

Pub Style

SERVED IN A PAPER LINED BASKET WITH FRIES.

3 PC. FISH & CHIPS

BEER BATTERED, HOUSE TARTAR. 2 PIECES STRIPS & CHIPS

5 BREADED CHICKEN STRIPS. CHOICE OF SAUCE.

BBQ RIBS & CHIPS

1/2 RACK ST. LOUIS SPARE RIBS BASTED WITH JOE'S BASIC OR JOE'S BLACKBERRY BOURBON BBQ SAUCE.

SHRIMP & CHIPS

6 PIECES OF GOLDEN FRIED JUMBO FANTAIL SHRIMP. JOE SUGGESTS THE SWEET AND SPICY DIPPIN SAUCE.



NEW FISH TACOS & CHIPS

3 ALE BATTERED COD TACOS, CORN TORTILLA, JACK CHEESE, SHREDDED LETTUCE, JALAPENO AIOLI, FRESH PICO DE GALLO AND AVOCADO.

CHOPHOUSE FEATURES



First... we buy the best.
Certified Angus Beef®
White Marble Farms Pork &
Mary's Natural Free Range Chicken.



CHOICE OF 2 SIDES AND DINNER BREAD.

NEW YORK STEAK TOP TIER CHOICE OR BETTER.
LIGHTLY SEASONED, CHARBROILED TO ORDER.
7 oz.
10 oz

TOP IT WITH PEPPERCORN DEMI GLACE ON REQUEST
ST. LOUIS SPARE RIBS 1/2 RACK OR FULL
CHARBROILED AND BASTED WITH JOE'S SIGNATURE
BLACKBERRY BOURBON BBQ, JOE'S BASIC BBQ OR
SWEET AND SPICY THAI.

NEW PORK NEW YORK, NEW YORK

TWO BONELESS PORK STRIP LOIN STEAKS,
SEASONED AND SEARED, WITH A SIDE OF CINNAMON
APPLES.

NEW BAKED CHICKEN BREAST MORNAV

NATURAL FREE RANGE CHICKEN, STUFFED WITH CRAB
& SHRIMP, TENDER ASPARAGUS AND SWISS CHEESE.
VERY LIGHTLY BREADED, BAKED GOLDEN. SAUCE
MORNAY.

SALMON FILET

SEARED AND BASTED WITH OUR SWEET AND SPICY
PINEAPPLE GLAZE. SERVED ON STEAMED RICE.

Dinner Favorites



SERVED WITH 2 SIDE CHOICES AND DINNER BREAD:
SALAD OR SOUP • BAKED POTATO • GARDEN VEGETABLES
SAVORY STUFFING • PASTA FLORENTINE • YUKON GOLD MASHED
• LONG GRAIN & WILD RICE • SCALLOPED POTATOES

MOM'S MEATLOAF

SLOW BAKED. TOPPED WITH RICH PAN GRAVY.

ROAST TURKEY DINNER

SLOW ROASTED, HAND CARVED, ALL WHITE MEAT TURKEY,
GRAVY, STUFFING AND CRANBERRY.

CHICKEN FRIED STEAK

HOMESTYLE TOPPED WITH COUNTRY GRAVY.



NEW CARVED HAM WITH REDEYE GLAZE

HICKORY SMOKED HAM, BROILED AND BASTED WITH
JOE'S BLACKBERRY REDEYE GLAZE.

BROILED CHICKEN AND MUSHROOMS

CHARBROILED BREAST BROILED WITH HERB GLAZE AND
SERVED WITH A SIDE OF SAUTEED BUTTON MUSHROOMS .

NEW POT ROAST CERTIFIED ANGUS BEEF®

SLOW BRAISED, VERY TENDER AND FLAVORFUL. PAN GRAVY.

GRILLED WHITEFISH

LIGHTLY BREADED AND GRILLED WITH LEMON BUTTER.
SERVED OVER OUR LONG GRAIN AND WILD RICE.

LINGUINI MARINARA WITH MEATBALLS

ALL YOU CAN EAT. CHEESE TOAST. (DINE IN ONLY)

CHICKEN AND BROCCOLI ALFREDO

BROILED CHICKEN BREAST STRIPS TOSSED WITH FRESH
BROCCOLI, MUSHROOMS, PASTA AND CREAMY ALFREDO.

DINNER SIDE CHOICES:

SALAD OR SOUP	GARDEN VEGETABLES
BAKED POTATO	PASTA FLORENTINE
YUKON MASHED	SAVORY STUFFING
SCALLOPED POTATOES	LONG GRAIN & WILD RICE

Featuring Salmon Creek Wines

Chardonnay, Merlot,
Cabernet Sauvignon,

White Zinfandel

By the Glass

Or Bottle

Sparkling Wine

Domaine Laurier

Bottle

