

PLEASE ENJOY THE HEARTH BREAD AND CASHEW SPINACH GARLIC BUTTER

CHEF BRYAN'S SOUP OF THE DAY CUP—\$5 BOWL—\$7

SALADS

SERVED WITH A CHOICE OF—

ASIAN SWEET CHILI DRESSING—BUTTERMILK AND FRESH HERB GARLIC RANCH—CLASSIC CAESAR
CREAMY GORGONZOLA—SMOKY BALSAMIC VINAIGRETTE—WHOLE GRAIN HONEY MUSTARD—BRYAN'S OWN FRENCH

PETIT AND SIMPLE SIDE SALAD WITH TOMATO AND CHOICE OF DRESSING—\$4
MIXED GREENS WITH SUNDRIED CRANBERRIES, TOMATO, RED ONION, PARMESAN,
AND SMOKED ALMONDS, WITH CHOICE OF DRESSING —\$8
SPINACH SALAD WITH APPLE SMOKED BACON, CRISP ONIONS, ROASTED TOMATO AND PARMESAN—\$9
CLASSIC CAESAR—\$9 GRILLED CHICKEN CAESAR—\$15 GRILLED SHRIMP CAESAR—\$18
SOUTHWESTERN GRILLED SHRIMP SALAD WITH ROAST CORN PICO AND GUACAMOLE—\$18
GRILLED SALMON, FETA, FRESH TOMATO, AND KALAMATA OLIVES
WITH MIXED GREENS, CUCUMBER DILL DRESSING AND GRILLED PITA POINTS—\$26

APPETIZERS

BLACK BEAN HUMMUS BOWL WITH GRILLED PITA BREAD—\$9
ROAST CORN CRAB CAKES WITH TOMATO BASIL SAUCE—\$10 (AVAILABLE GLUTEN FREE)
BAKED SPINACH AND ARTICHOKES ON ROASTED NEW POTATO SHELLS—\$11
GRILLED AND CHILLED JUMBO SHRIMP WITH CLASSIC COCKTAIL SAUCE—\$15
BISON MEATBALLS WITH MOLASSES BARBEQUE AND ONION CRISPS—\$16

STEAKS

THREE CHEESE AND VEGETABLE LASAGNA WITH MARINARA—\$17
PASTA AND CREAMY CHEESE WITH ANDOUILLE SAUSAGE, SMOKED BACON AND ONION CRISPS—\$18
ROMANO BREADED CHICKEN BREAST WITH GREEN BEANS, ANGEL HAIR AND PINK MARINARA—\$18
POT ROAST WITH GARLIC MASHED POTATOES AND GRILLED VEGETABLES—\$18
GRILLED GULF SHRIMP WITH CREAMY TOMATO SAUCE AND LINGUINI—\$22
PAN SEARED WALLEYE WITH AROMATIC RICE BLEND, GRILLED VEGETABLES
AND GARLIC CASHEW CREAM—\$24
GRILLED ALASKAN SALMON WITH HERBED GARLIC PASTA, CASHEW PESTO CREAM
AND JULIENNE VEGETABLES—\$26
SAUTÉED STRIPED SEA BASS WITH CRAB, ROAST CORN AND BASMATI RICE STUFFING,
GRILLED VEGETABLES AND TOMATO BASIL CREAM—\$32

BRYAN'S CHOPHOUSE FAVORITES

ALL AVAILABLE AS NATURALLY GLUTEN FREE

SERVED WITH ANY TWO ACCOMPANIMENTS AND CHOICE OF THE LISTED SAUCES

20 OZ BONE IN "BELLY ON" PORK CHOP—\$26 16 OZ RACK OF LAMB—\$36
16 OZ MINNESOTA BISON SIRLOIN—\$30
OUR MOST ELEGANT STEAK—12 OZ FILET OF BLACK ANGUS BEEF—\$55
OUR BIGGEST STEAK—32 OZ BONE IN RIBEYE OF PRIME BEEF—\$55
OUR FINEST STEAK—22 OZ BONE IN 28 DAY AGED NEW YORK STRIP—\$55
OUR MOST EXOTIC STEAK—20 OZ RACK OF ELK—\$75
12 OZ HOUSE CUT RIBEYE—\$32 6 OZ HOUSE CUT FILET OF BEEF—\$30
ADD A 6 OZ LOBSTER TAIL TO ANY MEAL—\$15
CHOICE OF—GRILLED VEGETABLES—BUTTERED BACON BRUSSELS' SPROUTS
SAUTÉED MUSHROOMS AND ONIONS
ROASTED IOWA SWEET CORN—FRESH BABY GREEN BEANS—PETIT SIDE SALAD
CHOICE OF—TWICE BAKED NEW POTATOES—GARLIC MASHED POTATO—CREAMED AROMATIC BASMATI RICE
CAJUN STEAK FRIES
CHOICE OF—ROSEMARY DEMI-GLACE—SPICY GERMAN MUSTARD—SMOKY CHOPHOUSE MAYONNAISE—
SWEET CHILI AND WASABI GLAZE—CHOP HOUSE BARBEQUE—JALAPENO MINT JELLY—CLARIFIED BUTTER

DESSERTS—\$7

CHEESE CAKE—CHOCOLATE MOUSSE CAKE—CRÈME BRÛLÉE—CAPPUCCINO PARFAIT

PLEASE LET YOUR SERVER ASSIST YOU IN SELECTING VEGETARIAN, VEGAN,
GLUTEN FREE OPTIONS OR ANY OTHER SPECIAL NEEDS YOU MAY HAVE

CONSUMING PROTEINS COOKED TO LESS THAN MEDIUM MAY POSE A HEALTH RISK 03.09.18