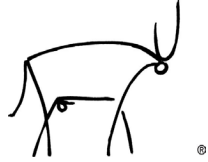


ONE



PRIME

STARTERS

Jumbo Shrimp Cocktail*bloody mary cocktail sauce, celery leaf salad***Chilled Seafood Platter***lobster, shrimp, *oysters, *crab louie, smoked salmon tartar***Cheese Plate***showcasing the finest Wisconsin cheeses with nuts, preserves, vegetables, and crackers***Lump Blue Crab & Lobster Cakes***roasted red pepper coulis, basil oil, baby green salad, fried leeks***Lobster Bites***breaded & fried, spicy aioli***Caviar Service***brioche, traditional accompaniments****Chilled Oysters on the Half Shell***lemon, cocktail sauce, mignonette***Calamari***Point Judith calamari, flash fried, saffron aioli****Seared Jumbo Scallops***champagne & leek cream, caviar****Lollipop Lamb Chops***marinated & grilled, green salad, chimichurri, goat cheese***Beef Tartar****beef tenderloin, caper-mustard dressing, radish, chives, housemade potato chips***Deviled Eggs***red king crab, caviar, chives*

SOUP + SALAD

Maine Lobster Bisque*fresh Maine lobster, brandy, cream, sherry***House Salad***sherry vinaigrette, goat cheese, walnuts, apple chips***Chopped BLT Wedge***bacon lardons, heirloom tomatoes, Wisconsin blue, chives, avocado***French Onion Soup***rich housemade beef broth, caramelized sweet onions, baguette, gruyere, Parmesan***Caesar Salad****housemade dressing, radicchio, croutons, Parmesan***Beet Salad***greens, avocado, tomato, herb goat cheese cream, hazelnuts, white balsamic dressing*

PRIME STEAK

SPECIALTY

Dry Aged New York Strip, 14 ozThis cut benefits the most from extended aging. Here we feature 55-60 days to improve flavor and maximize tenderness****Beef Wellington***mushroom duxelles, goose liver pate, puff pastry, cabernet demi glace****Wagyu Ribeye, 16 oz***BMS score 8/9****Wagyu Tomahawk, 30 oz***BMS score 8/9***Surf & Turf****6 oz filet mignon, 6 oz South African lobster tail*

CLASSIC

Filet Mignonlean and extremely tender, 7 oz / 10 oz****USDA Prime Ribeye, 18 oz***hand cut****New York Strip, 16 oz***hand cut****Porterhouse, 36 oz***filet and NY strip, cooked on the bone service for 2*

SAUCES

Béarnaise - Cabernet Demi Glace - Blue Cheese + Bourbon Cream - Cognac Peppercorn

ADD-ONS

Shrimp - Oscar Style - *Seared Scallops
Crab & Lobster Cake - Bone Marrow - Lobster Tail - King Crab

* Notice: Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE BEST OF THE REST

*Duroc Pork Chop

14 oz, brandy, orange, & cherry glaze

*Rack of Lamb

garlic, herbs, + dijon marinated, roasted & carved, salsa verde, cabernet demi glace

The Chop House Roasted Chicken

Chef prepared half chicken, mushroom & leek cream

FROM THE SEA

Twin Lobster Tails

6 oz South Africa, broiled, lemon, butter

Salmon Oscar

**grilled North Atlantic salmon, lobster, asparagus, bearnaise*

*Seared Jumbo Scallops

champagne & leek cream, caviar

Dover Sole

sauteed, deboned tableside, lemon butter

Red King Crab

20 oz, lemon, butter

Chilean Seabass

8 oz, miso marinated, ginger soy & wasabi sauces

Walleye

champagne lobster sauce, shaved asparagus salad

ACCOMPANIMENTS

POTATOES

Au Gratin

leeks, cream, Wisconsin cheddar

Whipped Potatoes

cream, butter, salt, pepper, chives

Twice Baked Potato

stuffed with the finest Wisconsin cheeses

French Fries

Smashed Potatoes

crispy pan fried potatoes, truffle fonduta

Lobster Gnocchi

hand made potato dumplings, lobster, cognac truffle cream

Bone Marrow Pie

roasted root vegetables, rosemary duchess potatoes

OTHER SIDES

Mushrooms

garlic, shallots, sherry, butter

Asparagus

cream, butter, salt, pepper, chives

Broccoli

pan roasted, miso butter, chile crisp

Macaroni & Cheese

Wisconsin cheddar, crispy breadcrumbs

Brussels Sprouts

slab bacon, honey mustard sauce

Creamed Corn

jalapeno cream

Mushroom Risotto

Porcini mushrooms, aged Parmesan