

# 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+

**COUNTRY FRIED STEAK** | Beef Tenderized & Hand Breaded then Fried to Golden Perfection Served with Mashed Potatoes & Country Gravy | \$28

**SALMON** | Pan-seared and Finished with Honey Garlic Butter for a Touch of Sweetness, Served with Your Choice of Side | \$32 GF, DF+

**SHRIMP SCAMPI** | Succulent Shrimp Cooked in a Rich Blend of Butter, Garlic, and White Wine, then Tossed with Spaghetti for a Classic Italian Favorite | \$27

**BLACKENED CHICKEN PASTA** | Tender, Blackened Chicken Breast Served Over Penne Pasta Coated in a Spicy Cajun Cream Sauce | \$27

**SALMON BLT** | Seared Salmon on Toasted Wheat Berry Bread Piled with Bacon, Lettuce, Tomato & Chipotle Mayo | \$17 GF+, DF

**ROAST BEEF DIP** | Slow Cooked Roast Beef & Melted Swiss Cheese on Toasted Hoagie Roll Served with House-Made Au Jus for Dipping | \$17 GF+, DF+

# SIDES

**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

# 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