

Dinner Menu

(Available for Take-Out only from 3pm-8pm)

Starters

Famous Calamari Marinated in ginger ale, lightly breaded, and deep fried \$12

Chicken Tenders Breaded, deep-fried, tossed with sweet chili sauce and toasted sesame seeds \$8

Brew Pub Pretzel Bites Served with beer cheese dip \$6

Fish Taco Grilled Mahi Mahi topped with cabbage, fresh Pico de Gallo, and Louisiana tartar sauce **\$8 White Corn Guacamole & Chips** Diced avocado, sweet corn, black beans, bell peppers, fresh cilantro, and jalapeno peppers **\$6**

Spicy Buffalo Cauliflower *Fried cauliflower florets tossed in buffalo sauce, with fresh celery, green onions, and our homemade bleu cheese dressing* **\$8**

*Pick 2 sides options include: mashed potatoes, baked potato, fresh cut fries, sweet potato fries, fresh vegetables, salad, soup, or cole slaw

Certified Angus Beef (Pick 2 sides)

Prime Rib Slow roasted and served medium-rare to medium 10oz cut **\$20** / 16oz cut **\$24 6 oz. Filet Mignon** Finished with your choice of veal Demi sauce and sautéed mushrooms or melted bleu cheese crumbles **\$20**

8 oz. House Sirloin Finished with sautéed mushrooms and onions \$16 14 oz. Ribeye Finished with caramelized onion \$20

Signature Dishes (Pick 2 sides)

Brown Sugar Chop Applewood smoked, brown sugar marinated, bone-in grilled pork chop \$18

Smothered Filet Tips Topped with sautéed onions, mushrooms, red peppers and melted cheese blend \$16

Chicken Marsala Mushroom mascarpone marsala sauce \$16

Baby Back Ribs Finished with homemade chipotle honey BBQ sauce \$20

Seafood (Pick 2 sides)

Salmon Cakes Two jumbo house-made salmon cakes toped with Louisiana tartar sauce \$16
Almond Encrusted Salmon With sweet chili and spicy plum \$18
Blackened Salmon Fresh salmon seared with blackened seasoning \$18
King Crab One pound of king crab legs with drawn butter \$32

Pasta (Add side salad for \$2)

Fettuccini Alfredo Tossed in our homemade Alfredo cream sauce **\$12** Add - Chicken \$4 / Shrimp \$6 / Filet Tips \$6 / Grilled Salmon \$8

Feta Chicken Orzo Chicken breast grilled with Italian seasonings resting on orzo pasta with feta cheese, asparagus, and red peppers, tossed in a lemon chicken broth **\$16**

The Original Chop House Steak Burger (7 oz. Certified Angus Beef Charbroiled to order) \$10

Choice of toppings: Lettuce, Tomatoes, Pickles, Onions, Ketchup, Mustard, Mayonnaise, Colby Jack cheese, Swiss cheese, Provolone Cheese, American Cheese, Pepper Jack Cheese, Bacon*, Mushrooms*, Sautéed Onions*, Avocado*, Bleu Cheese*, Hard-Boiled egg*, Jalapeno* (*additional pricing on items)

Salads & Soups Add to salads above Chicken \$4 / Shrimp \$6 / Filet Tips \$6 / Grilled Salmon \$8

BLT Soup Creamy soup with bacon and tomatoes, topped with shredded lettuce \$4

Baked French Onion Soup Stewed onions in a beef broth, topped with croutons and melted provolone cheese \$4

Blackened Chicken Salad Blackened chicken on top of mixed greens, tomato, cucumber, red grapes, roasted nuts, dried cherries and a cheese blend. \$12 Petite size \$9

Southwest Salad Mixed greens, sliced avocado, black bean and white corn salad, and crispy corn tortilla chips **\$10 Caesar Salad** Romaine hearts, freshly grated Parmesan cheese, tomato, red onion, and croutons **\$10 House Salad** Fresh mixed greens, cucumber, tomato, bacon, roasted nuts, Michigan dried cherries, and a cheese blend **\$7**

Greek Salad Feta cheese, Kalamata olives, tomatoes, cucumbers, red onions, and a pepperoncini on a bed of mixed greens **\$11**

Soup & Salad Your choice of BLT or Baked French Onion soup and side salad \$6

Sandwiches (Served with choice of fresh-cut sea salt and pepper fries, sweet potato fries, side salad, or soup)

Cheesesteak Hoagie Sliced prime rib, warm beer cheese, sautéed onions and peppers on a French baguette \$10
Black Bean Burger Topped with avocado, sour cream, lettuce, and fresh Pico de Gallo on a brioche bun \$10
French Dip Hand sliced prime rib on a French baguette with melted Swiss cheese and served with hot Au Jus \$10
Grilled Chicken Chipotle Grilled chicken, Swiss cheese, bacon, sautéed onions, lettuce, tomatoes and chipotle mayo on a dressed French baguette \$10

Chicken Avocado Topped with lettuce, tomato, and provolone cheese served on a brioche bun \$10

Olivia's Favorites (Children's menu available for 8 and under)

American Cheese Burger Served on brioche bun with French fries \$5
Grilled Chicken Served with French fries \$5
Salad Topped with cheese, cucumber, and tomato. Choice of dressing. \$5
Chicken Tenders Served with French fries \$5
Mac & Cheese \$5

Desserts

Peanut Butter Pie Chocolate cookie crust filled with peanut butter mousse, chocolate, and topped with peanut butter cups **\$5**

Colossal Chocolate Cake Layers of moist chocolate cake with chocolate fudge icing served with vanilla bean ice cream **\$10**

Extras

Homemade Bread by the Loaf With our house whipped butter \$4

Soft Drinks, Coffee, or Iced Tea Coke products, 16oz \$1

Mix & Match 6 -Pack of Beer Choose from any of our bottled or canned beers \$10

Wine Pick a wine from our wine wall collection Prices Vary

Many menu items offered at a discount of our traditional menu. This menu is effective 11/24/2020 until further notice. Menu items subject to change. We appreciate your continued support!