

APPETIZERS & STARTERS

Shrimp Scampi

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

≈ 18 ≈

Spinach Artichoke

& crostini ≈ 13 ≈

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 ≈

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 a cup of 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 ≈

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 $\approx 28 \approx$

2100 Fettuccini Alfredo

Creamy Alfredo sauce, choice of chicken or 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

Corned beef or turkey, sauerkraut, Swiss cheese, 1000 island on marble rye.

≈ 16 ≈