



## DINNER MENU

### SHAREABLES

#### DEEP-FRIED PICKLES

dill seasoning & buttermilk ranch 7

#### ONION RINGS

colossal sweet onions & buttermilk ranch 8

#### ARTICHOKE DIP

blend of boursin, mozzarella & parmesan  
with house made crostini's 9

#### BRUSSELS SPROUTS

bacon, shaved parmesan & sriracha mayo 10

#### CHEESE CURDS

buttermilk ranch & tomato jam 12

#### CHICKEN WINGS

choice of dry-rubbed, buffalo, or whiskey-glazed 13  
*served with buttermilk ranch or bleu cheese*

#### NACHOS

tortillas, jalapeño cheese sauce, black bean & corn salsa,  
lettuce, tomato, avocado, salsa & sour cream 14  
*add rotisserie chicken or pork carnitas + 3*

#### BUFFALO SHRIMP

fried cornmeal-dusted shrimp, buffalo sauce &  
bleu cheese dressing 17

#### GIANT SOFT PRETZEL

sea salt, beer cheese & housemade mustard 17

#### COCONUT SHRIMP

sweet chili sauce 17

#### CHEESESTEAK TRIO

shaved sirloin, bell pepper, onion, jack cheese sauce &  
roasted poblano aioli on slider buns 17

#### STEAK BITES\*

whiskey-glazed cajun steak,  
onion ring & horseradish cream 19

### SOUPS

#### SOUP DU JOUR

cup 6 – bowl 10

#### NEW ENGLAND CLAM CHOWDER

cup 6 – bowl 10

#### FRENCH ONION SOUP

muenster & seasoned crouton 8

### SALADS

#### MIXED GREENS

carrot, cucumber, onion, tomato & choice of dressing 6

#### CAESAR

romaine, shaved parmesan & croutons  
side 6  
entrée with garlic toast 12

#### GRILLED PEACH

mixed greens with romaine, fire roasted peaches,  
blueberries, goat cheese, red onions,  
candied pecans, avocado, raspberry vinaigrette  
& garlic toast 15

#### STEAK SALAD

4oz bistro steak medallions, mixed greens, tomato, amablu,  
red onion, basil vinaigrette & garlic toast 19

add grilled chicken + 4 salmon\* + 6 shrimp or steak\* + 8

### CHARBROILED MEATS

*accompanied with seasonal vegetables and choice of starch:  
autumn rice, mashed potatoes or baked potato*

#### 12OZ PORK CHOP\*

whiskey-glazed center cut  
bone-in rib chop 28

#### 8OZ PRIME SIRLOIN\*

30

#### BRAISED SHORT RIB

shallot, thyme,  
& cabernet reduction 33

#### 5OZ FILET MIGNON\*

36

#### 12OZ RIBEYE\*

43

### STEAK EHANCEMENTS

bleu cheese, sautéed mushrooms,  
caramelized onions, two onion rings,  
whiskey glaze + 3 ea

#### SMOKED PRIME RIB

creamy horseradish, au jus,  
choice of side & seasonal vegetables  
*served Sunday while supplies last*

Queen Cut 10oz 35

King Cut 14oz 43

### CHOPHOUSE FAVORITES

#### SOUTH ST. PAUL MEATLOAF

smoked meatloaf stuffed with bacon, cheddar,  
whiskey glaze served with mashed potatoes  
& cheesy cavatappi noodles 23

#### SMOKED QUARTER CHICKEN

thigh & leg dark meat, smoked tomato & apple pan sauce  
served with seasonal vegetables & choice of starch 23

#### PAN-SEARED SALMON

couscous, grilled shrimp, basil pesto & red pepper  
beurre blanc 27

#### PAN-FRIED WALLEYE

parmesan-crusted, frangelico beurre monte served with  
candied pecans, seasonal vegetable & choice of side 30

### SIDES

AUTUMN RICE 6

MASHED POTATOES 6

BAKED POTATO 6

LOADED BAKED POTATO 8

ASPARAGUS 8

### HANDHELDS

*served with choice of kettle chips, fries, tater tots,  
fresh fruit or coleslaw  
mixed greens or caesar salad + 2  
sub gluten-free bread +3*

#### STOCKYARDS CHICKEN

grilled chicken, pesto, balsamic reduction,  
marinated tomato, caramelized onions, swiss & greens  
on ciabatta hoagie 16

#### CUBAN SANDWICH

pork carnitas, ham, pickle, swiss &  
mustard on ciabatta hoagie 16

#### CHICKEN BACON RANCH WRAP

chicken, bacon, avocado, lettuce, tomato,  
pepper jack & buttermilk ranch in a spinach wrap 17

#### REUBEN SANDWICH

corned beef, sauerkraut, swiss & house-made 1000 island  
on toasted sauerkraut sourdough 18

#### FRENCH DIP

shaved prime rib, horseradish cream, swiss,  
caramelized onions on ciabatta roll 18

#### BRISKET SANDWICH

house-smoked brisket, coleslaw, onion rings  
& house BBQ on pub bun 19

### CHARBROILED BURGERS

*served with choice of kettle chips, fries,  
tater tots, fresh fruit or coleslaw  
mixed greens or caesar salad + 2  
plant-based burgers + 3 gluten-free bun + 3*

#### TAVERN BURGER\*

your way with lettuce, tomato, red onion 14  
*add: sharp cheddar, swiss, pepper jack, american, muenster,  
bleu cheese crumbles, sautéed mushrooms or caramelized onions + 1 ea  
avocado, bacon or fried egg\* + 2 ea*

#### PATTY MELT\*

caramelized onion, muenster, cheddar &  
horseradish aioli on toasted sauerkraut sourdough 16

#### WHISKEY BURGER\*

whiskey-glazed, cheddar, bacon, lettuce, tomato,  
onion & garlic aioli 19

### CLASSICS

#### CHICKEN TENDERS

buttermilk-battered tenders, tavern fries,  
slaw & honey mustard 18

#### BOLOGNESE

classic slow-cooked traditional meat sauce served with  
pappardelle noodles & garlic toast points 18

#### POT PIE

savory cream sauce, peas, carrots,  
potatoes & rotisserie chicken 19

#### FISH & CHIPS

hand-battered cod, tavern fries, slaw & tartar 20

#### POBLANO CREAM FETTUCCINE

tequila lime chicken, bell pepper, onions, fettuccine  
noodles & topped with crispy tortilla strips 24