



STARTERS

RAVIOLI	
FRIED BURRATA STUFFED RAVIOLI, PARMESAN, HOUSE SAUCE	17.50
MEATBALLS	
PARMESAN, OLIVE OIL, HERBS, ALA VODKA	19
TABLE FRITES	
CURRY MUSTARD, BBQ, TRUFFLE AIOLI	14.50
CALAMARI	
CORNMEAL DUSTED CALAMARI, PEPPERONCINI, VODKA POMODORO	21
SPINACH DIP	
ROASTED RED PEPPER, ARTICHOKE, SPINACH, CHEESE, TOASTED FLATBREAD	18
BRUSCHETTA	
BURRATA, HEIRLOOM TOMATO, PESTO, BALSAMIC, CIABATTA	18
ARANCINI	
FRIED PROVOLONE AND MOZZARELLA RISOTTO, POMODORO	17.50
SHRIMP COCKTAIL	
JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON	17

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 8 WEDGE OR STRAWBERRY 12
MUSHROOM FLATBREAD	
FARM CHEESE, SPINACH, SHALLOT CONFIT, BALSAMIC REDUCTION	22
THE GOAT	
HUMMUS, FARM CHEESE, CRISPY CHICKPEAS, CUCUMBER, PEPPADEWS, MICROGREENS, VINAIGRETTE, SEEDY BUN	18
CHEF BURGER	
LETTUCE, TOMATO, ONION	18
TOPPERS:	
AMERICAN, SWISS, PICKLED JALAPENO 2	
BACON, BLUE CHEESE, MUSHROOMS, ONIONS 3	
OLIVE BURGER	
OLIVE MAYO, SWISS CHEESE, LETTUCE, TOMATO, ONION	19.50
WINGS	
TRADITIONAL OR BONELESS CELERY BLUE CHEESE OR RANCH	
BBQ, BUFFALO, DRY RUB, SPICY HONEY GARLIC	19
MARGHERITA FLATBREAD	
MOZZARELLA, BASIL, VODKA POMODORO, BALSAMIC REDUCTION	22
GOUDA CHICKEN MAC	
CRISPY CORNMEAL DUSTED CHICKEN, CAVATAPPI PASTA, SMOKED GOUDA CHEESE SAUCE	28

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment. If needed request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven. ***Note:** We are not a 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures. *We are not responsible for your satisfaction of items you have altered. We are also not responsible for steaks ordered medium well or above that are not to your satisfaction. * Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.* Groups of 8 or more may have a 20% service charge added.

FROM THE KITCHEN

ANY SALAD AS A SIDE
GARDEN OR CAESAR 8 | WEDGE OR STRAWBERRY 12

PAN SEARED SALMON	
SALMON FILLET, YUKON WHIPPED POTATO, MARKET VEGETABLE, LEMON DILL CREMA	43
PESTO RIGATONI	
ARTICHOKE HEARTS, TOASTED PISTACHIO, VERNALES PESTO CREAM	
ADD CHICKEN 9	36
ANGEL HAIR & MEATBALLS	
HAND MADE MEATBALLS, PARMESAN, HOUSE SAUCE	38
LAKE PERCH	
LIGHTLY DUSTED AND PAN FRIED, CABBAGE SLAW, STEAK FRIES, REMOULADE	44
ROAST CHICKEN	
AIRLINE CHICKEN BREAST, CHICKEN THIGH, YUKON WHIPPED POTATO, MARKET VEGETABLE, CHICKEN JUS	40
TORTELLINI ALA VODKA	
ITALIAN SAUSAGE, RED ONION PEPPERONATA, VODKA POMODORO	36
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	46

HEARTH & HARVEST

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

BREAD SERVICE	
ARTISAN CIABATTA, PESTO, GARLIC BUTTER	10
SOUP DU JOUR	
ASK YOUR SERVER ABOUT TODAY’S FEATURE CUP 8 BOWL 14	
GARDEN SALAD	
FRESH GREENS, TOMATO, CUCUMBER, GREEN PEPPER, CHEDDAR, CROUTONS	17
CHOOSE: CREAMY HOUSE BALSAMIC, RANCH, ITALIAN VINAIGRETTE, BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE	
WEDGE	
CRISP ICEBERG, MARINATED TOMATO, RED ONION, BACON, CROUTONS, BUTTERMILK BLUE CHEESE	19
TRADITIONAL CAESAR	
ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING	17
STRAWBERRY SALAD	
FRESH GREENS, GOAT CHEESE, STRAWBERRIES, CANDIED PECANS, WHITE BALSAMIC VINAIGRETTE	20

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment. If needed request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven. ***Note:** We are not a 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures. *We are not responsible for your satisfaction of items you have altered. We are also not responsible for steaks ordered medium well or above that are not to your satisfaction. * Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.* Groups of 8 or more may have a 20% service charge added.

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 8 | WEDGE OR STRAWBERRY 12

RIBEYE	
14 OUNCE HAND CUT BLACK ANGUS	56
BISTRO	
8 OUNCE TENDER CUT STEAK	43
RACK OF RIBS	
VERNALES BBQ GLAZED ST. LOUIS SLOW COOKED RIBS 46 HALF RACK 34	
TOMAHAWK	
32 OUNCE CERTIFIED ANGUS BONE-IN RIBEYE	MKT
PORK SHANK	
THREE 4 OUNCE BRAISED PORK SHANKS	48
FILET	
7 OUNCE CENTER CUT TENDERLOIN	60

ENHANCEMENTS

BLUE CHEESE	MUSHROOMS & ONIONS	GARLIC HERB BUTTER
3.50	4.50	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	GOUDA MAC
GRILLED FRESH ASPARAGUS	CAVATAPPI, SMOKED GOUDA CHEESE SAUCE
8	14
GLAZED CARROTS	LOADED BAKED POTATO
BOURBON GLAZED CARROTS	BAKED RUSSET POTATO, BACON, SHARP CHEDDAR, SCALLION, SOUR CREAM
7	9
YUKON FRITES	RISOTTO
CRISPY FRIED YUKON GOLD POTATOES	CREAMY PARMESAN RISOTTO
8	8
LOBSTER TAIL	ONION PETALS
4 OUNCE TAIL, SEASONED, BAKED, DRAWN BUTTER, LEMON	FRIED BEER BATTERED ONION PETALS
15	8

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment. If needed request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven. ***Note:** We are not a 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures. *We are not responsible for your satisfaction of items you have altered. We are also not responsible for steaks ordered medium well or above that are not to your satisfaction. * Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.* Groups of 8 or more may have a 20% service charge added.