

## SMALL PLATES & RAW BAR

### RAW BAR SAMPLER\* 45 | 65

King Crab, Lobster, Shrimp Cocktail, Oysters, Tuna

### TUNA CRUDO\* 16

Yellow Fin Tuna, Tartar, Seared, Wasabi, Soy

### CARPACCIO\* 12

Wagyu Beef, Sea Salt, Parmigiano-Reggiano, Capers

### OYSTERS\* 14

1/2 Shell, Horseradish Cocktail Sauce, Mignonette

### SHRIMP COCKTAIL 15

Horseradish Cocktail Sauce, Lemon

### CRAB CAKE 15

Tangy Pepper Relish, Mango Salsa, Lemon

### DIVER SCALLOPS 15

Seared, Orange Blossom Honey, Nueskes Bacon

### CALAMARI 14

Roman Style, Tomatoes, Capers, Lemon

### STEAK "CARGOT" 12

Tenderloin Tips, Basil-Garlic Butter, Toast

## SOUPS & SALADS

### CLAM CHOWDER 8

Surf and Cockle Clams, Sweet Corn, Potatoes, Fresh Cream

### CLASSIC CAESAR\* 8

Romaine Hearts, ChopHouse Caesar Dressing, Ciabatta

### THE WEDGE 7

Iceberg Lettuce, Bacon, Tomato, Chives, Eggs, Buttermilk-Blue Cheese Dressing

### CHOPHOUSE SALAD 8

Chopped Greens, Blue Cheese, Tomato, Cucumber, Eggs, Bacon, Champagne-Parmesan Dressing

### CAPRESE SALAD 10

Bufala Mozzarella, Artichokes, Olives, Pesto, Tomato Puree

## SIDES

### GRILLED ASPARAGUS 9

Lemon Butter

### GREEN BEANS 6

Pancetta

### SAUTEED MUSHROOMS 6

Rosemary Butter

### CREAMED SPINACH 7

Parmesan Crust

### CREAMED CORN 7

Bacon Crumble, Farmstead Cheese

### LOBSTER MAC N'CHEESE 12

### TWICE BAKED FOUR CHEESE POTATO 8

Sea Salt and Olive Oil Rubbed Loaded 8

### MASHED POTATO 7

Buttermilk and Horseradish

### BAKED SWEET POTATO 6

Honey Butter

**TRIO OF SIDES**  
SELECT THREE SIDES TO BUILD YOUR TRIO 16

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## MEAT

### FILET\*

Eight Ounce 36  
Twelve Ounce 44

### RIBEYE\*

Eighteen Ounce, Bone-In 38  
Fourteen Ounce, Dry Aged 46

### STRIP STEAK\*

Sixteen Ounce, NY Cut 36  
Eighteen Ounce, Bone-In, Dry Aged 46

### PORTERHOUSE\* 46

Twenty-Four Ounce

### LAMB CHOPS\* 38

Double Bone, Rib Chops, King Trumpet Mushrooms

### CHICKEN 25

Griddle Roasted, Pan Juices, Fresh Herbs

### VEAL PORTERHOUSE 32

Grilled, Wild Mushrooms, Rosemary Butter

### SHORT RIBS 29

Braised, Boneless, Red Wine Sauce

### PRIME RIB\*

Fourteen Ounce 30  
Twenty Two Ounce, Bone-In 36

### PREPARATION

Au Poivre  
Blackened  
Crab Oscar 10  
Cave Aged Blue Cheese 6  
Black Garlic Truffle Butter 5

### SAUCES

Housemade Steak Sauce  
Chimichuri  
Béarnaise  
Green Peppercorn Sauce  
Maitre d' Butter

### SURF YOUR TURF

Garlic Shrimp 15  
Diver Scallops 15  
Lobster Tail 38  
Broiled Oysters 10

## FISH

### SALMON 30

Grilled, Spinach, Cilantro-Lime Buerre Blanc

### SEA BASS 36

Sauteed, Sundried Tomato, Basil Pesto

### AHI TUNA ASIAN STYLE 30

Seared Rare, Wasabi-Yuzu Kosho Butter

### GARLIC SHRIMP 28

Broiled, Garlic, Tomatoes

### LOBSTER TAIL 60

Broiled, Drawn Butter, Lemon

### SNAPPER 32

Sauteed, Crab "Meuniere" Preserved Lemon, Parsley

## OUR STORY

A traditional steak house with contemporary flair, specializing in tender steaks and fresh seafood, and an extensive wine list.

We proudly serve Allen Brothers Steaks, the Great Steakhouse Steak.™

## PRIVATE DINING

ChopHouse private dining rooms are the perfect setting for those important business dinner meetings to that ever special occasion! We provide customized event planning to ensure your experience is one you & your guests won't soon forget!

\*A gratuity of 18% will be added for groups of 8 or more.

MILWAUKEE CHOPHOUSE