



2100
CHOPHOUSE

APPETIZERS & STARTERS

Shrimp Scampi

Six jumbo shrimp sauteed with fresh garlic, leeks, wine, butter and crostini
≈ 18 ≈

Spinach Artichoke

& Crostino
≈ 13 ≈

Whiskey Chophouse Bacon

Sweet bourbon glaze and crispy onions
≈ 14 ≈

White Cap Nachos

Chicken or Beef
≈ 16 ≈

Onion Rings

With deck sauce
≈ 11 ≈

Sweet Potato

Bacon Bleu Waffle Fries

With seasoned sour cream
≈ 15 ≈

Chicken Wings

Traditional or boneless:
dry rub, sweet & sour, honey hoisin,
BBQ, or buffalo
≈ 16 ≈

LUNCH AND DINNER

ENTRÉE SALADS

Black & Bleu Sirloin Cobb

Grilled sirloin, roasted tomatoes, spring greens, bleu cheese, lardons, chopped egg, crispy onions, with tomato vinaigrette and crostini
≈ 17 ≈

Chop Chop Caesar

Romaine, Caesar dressing, croutons, parmesan tuile
≈ 11 ≈
Add chicken or shrimp: \$4

Chicken or Shrimp Caprese

Fresh basil and mozzarella, vine ripened tomato, olive oil, balsamic, course sea salt, fresh black pepper and crostini
≈ 16 ≈

Artisan Vegetable Salad

Tender spring greens, broccoli, cauliflower, carrot, roasted tomato, fresh mozzarella, croutons, served with sun dried tomato vinaigrette and crostini
≈ 15 ≈

SIDES

Soup of the Day	cup 5	≈ bowl 6
Chicken Wild Rice Soup.....	cup 5	≈ bowl 6
Chophouse Salad.....		5
Vegetable		4
French Fries		7
Sweet Potato Fries.....		7

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

STEAKS

2100 Chophouse steaks are
USDA Reserve Choice & Char Grilled
choice of potato (Baked, Chophouse Red, Fries),
served with vegetable of the day
Add soup or Chophouse salad: \$3

Steak Toppings

bleu cheese / demi glaze / mushrooms
onions / truffle butter
≈ \$2.00 each ≈

6 oz Filet Mignon

Butter knife tender steak
≈ 38 ≈

12 oz Ribeye

Well marbled and tender
≈ 35 ≈

20 oz Porterhouse

Best of two steaks, tender and amazing flavor
≈ 58 ≈

10 oz Top Sirloin

Rich flavor sirloin steak
≈ 26 ≈

12 oz Prime Rib Au Jus

Available Friday & Saturday at 5:00 pm Only
Slow roasted and tender
≈ Market Price ≈

RIBS, SEAFOOD, PASTA

Sweet/Savory BBQ Ribs

Tender Pork ribs with homemade BBQ sauce
≈ 22 ≈

Walleye

Pan fried, beer battered, or lemon butter broiled w/tartar sauce
≈ 28 ≈

2100 Alfredo Fettuccini

Creamy Alfredo sauce, choice of chicken, shrimp.
Make it Cajun if you dare.
≈ 25 ≈

Roasted Tomato & Fresh Basil Fettuccini

Choice of chicken, shrimp
≈ 25 ≈

FROM THE GRILL

Served with choice of fries,
house kettle chips, or coleslaw
Sub side salad, soup, onion rings: \$3

BYO - Chophouse Burger

Choice of cheese:
American, Swiss, Monterey jack,
pepper jack or provolone
and choice of:
bacon, mushrooms, avocado,
egg or onions
≈ 18 ≈

Miltona Melt

Fresh ground beef patty,
Swiss & American cheese,
bacon, fried onions, on marble rye
≈ 16 ≈

Take a Prime Dip

Tender thin sliced prime rib,
Havarti cheese, crispy onions,
hoagie, au jus
≈ 17 ≈

Walleye Sandwich

Pan fried or beer battered
on hoagie bun, lettuce, tomato,
and tartar sauce
≈ 17 ≈

Beach BBQ Chicken

Marinated grilled chicken breast,
BBQ sauce, Monterey jack cheese,
bacon, lettuce, tomato
on a brioche bun
≈ 16 ≈

Rueben or Rachel

Corn beef or turkey, sauerkraut,
Swiss cheese, 1000 island
on marble rye.
≈ 16 ≈