

#351150



DINNER

APPETIZERS

BRUSCHETTA

Diced Roma tomatoes, fresh basil, parmesan cheese and garlic, served on char-grilled Ciabatta bread and drizzled with a balsamic reduction. **\$10.95**

WALLEYE STRIPS

Breaded Canadian walleye strips deep-fried. Served with tartar sauce and a lemon wedge. **\$13.95**

SMOKED SALMON

Honey-smoked salmon served with flatbread crackers and horseradish cream sauce. **\$13.95**

CHICKEN WINGS

Fresh fried chicken wings tossed in your choice of: **Buffalo, Teriyaki, Carolina BBQ, BBQ, Dry Rub, Ranch, or Nuclear**
6 wings - \$11.95 12 wings - \$18.95 18 wings - \$24.95 Bleu cheese or ranch dressing \$1

CHOPHOUSE TENDER TIPS

Blackened tenderloin tips sautéed with our short rib sauce. Served with béarnaise and horseradish cream sauce. **\$14.95**

SPINACH AND ARTICHOKE DIP

Artichoke hearts, spinach and cream cheese dip, baked and served with herb-toasted baguettes and flatbread crackers. **\$13.95**
Add \$1 for all bread

STUFFED MUSHROOMS

Jumbo mushroom caps stuffed with a wild rice medley and Mornay sauce. Topped with a blend of cheeses and baked to perfection. **\$12.95**

BACON WRAPPED SHRIMP

Marinated shrimp wrapped in Applewood-smoked bacon and char-grilled. **\$15.95**

PAN SEARED SCALLOPS

Pan seared scallops served on a bed of mixed greens and topped with an Asian ginger sauce. **\$21.95**

CRAB CAKES

Sweet and tender crab meat cakes topped with a lemon aioli. **\$13.95**

ONION RINGS

Sweet onions dipped in beer batter coated in toasted breadcrumbs and deep-fried to golden brown. **\$10.95**
Bleu cheese or ranch dressing \$1

REUBEN EGG ROLLS

Shredded corned beef, sauerkraut, Swiss cheese and dressing rolled in an egg roll and deep fried.
Served with Thousand Island Dressing. **\$11.95**

FRESH-CUT FRENCH FRIES *Topped with your choice of:*

Bleu Cheese and Applewood-smoked Bacon **Small \$7.95 Large \$10.95**

Kosher Salt and Black Pepper **Small \$6.95 Large \$9.95**

“HOSER” - classic Poutine smothered in short rib sauce **Small \$8.95 Large \$11.95**

LOADED - cheese, bacon, green onions, and sour cream **Small \$8.95 Large \$11.95**

Upgrade your meal with any of the above French fries for \$2

 House Specialty

FISH AND SEAFOOD

*Each entrée includes a vegetable, soup or salad, and your choice of: wild rice medley, au gratin potatoes, baked potato, or fresh-cut French fries.
Split-plate charge \$4*

WALLEYE PIKE

8-ounce filet, breaded and pan-fried. **\$25.95**

SALMON

8-ounce grilled salmon filet topped with crab sauce. **\$27.95**

LOBSTER TAILS

Two broiled 6-ounce lobster tails served with drawn butter. **\$56.95**

ENTREES

*Each entrée includes a vegetable, soup or salad, and your choice of: wild rice medley, au gratin potatoes, baked potato, or fresh-cut French fries.
Split-plate charge \$4*

SIRLOIN*

10-ounce choice sirloin grilled to your specifications. **\$26.95**

NEW YORK STRIP*

14-ounce choice New York strip grilled to your specifications. **\$40.95**

FILET MIGNON*

6-ounce choice filet grilled to your specifications. **\$36.95**

TOMAHAWK RIBEYE*

20-ounce choice bone-in Ribeye - unreal flavor! Best served medium rare. **\$52.95**

PORK CHOPS*

Two grilled 8-ounce chops topped with apple bourbon glaze. **\$25.95**

BABY BACK RIBS*

Tender, slow-cooked pork ribs slathered with our 7th Heaven BBQ Sauce. Half Rack **\$22.95** Full Rack **\$36.95**

LIVER, BACON, AND ONIONS*

Old school favorite. 12-ounces of liver, pan seared and topped with bacon and fried onions. **\$20.95**

TENDER TRIO MEDLEY*

Three grilled beef tenderloin medallions. One is topped with roasted wild mushroom bleu cheese, another is topped with caramelized onions and béarnaise sauce, and the third is topped with a horseradish crust. **\$39.95**

*All steaks are USDA Choice and can be topped with melted bleu cheese, garlic butter, horseradish crust, or béarnaise sauce for \$2
Add a 6-ounce lobster tail to any entrée for \$18*

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

** - Denotes menu items that may contain undercooked foods.*

All prices are cash prices only. A non-cash adjustment of 3.99% will be added to all credit/debit card payments.



CLASSIC SPECIALTIES

Each entrée includes choice of soup or salad.
Split-plate charge **\$4**

CHICKEN KIEV

8-ounce Chicken Kiev, served on a wild rice medley, and topped with hollandaise sauce. **\$22.95**

CHICKEN POT PIE

A mixture of peas, carrots, corn, onion, and tender chicken, topped with a golden puff pastry and baked to perfection. **\$24.95**

LOBSTER AND SHRIMP POT PIE

A mixture of peas, carrots, corn, onion, lobster and shrimp, topped with a golden puff pastry and baked to perfection. **\$31.95**

CREOLE MEATLOAF

Homemade meatloaf topped with our Creole sauce, accompanied with mashed potatoes and gravy. **\$22.95**

HALF ROASTED CHICKEN

Herb-roasted 1/2 chicken served on top of wild mushroom risotto. **\$26.95**

SEAFOOD RISOTTO

Sautéed lobster, shrimp, and scallops tossed in a lobster stock risotto, topped with mini crab cakes, diced red peppers and green onions. **\$36.95**

PAN SEARED SCALLOPS

Pan seared scallops served on a bed of asparagus risotto with basil oil and balsamic reduction. **\$39.95**

CAJUN CHICKEN FETTUCCHINI

Chicken breast medallions sautéed with Andouille sausage, tomatoes, mushrooms, and fettuccini. Tossed in a Cajun cream sauce, and served with toasted garlic bread. **\$24.95**

SALADS

Soup of the Day Cup **\$4.50** Bowl **\$5.50**

BENNETT'S CHOP CHEF

A fine chop of romaine, iceberg, and cabbage, tossed in our famous house dressing. Topped with bacon, red onion, black olives, turkey, ham, Swiss and cheddar cheese, diced tomatoes and cucumbers, and a sliced egg. **\$15.95**

HONEY-SMOKED SALMON

Garden salad mix with fresh raspberries, tart dark-dried cherries, mandarin oranges, candied pecans, diced tomatoes, and honey-smoked salmon. Tossed in a Raspberry Ranch dressing and served with flatbread crackers. **\$16.95**

ORIENTAL CHICKEN

Golden-fried chicken tenders served over a bed of mixed greens, shredded carrots, green onion, mandarin oranges, red pepper, and crisp wonton strips. Tossed in an oriental sesame ginger dressing. **\$15.95**

RASPBERRY PECAN CHICKEN

Mesclun salad mix with grilled chicken, candied pecans, fresh raspberries, bleu cheese crumbles tossed in a raspberry dressing. **\$15.95**

House Specialty

BURGERS AND SANDWICHES

All burgers are USDA Choice, served on a butter-toasted bun with fresh-cut French fries and hamburger pickles.
Split-plate charge **\$2**

JUICY LUCY*

Stuffed with American cheese and char-grilled. Served medium. **\$14.95**

JUICY JUANITA*

Stuffed with pepper jack cheese and char-grilled. Served medium. **\$14.95**

BIG BEN*

Two 1/4-pound patties served with special sauce, lettuce, American cheese, pickles, and diced onions on a triple-decker bun. **\$14.95**

REUBEN BURGER*

1/2-pound patty topped with thick-cut corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese. Serve on rye sauerkraut bread. **\$15.95**

BENNETT'S PEPPER CHEESE SUPREME*

Two 1/2-pound patties topped with pepper jack cheese and bacon. **\$18.95**

BACON CHEDDAR BURGER*

1/2-pound patty seasoned and topped with Applewood-smoked bacon and cheddar cheese. **\$14.95**

BLACK-N-BLUE*

1/2-pound seasoned with cracked pepper, and topped with melted bleu cheese and friend onion straws. **\$15.95**

BISON BURGER*

1/3-pound Bison patty topped with roasted wild mushrooms, provolone cheese, and Worcestershire aioli. **\$17.95**

SURF AND TURF*

1/2-pound patty topped with a pan-fried crab cake and fresh lemon aioli. **\$17.95**

STICKY BURGER*

1/2-pound patty topped with American cheese, Applewood-smoked bacon, and peanut butter. **\$14.95**

LITTLE CHARLIE'S*

Two grilled tenderloin medallions, topped with caramelized onions, and horseradish cream sauce. Served on sesame seed dollar buns. **\$18.95**

LOBSTER ROLL

Fresh lobster salad served on a toasted split-top bun. **\$21.95**

CHICKEN ASPARAGUS BRIE

Grilled chicken breast topped with fresh asparagus, melted Brie cheese, and rosemary ginger aioli. Served on a Ciabatta bun. **\$14.95**

FORT ROAD

Grilled chicken breast topped with Applewood-smoked bacon, Swiss and cheddar cheeses. Served on a grilled Hoagie roll with Sriracha mayo. **\$14.95**

WESTERN CHICKEN

Ranch buttermilk marinated chicken breast, hand breaded and fried. Topped with cheddar cheese, campfire sauce and coleslaw, served on a pub bun with shredded lettuce. **\$15.95**