**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 ≈

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**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 ≈

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**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
≈ 28 ≈

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 ≈

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