEESE SAUCE

13

LOADED BAKED POTATO

BAKED RUSSET POTATO, BACON,
SHARP CHEDDAR, SCALLION, SOUR CREAM

8

RISOTTO

CREAMY PARMESAN RISOTTO

7

ONION PETALS

FRIED BEER BATTERED ONION PETALS

8

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