

PLEASE ENJOY THE HEARTH BREAD AND CASHEW SPINACH GARLIC BUTTER



CHEF BRYAN'S SOUPS OF THE DAY CUP—\$5 BOWL—\$7 ALWAYS THREE CHOICES

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

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 Tomatoes 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

SMALL PLATES

Black Bean Hummus Bowl with Grilled Pita Bread—\$9

Roast Corn Crab Cakes with Tomato Basil Sauce—\$10 (available gluten free)

Charcuterie Platter with Genoa Salami, Hennings Cheese and Mediterranean Relish—\$10

Baked Spinach and Artichoke Casserole on Roasted New Potato Shells—\$11

Grilled and Chilled Jumbo Shrimp with Classic Cocktail Sauce—\$15

Fettuccini with Mushroom and Caramelized Onion Alfredo Sauce—\$16

Basmati Rice Bowl with Sweet Hot Asian Sauce and Grilled Chicken—\$17

Pasta and Creamy Cheese with Andouille Sausage, Smoked Bacon and Onion Crisps—\$18

Sea Scallops with Roast Garlic Cashew Cream and Grilled Cabbage Coleslaw—\$22

STAPLES

Yankee Pot Roast with Roasted Vegetables, Garlic Mashed Potatoes
and Rich Brown Gravy—\$18

Romano Breaded Chicken Breast with Green Beans, Angel Hair and Pink Marinara—\$18

Grilled Gulf Shrimp with Creamy Tomato Sauce and Linguini—\$20

Medallions of Pork Loin with Grilled Vegetables and Granny Smith Cranberry Butter—\$22

Pan Seared Walleye or Trout 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—\$24 16 oz Braised Beef Short Rib—\$26

10 oz Petite Ribeye—\$28 6 oz Petite Filet of Beef—\$28

17 oz Iowa Veal Chop—\$36

20 oz Rack of New Zealand Lamb—\$36

OUR MOST ELEGANT STEAK—12 oz Filet of Black Angus Beef—\$46

OUR BIGGEST STEAK—34 oz Bone in Ribeye of Black Angus Prime Beef—\$55

OUR FINEST STEAK—22 oz 28 Day Aged Bone in New York Strip—\$55

OUR LEANEST CUT—17 oz Wyoming Elk Rack—\$55

ADD A 6 OZ LOBSTER TAIL TO ANY MEAL—\$15

CHOICE OF—Grilled Summer Vegetables—Buttered Broccoli Spears

Sautéed Mushrooms and Onions—Honey Roasted Acorn Squash

Roast Iowa Sweet Corn Pico de Gallo—Fresh Baby Green Beans—House Salad

CHOICE OF—Twice Baked New Potatoes—Rosemary Roasted Potatoes—Garlic Mashed Potato—
Creamed Aromatic Basmati Rice—Cajun Moon Fries

CHOICE OF—Rosemary Demi-glace—Whole Grain Mustard Cream—Smoky Chophouse Mayonnaise—
Sweet Chili and Wasabi Glaze—Chop House Barbeque—Jalapeno Mint Jelly—Clarified Butter

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

01.04.18