

APPETIZERS

GOURMET ONION RINGS:	9.99
Premium thick cut white onions coated with homestyle breading	
FRIED BUTTON MUSHROOMS:	10.99
Served with ranch	
SHRIMP COCKTAIL:	13.99
6 jumbo shrimp served with cocktail sauce	
ITALIAN BREADED MOZZARELLA STICKS:	12.99
Served with house marinara	
FRIED GREEN BEANS:	10.99
Served with sriracha ranch	
SAGANAKI:	13.99
Kasseri cheese flambéed with brandy – OPA!	

PASTA

Served with a side of garlic bread and a trip through our soup and salad bar. Sides are not included.	
FETTUCCHINE ALFREDO:	19.99
Our homemade Alfredo sauce with fettuccine noodles. Chicken: 23.99 Shrimp: 26.99	
MOM’S PARMESAN:	25.99
Battered chicken breast topped with melted mozzarella cheese, tossed in vodka cream sauce or house marinara with linguine noodles	
TUSCAN GARLIC CHICKEN:	24.99
Grilled chicken, fresh spinach, and red peppers sautéed in garlic cream sauce with penne noodles	
CAJUN PASTA:	29.99
Shrimp, grilled chicken, andouille sausage, red and green peppers, and onions tossed in a Cajun cream sauce with penne noodles	

GOURMET SALADS

CHAR-CRUSTED SALMON SALAD:	18.99
All American BBQ crusted salmon served on crisp romaine, cherry tomatoes, and feta cheese. Served with raspberry vinaigrette dressing	
CHICKEN CAESAR SALAD:	17.99
Grilled chicken over romaine, tossed in creamy Caesar dressing with parmesan and croutons	
UNLIMITED SOUP & SALAD BAR:	16.99

SIDES

No additional charge for classic sides with meal	
BAKED POTATO: 4 STEAK FRIES: 4	
HASHBROWNS: 4 GARLIC MASHED POTATO: 4	
PREMIUM SIDES	
Price with meal / Ala carte price	
ASPARAGUS: 3/7 TWICE BAKED: 2/6	
SEASONAL VEGETABLES: 2/5 ONION RINGS: 2/5	

KIDS MENU

For children 12 years of age and younger. Served with Milk, Apple Juice, or Soda. (Add soup and salad bar to any kid’s entree for 4.99)	
2PC CHICKEN STRIPS & FRIES:	8.99
HAMBURGER & FRIES: (Add cheese: +.50)	7.99
GRILLED CHEESE & FRIES:	6.99
KRAFT MAC & CHEESE & FRIES:	6.99

CHOPHOUSE

Hand-Selected, USDA Choice or Better - Cooked to Preference. Served with your choice of side & a trip to our soup and salad bar.

8 OZ FILET MIGNON	GF	39.99
12 OZ RIBEYE	GF	39.99
12 OZ NEW YORK STRIP	GF	36.99
14 OZ CHOPPED STEAK	GF	20.99
10 OZ BONE IN PORK CHOP	GF	22.99



STEAK TOPPERS:

Parmesan Garlic Butter: 3 | Sautéed Mushrooms: 4 | Sautéed Onions: 2
Mushrooms & Onions: 5 | 3 Broiled or Fried Shrimp: 6

SEAFOOD

Served with your choice of side & a trip to our soup and salad bar.

GF BROILED SALMON:	26.99	GF BROILED SHRIMP:	24.99
Served with a creamy dill sauce		Seven jumbo shrimp served with drawn butter	
GF MEDITERRANEAN SALMON:	29.99	FRIED SHRIMP:	24.99
Salmon fillet broiled to perfection, served over a bed of sautéed spinach, tomatoes, artichoke hearts, black olives, and feta cheese		Seven hand-battered jumbo shrimp, served with cocktail sauce	
PARMESAN CRUSTED TILAPIA: 22.99		GF BROILED COD:	25.99
Tilapia fillet breaded with parmesan and Romano cheeses served with sauteed cherry tomato and spinach		Served with drawn butter	
		FRIED COD:	25.99
		Hand battered Atlantic cod served with tartar sauce	

HOUSE SPECIALTIES

Served with your choice of side and a trip to our soup and salad bar.

CHICKEN STRIPS:	(4) 20.99 (6) 23.99	GF SMOTHERED CHICKEN:	22.99
Jumbo chicken tenderloins grilled or fried in our house batter served with two of our house sauces		Grilled chicken breast topped with sautéed mushrooms, onions, and mozzarella cheese	
BABY BACK BBQ RIBS:	22.99	CHICKEN AND RIBS:	26.99
Half rack of pork ribs, smothered with BBQ sauce		Half rack of ribs served with three freshly battered chicken strips	

SANDWICHES

All burgers and sandwiches served with your choice of one side. Add a trip to the soup and salad bar: +6.99 | Gluten free bun available +2

ORIGINAL BURGER: 1/2 pound angus beef burger on a brioche bun	11.99
- Add Cheddar, American, or Swiss Cheese +1	
- Add applewood smoked bacon +3	
SMASH BURGER:	13.99
Double smash patties, American cheese, caramelized onions, shredded lettuce, and burger sauce	
BOURBON BACON BURGER:	16.99
1/2 pound angus beef burger, applewood smoked bacon, grilled mushrooms, caramelized onion, Swiss cheese and sweet bourbon sauce	
REUBEN:	14.99
House made corned beef, sauerkraut and Swiss cheese served on marble rye	
MUSHROOM SWISS BURGER:	14.99
1/2 pound angus beef burger, topped with grilled mushrooms and swiss cheese	
CHICKEN PANINI:	14.99
Grilled chicken breast, grilled onions, swiss cheese, and roasted red pepper basil sauce on rustic italian panini bread	
PHILLY CHEESE PANINI:	14.99
Shaved Roast Beef, grilled onion, red and green peppers, and mozzarella cheese on rustic italian panini bread	
PATTY MELT:	14.99
1/2 pound angus beef patty, American cheese, and caramelized onions on marble rye bread	

Items marked GF can be prepared GLUTEN FRIENDLY, but you must specify with your server upon ordering! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment

WINE LIST

WHITES

PROSECCO:	10 / 30
Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.	
LUCCIO MOSCATO D’ASTI:	10 / 28
With bright floral aromas which give way to flavors of ripe stone fruit, tangerines, and honey. Concentrated and flavorful.	
LEONARD KREUSCH RIESLING:	9
This wine offers fresh scents of ripe pear and melon. On the palate, the fruit is abundant, with notes of green apple and ripe stone fruit.	
CHATEAU ST. JEAN SAUVIGNON BLANC:	8 / 24
Vibrant aromas of grapefruit and lemon with subtle grassy characters and a crisp clean finish.	
COPPER RIDGE WHITE ZINFANDEL:	7 / 22
COPPER RIDGE PINOT GRIGIO:	7
COPPER RIDGE CHARDONNAY:	7 / 22

REDS

HESS CABERNET SAUVIGNON:	8 / 30
Rich and ripe upon entry, layers of black fruit are surrounded by perfectly toasted oak, which are marked by mouth-coating tannins.	
TRIVENTO MALBEC:	8 / 28
Vibrant red color, well rounded with smooth tannins and red fruit.	
RED BLEND:	7 / 24
Rich and structured with plum, dark chocolate, sweet vanilla, and spice.	
CASILLERO DEL DIABLO PINOT NOIR:	7 / 24
Delicate and bright ruby-red colored wine with enticing aromas of ripe red fruits.	
COPPER RIDGE MERLOT:	7 / 22
COPPER RIDGE CABERNET:	7 / 22

BEER

DOMESTICS:	4
Budweiser, Bud Light, Amber Bock, Michelob Ultra, Yuengling, Miller Genuine Draft, Busch Lite, Miller Lite, Coors Light4	
CRAFTS & IMPORTS:	5
Corona Light, Corona Extra, Modelo, Heineken, Guinness, Killian’s Red, O’Doul’s, Stella, Blue Moon.	

N/A DRINKS

100% FRESH SQUEEZED ORANGE JUICE:	8oz 3.5 / 16oz 7
100% JUICE 16oz apple, cranberry, tomato	3
FRESH SQUEEZED LEMONADE:	one free refill 4
RASPBERRY LEMONADE:	one free refill 5
STRAWBERRY LEMONADE:	one free refill 5
2% MILK:	16oz 3
CHOCOLATE MILK:	16oz 3.5
FRESHLY GROUND MEDIUM ROAST COFFEE:	2.5
HOT CHOCOLATE:	3
HOT TEA: (black or green)	2.5
FRESH BREWED UNSWEETENED ICED TEA:	3
RASPBERRY ICED TEA: 16 oz	one free refill 4.5
SODA:	3

SPECIALTY DRINKS

MANHATTAN:	10	PIÑA COLADA:	9
With your choice of brandy, whiskey, or bourbon		Malibu Rum blended with Piña Colada Mix	
BLOODY MARY:	10	SMOKED OLD FASHION	15
Tito’s vodka with Zing Zang mix rimmed with celery salt and garnished with bacon, lemon, pickle, olive, and celery		Woodford Reserve, Lux cherries, orange wedge, bitters, and simple syrup	
LONG ISLAND ICED TEA:	10 / 14	DAIQUIRIS:	9
Vodka, Gin, Rum, Tequila, Triple Sec, and sweet & sour mix with a splash of Coca-Cola		Served blended with your choice of Strawberry • Raspberry Mango • Passion Fruit	
MOSCOW MULE:	8	LEMONADE MOSCATO SPRITZER:	8
Tito’s Vodka, ginger beer, and lime juice		Fresh squeezed lemonade, Moscato, and your choice of peach, blueberry, strawberry or black raspberry	
MEXICAN MULE:	11	MARGARITAS:	10
Don Julio Tequila, ginger beer, and sweet and sour mix		(On the rocks or blended) Lime • Strawberry • Raspberry Mango • Passion Fruit • Jalapeño	
BLUEBERRY MOSCOW MULE:	10	CASAMIGOS JALAPENO CUCUMBER MARGARITA:	9
Fresh Blueberries, lime juice, Tito’s, and Ginger beer		Casamigos Jalapeno Cucumber Tequila with fresh lime and muddled cucumber served on the rocks	
AMARETTO STONE SOUR:	9		
Disaronno Amaretto Liqueur layered with orange juice and sweet and sour mix, served on the rocks			
APEROL SPRITZ:	9		
Aperol, Prosecco and Club Soda			

MARTINIS

COSMOPOLITAN:	10	SUNSET PASSION MARTINI:	9.50
Tito’s vodka, triple sec, and cranberry juice		Passoã Passion Fruit Liqueur, Absolut Mandarin Vodka, and pineapple juice	
LEMON DROP:	11	ESPRESSO MARTINI:	9.50
Ketel One vodka, sweet and sour mix, and fresh squeezed lemon juice		Tia Maria coffee liqueur, Smirnoff Vanilla Vodka, and espresso	
CHOCOLATE MARTINI:	10	PERFECT PEAR-TINI:	9.50
Chocolate Liqueur, Baileys, and Smirnoff Vanilla Vodka		Absolut Pears Vodka, St. Germain Elderflower Liqueur, lime juice, and simple syrup	
BUTTERSCOTCH MARTINI:	9	PAMA-TINI:	10
Baileys, Smirnoff vanilla vodka, and Dekuyper Buttershots		PAMA Pomegranate Liqueur, Vodka, Tequila, fresh squeezed lime juice, simple syrup	

AFTER DINNER DRINKS

BAILEYS AND COFFEE:	8
Baileys Irish Cream Liqueur blended with fresh house-brewed coffee.	
WHITE RUSSIAN:	10
Ketel One vodka and Kahlua, layered with half and half cream	
IRISH COFFEE:	8
Jameson’s Irish Whiskey blended with fresh house-brewed coffee	
BLACK STALLION:	10
Chambord, Creme de cacao, and Vanilla Bean Ice Cream	
GRASSHOPPER:	9
Creme de menthe, Creme de cacao, and Vanilla Bean Ice Cream	



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