

APPETIZERS

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

FRIED CALAMARI | Crispy Rings & Tentacles Served with Cocktail Sauce | \$13 **GF+, DF**

BOURBON STREET BBQ SHRIMP | Sautéed Shrimp in a Bourbon Street BBQ Sauce, Served with Garlic Bread | \$14

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

BAVARIAN PRETZEL STICKS | Three Warm Pretzel Sticks Served with Cheese Sauce | \$11

DON'S TURKEY FRIES | Lawrence Original Recipe, Served with House Made Country Gravy | \$14 **DF+**

TOASTED CHEESE RAVIOLI | Served with Warm Vodka Sauce for Dipping | \$12

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

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

HUMMUS TRIO | Roasted Red Pepper, Black Bean & Edamame Hummus Served with Crudités & Warm Pita | \$12 **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 | \$15 **GF, DF+**

SALADS & SOUPS

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

6 MILE SALAD | House Greens, Cucumber, Cheddar, Shredded Carrots, Tomatoes & Focaccia Croutons Served with your Choice of Dressing | Side \$6 | Full \$10 **GF+, DF+**

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

SALAD TOPPERS:

4oz Chicken Breast \$7 | 4oz Salmon \$8 | 6oz Bistro \$10
Shrimp \$8 | Crab Cake \$9

ROMAINE CAESAR | Chopped Romaine & Parmesan Cheese Tossed in House Caesar Dressing Topped with a Crunchy Garlic-Parmesan Crumble | Side \$6 | Full \$10 **GF+**

STEAK SALAD | Hand Cut Steak Cooked to Temperature on a Bed of Mixed Greens with Cheddar Cheese, Shredded Carrots, Cucumbers, Mushrooms, Tomatoes & Focaccia Croutons | \$19 **GF, DF+**

SOUP OF THE DAY | Cup \$5 | Bowl \$7
FRENCH ONION BOWL | \$6

HANDHELDS

Handhelds Served with Your Choice of Side

CLASSIC TAVERN BURGER | Half Pound Steak Patty on a Toasted Butter Bun Served with Lettuce, Tomato, Onion & Pickles | \$15 **GF+, DF**

BEERHALL BURGER | Half Pound Steak Patty, Cheddar Cheese, Bacon & Caramelized Onions on a Toasted Butter Bun Served with Lettuce, Tomato, Onion & Pickles | \$17 **GF+**

TURKEY WRAP | Baby Spinach, Turkey, Bacon, Avocado & Honey Mustard in a Flour Tortilla Wrap | \$12 **GF+, DF+**

SMOKED BRISKET TACOS | Slow Smoked Brisket with a Roasted Corn Salsa Topped with Crema, Pepper Jack & Cheddar Cheese | \$12 **DF+**

BLACKENED CHICKEN | Blackened Chicken, Smoked Gouda, Crispy Onion Strings & Chipotle Mayo on Toasted Butter Bun with Lettuce, Tomato & Pickle | \$15 **GF+, DF+**

ADULT GRILLED CHEESE | Toasted Texas Toast with Melty Pimento Cheese, Grilled Onions & Bacon | \$12

SALMON BLT | Salmon Filet on Toasted Wheat Berry Bread Piled with Bacon, Lettuce, Tomato & Chipotle Mayo | \$15 **GF+, DF**

ROAST BEEF DIP | Slow Cooked Roast Beef & Melted Swiss Cheese on Toasted Hoagie Roll Served with House Made Au Jus for Dipping | \$15 **GF+, DF+**

SIDES \$5

French Fries
Sweet Potato Waffle Fries
Mac & Cheese
Burnt Ends Baked Beans

Sautéed Brussels Sprouts
Grilled Asparagus
Garlic Green Beans
Savage Rice
Golden Beets

Baked Potato | Loaded Add \$2
Steakhouse Mashed Potatoes
Baked Sweet Potato
Worcestershire Button Mushrooms



STEAKS & CHOPS

Served with a 6 Mile Salad, Caesar or Soup & 1 Choice of Side
All Steaks are Plated with Red Wine Demi-Glace
Complimentary Bread Service Included
Additional Bread Service \$1.50

18oz COWBOY RIBEYE | \$60

7oz TOP SIRLOIN | \$29

8oz CENTER CUT FILET | \$45

12oz PRIME RIB | \$39

BONE-IN PORK CHOP | \$23

FRIDAYS & SATURDAYS

Grilled with Apricot Butter

14oz RIBEYE | \$48

Starting at 5pm

Served with Au Jus & Creamy

LAMB CHOPS | \$38

12oz KC STRIP | \$44

Horseradish Sauce

Glazed with Jalapeno Jelly



PREMIUM STEAK ADDITIONS:

Sautéed Mushrooms \$2 | Lobster Tail \$24 | Shrimp \$8
Crab Cake \$9 | Bleu Cheese Butter \$2 |

ENTREES

CHICKEN KATHERINE | Lightly Breaded & Baked Chicken Breast, Asparagus, Swiss Cheese & Mashed Potatoes Topped with Garlic Cream Sauce | \$27 GF+

COUNTRY FRIED STEAK | Beef Tenderized & Hand Breaded then Fried to Golden Perfection Served with Mashed Potatoes & Country Gravy | \$22

MAC & CHEESE | Shell Pasta & House Made Blended Five Cheese Sauce | \$15

SALMON | Pan Seared Salmon with Honey Garlic Butter Served with Golden Beets | \$28 GF, DF+

Add Grilled or Crispy Chicken or Burnt Ends | \$7

BURNT ENDS | Slow Smoked Brisket, Texas Toast, Pickle Spear, BBQ Baked Beans & BBQ Sauce | \$25 GF+, DF

RUBY RED TROUT | Pan Seared Ruby Red Trout Served with Savage Rice | \$27 GF, DF+

SHRIMP SCAMPI SPINACH FETTUCCHINE | Sautéed Shrimp in a Garlic Butter Sauce with Spinach Fettuccine Served with Garlic Toast & a Side Salad | \$22

ITALIAN SAUSAGE ORECCHIETTE | House-made Red Sauce with Italian Sausage, Spinach & Orecchiette Pasta Served with Garlic Toast & a Side Salad | \$22

DAILY SPECIALS

HAPPY HOUR MONDAY - THURSDAY 3-6 PM & 9 PM - CLOSE

MONDAY
\$.60 WINGS IN THE TAVERN
(ONLY AVAILABLE IN THE TAVERN FOR DINE IN)

TUESDAY
'TINI TUESDAY

WEDNESDAY
HALF PRICE BOTTLE OF WINE
(ONLY APPLICABLE TO BOTTLES UNDER \$100)

THURSDAY
20% OFF FOR
FIRST RESPONDERS, TEACHERS, &
ACTIVE DUTY MILITARY

SUNDAY
\$10 CLASSIC BURGER BASKET
\$12 BEERHALL BURGER BASKET

Let Us Host or Cater Your Next Birthday,
Graduation or Holiday Event!
Contact Us at 785-856-6453 or
events@6milechophouse.com

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General Manager: Moises "Moe" Salas
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