



APPETIZERS

CRAB RANGOON DIP

Authentic creamy crab rangoon filling topped with goat cheese then baked. Garnished with green onions, served with crispy wonton chips and grilled pita bread. 18.5

WHIPPED RICOTTA & HONEY

Whipped ricotta, honey, thyme, black pepper & sea salt. Served with garlic crostini for dipping. 12.5

GARDEN HUMMUS

Homemade avocado & roasted red pepper hummus served with grilled pita bread. 13.5

BURRATA BOARD

4 oz. ball of creamy burrata with a bright avocado tomato salad, shaved prosciutto & toasted crostini. Drizzled with a sweet balsamic glaze, garnished with micro basil. 20.5

CHEESESTEAK QUESADILLA

Your choice of shaved ribeye or pulled pork with fajita-spiced bell peppers, tomato, onion, corn, black beans, cilantro and melty white cheese in a crisp quesadilla. Served with lettuce, diced tomatoes & a side of creamy queso cheese. 18.5

NACHOS

Fresh made tortilla chips covered in queso, carne asada, black olives, tomatoes, pickled jalapenos, pineapple relish and green onion. 15.5

CHEESE CURDS

Straight from Ellsworth co-op in Wisconsin. Battered, fried squeaky cheese. Served with a side of marinara & sriracha aioli. 14.5

PRETZEL BUCKET

Pretzel bites smothered in queso, bacon & garnished with green onions. 15.5

CARNE ASADA ROLLS

Golden fried egg roll filled with braised skirt steak, pickled cabbage & carrots, chihuahua cheese and a jalapeno aioli dipping sauce. 16.5

TUNA POKE

Sushi grade yellowfin tuna tossed in house poke sauce, stacked atop fresh avocado, cucumber and edamame. Topped with quick pickled cucumber, carrot & fresno chilies over a mango coulis drizzle. Served with crispy wonton chips. 19.5

SALADS

CHOP'D TRADITIONAL SALAD

Chopped romaine and iceberg topped with tomatoes, roasted red peppers, cucumber, banana peppers, hard-boiled egg, blue cheese, bacon, noodles, pickled red onion and dressing of choice. 14.5

GOAT + CRANBERRY

Baby spinach tossed in balsamic cranberry dressing, topped with crumbled goat cheese, dried cranberries, candied walnuts, our signature pig candy bacon and pickled red onions. 15.5

CHOP'D STEAK SALAD

House mixed greens, fresh mozzarella, cherry tomatoes, thin sliced red onion and micro greens with green herb vinaigrette dressing and a white balsamic glaze. Served with two 3 oz. filet medallions. 21.5

ELOTE SALAD

Chopped romaine and iceberg, tossed in elote sauce with roasted corn, cotija cheese, and tomatoes. Finished with tortilla strips & green onions. 14.5

CAESAR

Fresh romaine and iceberg tossed in house caesar dressing, topped with parmesan, tomatoes and pickled red onion. 12.5

HOUSE MADE DRESSINGS

Italian, Caesar, Bacon Blue Cheese, Ranch, Avocado Ranch, 1001 Island, Balsamic Cranberry and Herb Vinaigrette

PROTEIN ADD-ON

Grilled Chicken 6
Half Seared Salmon 7
Full Seared Salmon 14
3 oz. Filet Medallion 8
Two 3 oz. Filet Medallions 16
Shrimp 7

WINGS/RIBS

BONELESS 16.5
TRADITIONAL 8 CT. 18.5

1/2 RACK OF RIBS 18.5
FULL RACK OF RIBS 36.5

FEEL FREE TO CHOOSE UP TO 2 SAUCES OR RUBS.
CHOOSE A DIPPING SAUCE: RANCH OR BLUE CHEESE.
RIBS ARE SLOW ROASTED, SEPARATED THEN FRIED.

SAUCES: buffalo, BBQ, sweet & spicy bangkok, parmesan garlic, elote, firecracker BBQ, sweet chili, mango habanero and honey mustard

DRY RUBS: memphis grit, cajun and mesquite

KIDS MENU

All kid meals come with kettle chips. Upgrade to tots or dipper fries for an additional 2

CHEESEBURGER 11
CHEESE PIZZA 11
WAFFLE 11
MAC N' CHEESE 11

POPCORN CHICKEN 11
BUTTERED NOODLES 11
SPAGHETTI 11
3 OZ. FILET 11

PIZZAS

PARMESAN CRUSTED, 16" THIN CRUST PIZZA
GLUTEN FREE CRUST AVAILABLE UPON REQUEST

CHEESE PIZZA

Red sauce base with shredded mozzarella & parmesan cheese. 18.5

BUILD YOUR OWN PIZZA

Red sauce or white sauce base with up to 2 toppings: pepperoni, Italian sausage, bacon, black olives, onions, banana peppers, sliced jalapenos, red peppers or green peppers. 22.5
EACH ADDITIONAL TOPPING 2

THE CAPRESE

Bright tomato basil sauce topped with fresh mozzarella, cherry tomatoes and micro basil finished with a drizzle of balsamic glaze and a pinch of Italian seasoning salt. 21.5

GOAT FARMER

Garlic parmesan sauce, with a cheese blend, banana peppers, roasted tomatoes, spinach, red onion and goat cheese. 20.5

THE CHICAGO STYLE

White sauce base with Italian beef and giardiniera. 22.5

SMOKED BBQ CHICKEN

White and BBQ sauce base topped with mozzarella, cheddar, house-smoked chicken & red onion. Garnished with green onion. 22.5

N/A BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Iced Tea, Lemonade, Milk, Tea and Coffee 4.50

SPRECHER ROOT BEER 6.50

SPRECHER ROOT BEER FLOAT 10

FIJI WATER 5



ASK ABOUT OUR CATERING AND PRIVATE PARTIES!!

SAMMIES

SERVED WITH
KETTLE CHIPS

STEAK UMMM

Shaved ribeye with sautéed mushrooms & onions topped with melted gruyere cheese. Served on a tuscan bun. 19.5

THE 815

Grilled chicken topped with melted provolone over tomato, red onion, lettuce & smothered with sweet sub mayo. Served on a soft tuscan bun. 17.5

PETITE SLIDERS

9 oz. of filet medallions, seared and served over bacon jam. Topped with sweet mayo & served on 3 garlic buttered slider buns. 20.5

HOT HONEYBUTTER FRIED CHICKEN

Tempura-fried chicken on a brioche bun. Topped with spicy honey and honey butter. 16.5

REUBEN

House-braised corned beef topped with bacon onion kraut and swiss on thick marble rye. Served with 1001 island and creamy horsey sauce. 18.5

MOTHER CLUCKER

Tempura-fried chicken breast stacked with pickles and drizzled with house sriracha aioli. 16.5

BACON CHICKEN RANCH

Blackened chicken breast over lettuce & tomato topped with provolone, crispy bacon and avocado ranch. Served on a brioche bun. 17.5

BUFFALO CHICKEN WRAP

Fried chicken bites tossed in buffalo sauce. Wrapped in a flour tortilla with lettuce, tomato, celery and ranch dressing. 15.5

BURGERS

ALL PATTIES ARE SERVED ON A BRIOCHE BUN WITH STEAKHOUSE BUTTER, LETTUCE, TOMATO, ONION, PICKLE & A SIDE OF KETTLE CHIPS. GLUTEN-FREE BUN AVAILABLE

BUILD YOUR OWN BURGER

CHOOSE YOUR PATTY

Bacon-infused, bison, traditional or impossible. 17.5

CHOOSE YOUR CHEESE

American, cheddar, provolone, swiss, blue cheese, goat cheese, ghost pepper or creamy queso.

ADD YOUR FAVORITE TOPPINGS

.50 Each: Fresh or pickled jalapeno, bacon, pickled red onion, crispy fried onions, grilled onions, mushrooms, kimchi slaw, giardiniera or pineapple relish.

1 Each: Sliced avocado, fried egg, prosciutto, fajita veggies or bacon jam.

TACOS

ALL TACOS ARE SERVED WITH A
SIDE OF CILANTRO RICE

CUBAN MIX PORK

Slow-roasted pulled pork, bacon, shredded cheddar cheese, lettuce & tomato pickle relish. Topped with cuban mustard aioli and green onions. 18.5

POKE GLAZED SALMON

Poke-glazed chopped seared salmon topped with sweet & spicy kimchi slaw, wasabi aioli and green onions. 18.5

CARNE ASADA

Tender, slow-roasted carne asada beef paired with house-made green salsa, tangy pickled red onions and fresh cilantro. 18.5

VEGGIE FAJITA

Mix of julienned bell peppers, onion, tomato, black beans and roasted corn sautéed in fajita spices. Topped with melty cheese, salsa verde and fresh cilantro. 16.5

SIDES

DIPPER FRIES

Tossed in steakhouse seasoning 6

HOUSE KETTLE CHIPS

With ranch seasoning 4

TOTS

Tossed in smoky memphis grit 6

LIME JALAPENO SLAW 6

SWEET POTATO FRIES 6

SIDE CAESAR SALAD 6

GARLIC ROASTED VEGGIES 6

CUP OF SOUP 6

GARLIC SMASHED POTATOES

Garlic butter roasted red potatoes 7

CHEESY CHOP'D POTATOES

Sliced potato, thyme, garlic, provolone cheese and bechamel sauce 7

OVEN ROASTED ASPARAGUS

In a balsamic glaze 7

CHOP'D SIDE SALAD

Mixed greens, tomatoes, bacon, red peppers, noodles & cucumber with italian dressing 6

BRUSSELS SPROUTS

Fried & tossed in sweet chili 6

ENTREES

GODDESS SALMON

Seared salmon with blackened honey glaze, garlic roasted veggies & fluffy cilantro rice. Served with avocado yogurt goddess sauce and microgreens. 28.5

SWEET AND SPICY MAHI

Blackened mahi topped with pineapple relish and jalapeno lime crema over fluffy cilantro rice and microgreens. 25.5

JAMBALAYA

A cajun favorite! Sautéed chicken, shrimp, andouille sausage, diced tomatoes & bell peppers over jasmine rice. Topped with green onion. 19.5

BOWLS

ORANGE CHICKEN BOWL

Crispy fried boneless chicken tossed in orange glaze, served over jasmine rice, cucumber, edamame and fresh jalapenos. Topped with kimchi slaw, green onions, sesame seeds, avocado & a side of soy sauce. 18.5

SALMON BOWL

Salmon over edamame, cucumber & jalapeno on a bed of jasmine rice. Topped with mango coulis, avocado, sesame seeds, poke aioli & green onion. 19.5
[Full Salmon Portion-26.5]

SWEET & SPICY BEEF BOWL

Seared poke-marinated shaved ribeye served over jasmine rice, cucumber, edamame and fresh jalapenos. Topped with kimchi slaw, fresh cilantro, green onions, sesame seeds, avocado & a side of soy sauce. 18.5

TUNA BOWL

Yellowfin tuna tossed in poke sauce served over edamame, cucumber & jalapeno on a bed of jasmine rice, with avocado, sesame seeds, green onion & poke aioli. 19.5

SHRIMP BOWL

Poached chilled shrimp tossed with poke sauce, over edamame, cucumber & jalapeno on a bed of jasmine rice. Finished with avocado, sesame seeds, poke aioli and green onion. 18.5

SOUTHWEST BOWL

Seasoned bell peppers, onion, tomato, black beans & corn served over a hearty rice base with lettuce, diced tomato & jalapeno. Topped with tangy lime sour cream, crispy tortilla strips, green onions & a side of salsa verde. 17.5

PASTA

ALL PASTA DISHES COME WITH A GARLIC BREADSTICK
GLUTEN-FREE PASTA AVAILABLE

CAJUN PESTO

Linguine pasta with roasted garlic, tomatoes & spinach tossed in a pesto cream sauce. Topped with cajun grilled chicken breast, fresh basil & parmesan. 19.5

SHRIMP SCAMPI

1/4 lb. of tail on shrimp, sautéed in a savory scampi sauce over linguine pasta. Finished with parsley & parmesan. 20.5

ALLA VODKA

Linguine pasta tossed in spicy vodka tomato sauce topped with grilled chicken, basil & parmesan. 19.5

TOMATO BASIL & VEGGIE

Linguine pasta tossed in tomato basil sauce with broccoli, onion, asparagus, green beans & bell peppers. Topped with goat cheese, basil & herb roasted pistachios. 18.5

STEAKS

CHOP'D SIGNATURE

18 oz. house-cut ribeye, grilled to perfection & topped with our steakhouse butter, served with cheesy Chop'd potatoes and balsamic asparagus. 49.5

CENTER CUT PORK CHOPS

2 house-cut Berkshire pork loin chops, smothered in bourbon honey sauce with grilled peaches. Served with sweet potato fries & garlic roasted veggies. 29.5

NEW YORK STRIP

12 oz. house-cut center strip, topped with steakhouse butter. Served with sweet chili brussels sprouts & garlic smashed potatoes. 33.5

FILET

8 oz. hand-cut filet mignon, grilled & topped with Chop'd Steakhouse butter. Served with garlic roasted veggies and garlic smashed potatoes. 29.5

MAJOR THREAT RIBEYE

Our signature ribeye cut to 27 oz., grilled to perfection & finished with Chop'd Steakhouse butter. Paired with brussels sprouts & cheesy Chop'd potatoes. 75.5

STEAK ADD-ONS

Garlic Parmesan Crust 5
Mushroom Demi 6



Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of a food borne illness. Especially if you have certain medical conditions. Please communicate any food allergies to an employee of this establishment that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment