

APPETIZERS

TAVERN WINGS | Ten Traditional Bone-In "Double Style" Wings Tossed in Your Choice of Buffalo, Spicy, Asian Glaze, BBQ, Crimson Fire Sauce, or Jerk Rub | **\$12**

ROAST BEEF SLIDERS | Two Toasted Pretzel Buns with Roast Beef & Caramelized Onions. Served with Creamy Horseradish Sauce | **\$10**

FRIED CALAMARI | Crispy Rings & Tentacles Served with Chipotle Aioli & Cocktail Sauce | **\$13**

SPINACH & ARTICHOKE DIP | Melty Swiss, Parmesan & Cream Cheese with Garlic, Artichokes & Spinach Served with Toasted Baguette & Tortilla Chips | **\$14**

CHOPHOUSE NACHOS | House Made Tortilla Chips Layered with Beer Braised Barbacoa with Pepper Jack & Cheddar Cheese, Diced Tomato & Jalapenos Topped With Crema & a Side of Salsa | **\$12**

HUMMUS | Classic Chickpea & Roasted Red Pepper Served with Warm Pita & Vegetable Crudites | **\$12**

FRIED POT STICKERS | Pork & Vegetables Wrapped in a Fried Wonton Served with Sweet & Spicy Asian Glaze | **\$12**

TOASTED CHEESE RAVIOLI | Served with Red Pepper Aioli for Dipping | **\$10**

BOURBON STREET SHRIMP | Spiced Shrimp Sautéed in New Orleans Style Barbecue Sauce with Toasted Baguette | **\$12**

DON'S TURKEY FRIES & GIZZARDS | Lawrence Original Recipe, Served with House Made Country Gravy | **\$14**
(Ask Server for Availability)

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

SHRIMP COCKTAIL | A Plentiful Serving of Peeled Shrimp Served with Cocktail Sauce & Lemon Wedges | **\$10**

CHOPHOUSE DELI BOARD | Assorted Cheeses, Toasted Baguette, Warm Pita & Cured Meats | **\$16**

SALADS & SOUPS

House Made Dressings: Ranch, Bleu Cheese, Honey Mustard, Southwest Ranch, Tangy BBQ & Creamy Red Wine Vinaigrette

6 MILE SALAD | House Greens, Cucumber, Bacon, Cheddar, Shredded Carrots, Grape Tomatoes & Croutons Served with your Choice of Dressing | **Side \$5 | Full \$10**

TAVERN COBB | Chopped Romaine Topped with Diced Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg & Grape Tomatoes | **Side \$7 | Full \$13**

SOUTHWEST CHICKEN | House Greens & Grilled Chicken Breast with Roasted Corn, Black Bean, Green Onion, Tomato, Feta, Corn Tortilla Chips Served with Southwest Ranch | **\$14**

ROMAINE CAESAR | Chopped Romaine Hearts & Parmesan Cheese Tossed in House Caesar Dressing Topped with a Crunchy Garlic-Parmesan Bread Crumble | **Side \$5 | Full \$10**

STEAK SALAD | Hand Cut Steak Cooked to Temperature on a Bed of Mixed Greens, Avocado, Roasted Red Peppers, Shredded Carrots, Tomato, Feta & Crispy Onions | **\$15**

BBQ CHICKEN | Fried Chicken Tossed in a Tangy BBQ Dressing & Romaine with Roasted Corn, Black Beans, Red Onion, Cheddar Cheese | **\$14**

SALAD TOPPERS:

4oz Grilled Chicken Breast **\$5** | Salmon **\$8** | 4oz Sirloin **\$10** | Tiger Shrimp **\$7** | Crab Cake **\$9** |

SOUP OF THE DAY | Cup **\$4** | Bowl **\$6**
FRENCH ONION BOWL | **\$6**

STEAKS

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

8oz TOP SIRLOIN | **\$25**

12oz KC STRIP | **\$36**

14oz RIBEYE | **\$45**

8oz CENTER CUT FILET | **\$41**

PORTERHOUSE PORK CHOP | **\$24**

Topped with Maple Bacon Glaze

6oz BISTRO & COCONUT SHRIMP | **\$26**

Served with a Raspberry Chipotle Dipping Sauce

12oz PRIME RIB FRIDAYS & SATURDAYS | **\$38**

Starting at 5pm

Served with Au Jus & Creamy Horseradish sauce

PREMIUM STEAK ADDITIONS:

Sauteed Mushrooms **\$2** | Béarnaise **\$2** | Tiger Shrimp **\$7** | Crab Cake **\$9** | Lobster Tail **\$12** |

ENTREES

CHICKEN KATHERINE | Lightly Breaded & Baked Chicken Breast, Asparagus, Swiss Cheese, Smashed Potatoes Topped with Garlic Cream Sauce | **\$24**

MAC & CHEESE | Shell Pasta & Melted Five Cheese Sauce | **\$15**
Add Grilled or Crispy Chicken | **\$5**

PUMPERNICKEL SALMON | Herbed Pumpernickel Crusted Salmon on a Bed of Whipped Sweet Potatoes with Apple Butter | **\$24**

STEAK & ROASTED RED PEPPER | Steak Cooked to Temperature with Creamy Red Pepper Sauce & Fettuccine | **\$26**

BURNT ENDS | Slow Smoked Brisket, House Made Spoon Bread, French Fries & a Side of BBQ Sauce | **\$25**

COUNTRY FRIED STEAK | Beef Tenderized & Hand Breaded Then Fried to a Golden Perfection, Served with Mashed Potatoes & Country Gravy | **\$20**

RUBY RED TROUT | Pan Seared Trout on a Bed of Sauteed Spinach Served with Remoulade & Your Choice of Side | **\$24**

WILD BOAR RAGU | Texas Wild Boar Braised in Burgundy Wine & Mirepoix with Fettuccine & Topped with Parmesan | **\$24**

HANDHELDS

CLASSIC TAVERN BURGER | Half Pound Steak Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion & Pickles | **\$12**

BEERHALL BURGER | Half Pound Steak Patty, Cheddar Cheese, Bacon & Caramelized Onions on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion & Pickles | **\$14**

BLACK BEAN BURGER | Vegetarian Black Bean Patty Served on a Toasted Brioche Bun Topped with Tomato, Lettuce & Garlic Aioli | **\$10**

SMOKED BRISKET TACOS | Slow Smoked Brisket with a Roasted Corn Salsa Topped with Crema & Feta | **\$12**

BLACKENED CHICKEN | Grilled & Blackened Chicken, Smoked Gouda, Crispy Onion Strings & Chipotle Mayo on Brioche with Lettuce, Tomato & Pickle | **\$12**

CHICKEN CAESAR WRAP | Crispy Chicken with Romaine, Bacon, Shaved Parmesan & Red Onion with Caesar Dressing in a Toasted Flour Tortilla | **\$12**

SALMON BLT | Salmon Filet on Toasted Wheat Berry Bread Piled with Bacon, Lettuce, Tomato & Chipotle Mayo | **\$14**

ROAST BEEF DIP | Slowed Cooked Roast Beef & Swiss on Toasted Hoagie Roll Served with House Made Au Jus for Dipping | **\$12**

SIDES \$5

Whipped Sweet Potatoes
Whipped Cauliflower
Sauteed Broccoli
Grilled Asparagus
Seasonal Vegetable
Baked Potato | Add \$2 Loaded

French Fries
Sweet Potato Fries
Garlic Green Beans
Yukon Gold Gouda Mashed Potatoes
Mac & Cheese
Baby Bakers

Dinner Menu



Wine List



HAPPY HOUR

3-6pm Monday-Friday
9-10pm Everyday

APPETIZERS

CHOPHOUSE NACHOS
ROAST BEEF SLIDERS
FRIED POT STICKERS
TOASTED CHEESE RAVIOLI
SHRIMP COCKTAIL
HUMMUS & CRUDITÉS

DRINKS

SINGLE WELLS | \$2
DOMESTIC BOTTLES | \$3
DRAFT BEERS & HOUSE WINES | \$5

DAILY FEATURES

MONDAY
Chef's Choice

TUESDAY
'Tini Tuesday
\$6 Select Martinis

WEDNESDAY
Wine Down Wednesday
Half Off Wine Bottles Under \$100

THURSDAY
Chef's Choice

FRIDAY
Prime Rib (Starting at 5pm)

SATURDAY
Prime Rib (Starting at 5pm)

SUNDAY
\$10 Burger Basket (All Day)

BREAKFAST PLATES

Only Available Saturday & Sunday from 11am - 2pm

THREE PANCAKES | \$6
BISCUITS & GRAVY | \$10
ONE EGG ANY STYLE | \$2
BACON, SAUSAGE, OR HAM | \$3
FRESH FRUIT CUP | \$2
SKILLET BROWNS | \$2
CINNAMON ROLL | \$8
STEAK & EGGS | \$18

DESSERTS

MAPLE BOURBON CRÈME BRÛLÉE | \$7
CHEF'S FEATURE CHEESECAKE | \$8
TIRAMISU | \$7
TOWER CARROT CAKE | \$9
VANILLA BEAN ICE CREAM | \$3
DOUBLE CHOCOLATE FLOURLESS TORTE | \$7

Let us host or cater your next birthday,
graduation or holiday event!
Contact us at 785-856-6453 or
events@6milechophouse.com

General Inquiries: info@6milechophouse.com
Website: www.6milechophouse.com

General Manager: Alex Tuckwin
Asst. General Manager: Moe Salas
Events Coordinator: Kayla Mott

