

APPETIZERS

TAVERN WINGS | Ten Traditional “Double-Style” Bone-In Wings Tossed in Your Choice of Buffalo, Spicy, Whiskey Sauce BBQ, Crimson Fire Sauce | \$14 **GF, DF**

FRIED CALAMARI | Crispy Rings & Tentacles Served with Cocktail Sauce | \$18 **GF+, DF**

TATER KEGS | Jumbo Tater Tots Stuffed with Cheddar and Bacon Served with House made Burger Sauce | \$15

CRAB CAKES | Two Seared Crab Cakes Served with House Greens & Roasted Red Pepper Aioli | \$18

TOASTED CHEESE RAVIOLI | Served with Warm Vodka Sauce for Dipping | \$14

ROAST BEEF SLIDERS | Two Toasted Slider Buns with Roast Beef & Caramelized Onions Served with Creamy Horseradish Sauce | \$12 **GF+, DF+**

SPINACH & ARTICHOKE DIP | Melted Swiss, Parmesan & Cream Cheese with Garlic, Artichokes & Spinach Served with Toasted Baguette & Tortilla Chips | \$15 **GF+**

HUMMUS | Hummus Served with Crudités & Warm Pita | \$14 **GF+, DF**

CHOPHOUSE NACHOS | House Made Tortilla Chips Layered with Slow Roasted Barbacoa, Pepper Jack & Cheddar Cheese, Diced Tomatoes & Jalapeños, Topped with Sour Cream & Salsa | \$16 **GF, DF+**



STEAKS & CHOPS

Served with a 6 Mile Salad, Caesar or Soup & 1 Choice of Side
All Steaks are Plated with Red Wine Demi-Glace



18oz COWBOY RIBEYE | \$65

14oz RIBEYE | \$50

8oz CENTER CUT FILET | \$48

12oz PRIME RIB | \$47

FRIDAYS & SATURDAYS

Starting at 5pm

Served with Au Jus & Creamy Horseradish Sauce

12oz KC STRIP | \$46

7oz TOP SIRLOIN | \$29

BONE-IN PORK CHOP | \$28

Grilled with Apricot Butter

PREMIUM STEAK ADDITIONS:

Sautéed Mushrooms \$5 | Lobster Tail \$25 | Shrimp \$10 | Crab Cake \$9 | Bleu Cheese Butter \$2 |

ENTREES

CHICKEN KATHERINE | Oven-baked, lightly breaded chicken breast layered with Swiss Cheese and Tender Asparagus, Finished with a Velvety Garlic Cream Sauce and Served Over Mashed Potatoes | \$28 **GF+**

MAC & CHEESE | Shell Pasta & House Made Blended Five Cheese Sauce | \$16
Add Grilled or Crispy Chicken | \$7

BRANZINO | European Sea Bass – Light, Flaky and Mildly Sweet. Pan-Seared and Served with Your Choice of Side. | \$28 **GF+**

BOLOGNESE | Slow-Braised Ground Steak and Prosciutto Cooked with a Classic Soffritto of Onions, Carrots and Celery in a Tomato Sauce Served on Spaghetti for a Timeless Italian Favorite | \$25

CLASSIC TAVERN BURGER | Short Rib Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion & Pickles | \$17 **GF+, DF**

BEERHALL BURGER | Short Rib Patty, Cheddar Cheese, Bacon & Caramelized Onions on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion & Pickles | \$18 **GF+**

SALADS & SOUPS

House Made Dressings: Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar

6 MILE SALAD | House Greens, Cucumber, Cheddar, Shredded Carrots, Tomatoes & Herb Croutons Served with your Choice of Dressing
| Side \$7 | Full \$14 **GF+, DF+**

TAVERN COBB | Chopped Romaine Topped with Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg & Tomatoes
| Side \$9 | Full \$15 **GF, DF+**

ROMAINE CAESAR | Chopped Romaine & Parmesan Cheese Tossed in House Caesar Dressing Topped with a Crunchy Garlic-Parmesan Crumble | Side \$9 | Full \$15 **GF+**

STEAK SALAD | Hand Cut Steak Cooked to Temperature on a Bed of Mixed Greens with Cheddar Cheese, Shredded Carrots, Cucumbers, Mushrooms, Tomatoes & Herb Croutons | \$20 **GF, DF+**

SOUP OF THE DAY | Cup \$5 | Bowl \$7
FRENCH ONION BOWL | \$7

SALAD TOPPERS:

4oz Chicken Breast \$7 | 4oz Salmon \$10
6oz Bistro \$12 | Shrimp \$10 | Crab Cake \$9

French Fries | \$6
Sweet Potato Waffle Fries | \$6
Bread Basket | \$2.50

Sautéed Brussels Sprouts | \$6
Mac & Cheese | \$6
Garlic Green Beans | \$6

Baked Potato | \$6 **Loaded Add** | \$3
Steakhouse Mashed Potatoes \$6
Worcestershire Button Mushrooms \$6