CRAVEABLES

COLLOSAL ONION RINGS

hand battered sweet onions, buttermilk ranch – 8.95

CHEESE CURDS

buttermilk ranch – 11.95

CHOPHOUSE NACHOS

roasted corn and black bean salsa, cheddar jack cheese, and cilantro crema – 12.95 add chicken or pulled pork- 3.00

CHICKEN WINGS GFF

dry-rubbed, buffalo, or whisky-glazed – 15.95

*STEAK BITES GFF

whisky-glazed cajun steak, horseradish cream - 18.95

BLACKENED SHRIMP GFF

cajun dusted, sweet & spicy sauce – 17.95

FIG BACON AND BLEU FLATBREAD

boursin, caramelized onion, arugula, balsamic, amablu crumbles – 15.95

CHICKEN FLATBREAD

pesto, red onion, mozzarella, garlic aioli, balsamic – 14.95

MARGARITA FLATBREAD

tomato basil sauce, fresh mozzarella, fresh basil - 12.95

—SOUPS & SALADS-

FRENCH ONION

muenster, seasoned croutons - 8.95

SOUP OF THE DAY

cup - 5.95 bowl - 7.95

STOCKYARDS HOUSE GFF

spring mix, carrot, onion, cucumber, tomato – 5.95

WEDGE GFF

tomatoes, thick cut bacon, amablu crumbles - 7.95

CAESAR GFF

romaine, shaved parmesan, croutons side -5.95 entrée -10.95 add chicken -6.00 shrimp -8.00 *salmon or steak -11.00

GRILLED PEACH SALAD

mixed greens, grilled peaches, blackberries, feta, candied pecans, tossed in a basil vinaigrette – 17.95 add grilled chicken – 6.00 shrimp – 8.00 *salmon or steak – 11.00

COBB SALAD

thick cut bacon, avocado, egg, tomato, amablu crumbles, grilled chicken – 18.95 *grilled steak – 26.95



TAVERN FAVORITES

MAC & CHEESE

smoked gouda and cheddar cheese sauce – 14.95 add chicken or pulled pork – 3.00

POT PIE

chicken pot pie – 16.95

FISH & CHIPS

hand-battered cod, fries, slaw, tartar – 18.95

CHICKEN TENDERS

buttermilk hand-breaded, fries, slaw, honey mustard -17.95

LUNCH FEATURES

available 11:30am — 2pm

TAVERN COMBO

choice of soup or salad: soup of the day, caesar, or mixed greens and choice of: half walleye sandwich, blt sandwich, or chicken bacon wrap 13.95

FEATURED OMELET

3 egg, chef's choice, tots -13.95

NON-ALCOHOLIC SPECIALTIES -

SSP SUNRISE

mango nectar, raspberry, pomegranate & ginger ale – 6.00

STRAWBERRY FIELDS

strawberry puree, mint, lime, sprite and soda – $6.00\,$

VIRGIN PINEAPPLE EXPRESS

pineapple, lime, dash of bitters – 6.00

HUCKLEBERRY CREAM SODA

Italian style cream soda – 5.00

LIFT BRIDGE ROOT BEER

old fashioned root beer 16 oz can – 5.50

*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.

GFF – gluten free friendly: can be made gluten free upon request. substitute gluten free handheld or burger bun for 1.00. lunch 05.22.24

BURGERS

with pickles & choice of kettle chips, fries or tater tots substitute fruit or coleslaw -1.00 substitute a mixed greens or caesar salad -3.00

*TAVERN BURGER GFF

lettuce, tomato, red onion – 12.95 add: sharp cheddar, swiss, pepperjack, american, sauteed mushrooms, caramelized onions, amablu crumbles, avocado, *fried egg, or bacon 2.00 each

*WHISKY BURGER GFF

whisky-glazed, thick cut bacon, sharp cheddar, lettuce, tomato, onion, garlic aioli – 16.95

*PATTY MELT GFF

caramelized onion, muenster, cheddar & horseradish aioli on sauerkraut sourdough – 15.95

HANDHELDS-

with pickles & choice of kettle chips, fries or tater tots substitute fruit or coleslaw -1.00 substitute a mixed greens or caesar salad -3.00

BLT GFF

thick cut bacon, lettuce, tomato, mayo on toasted sourdough – 13.95 add *fried egg or avocado – 2.00

BUTTERMILK RANCH FRIED CHICKEN

hand breaded chicken breast, sriracha mayo, dill pickle chips – 14.95

CHICKEN BACON WRAP

lettuce, tomato, pepperjack, ranch in a spinach wrap -14.95 add avocado -2.00

CUBAN GFF

housemade carnitas, ham, carolina mustard, pickle, swiss, asiago crusted hoagie – 15.95

WALLEYE GFF

flour dusted & pan-fried, lettuce, tomato, tartar on a grilled ciabatta hoagie -17.95

CHOPHOUSE CHEESESTEAK GFF

shaved sirloin, bell pepper, onion, jack cheese sauce, roasted poblano aioli – 17.95

