

## 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 | **\$14 GF,D**

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

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

**CHOPHOUSE NACHOS** | House Made Tortilla Chips Layered with Beer Braised Barbacoa, Pepper Jack & Cheddar Cheese, Diced Tomato & Jalapenos, Topped With Crema & a Side of Salsa | **\$14 GF,D+**

**6 MILE CHOPHOUSE BOARD** | Assorted Cheeses, Toasted Baguette, Cured Meats & Smoked Salmon Spread | **\$18 GF+**

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

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

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

**BEEF TIP POUTINE** | Hand Cut Steak Fries Smothered with Braised Beef Tips, French Onion Gravy & Cheese Curds | **\$14**

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

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

**SHRIMP COCKTAIL** | A Plentiful Serving of Peeled Shrimp Served with Cocktail Sauce & Lemon Wedges | **\$12 GF,D**

**HUMMUS** | Rich, Lemony Edamame Hummus served with Crudites and Warm Pita | **\$12 GF+**

## SALADS & SOUPS

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

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

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

**SMOKED SALMON** | House Greens with Honey Glazed Smoked Salmon, Green Apples, Gruyere & Red Onions | **\$16 GF,D+**

**TUNA POKE** | Warm Black Quinoa, Tossed Sushi Tuna in Yuzu Vinaigrette Topped with Scallions, Cucumber, Sesame Seeds, Edamame, Avocado, Mango, Jalapeno Drizzled with Citrus Aioli | **\$15 GF, DF**

**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, Avocado, Roasted Red Peppers, Shredded Carrots, Tomato, Feta & Crispy Onions | **\$19 GF+,D+**

**BLACKENED SHRIMP** | Grilled Blackened Shrimp with Chopped Romaine, Tender Artichoke Hearts, Kalamata Olives & Feta | **\$16 GF,D+**

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

**SALAD TOPPERS:**  
4oz Chicken Breast \$7 | 4oz Salmon \$8 | 6oz Bistro \$10  
Tiger Shrimp \$8 | Crab Cake \$9

## STEAKS & CHOPS

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

8oz **TOP SIRLOIN** | \$28

12oz **KC STRIP** | \$38

14oz **RIBEYE** | \$47

8oz **CENTER CUT FILET** | \$48

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

Starting at 5pm

Served with Au Jus & Creamy Horseradish sauce

**LUAU PORK CHOP** | \$26

Topped with Grilled Pineapple G,D

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

Served with a Raspberry Chipotle Dipping Sauce

**ST. LOUIS RIBS**

1/2 RACK | \$16

FULL RACK | \$26

Served with Baked Beans, Texas Toast & Pickle Spears



### PREMIUM STEAK ADDITIONS:

Sautéed Mushrooms \$2 | Béarnaise \$2 | Tiger Shrimp \$8  
Crab Cake \$9 | Lobster Tail \$15

## ENTREES

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

**MAC & CHEESE** | Shell Pasta & House Made Blended Five Cheese Sauce | **\$15 Add Grilled or Crispy Chicken | \$7**

**PAN SEARED SALMON** | Pan Seared Salmon Served with Lemon Caper Butter & Your Choice of Side | **\$28**

**BURNT ENDS** | Slow Smoked Brisket, Texas Toast, Pickle Spears, Baked Beans & a Side of BBQ Sauce | **\$25 GF+,D+**

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

**RUBY RED TROUT** | Pan Seared Trout on a Bed of Sautéed Spinach Served with Remoulade & Your Choice of Side | **\$26 GF,D+**

**SHRIMP SCAMPI** | Tender Shrimp in a Garlicky White Wine Butter Sauce Tossed with Linguine Pasta & Topped with Parmesan, Served with Garlic Bread | **\$26**

Dinner Menu



Wine List





## HANDHELDS

Handhelds Served with Your Choice of Side

**CLASSIC TAVERN BURGER** | Half Pound Steak Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion & Pickles | \$12 GF+,D *Make it a Black Bean Burger!*

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

**CHICAGO DOG** | All Beef Frankfurter on a Poppy Seed Bun, Yellow Mustard, Chopped Onion, Sweet Relish, Dill Pickle, Tomato & Pickled Sports Peppers | \$12

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

**ADULT GRILLED CHEESE** | Toasted Wheat Berry Bread with Smoked Gouda, Sharp Cheddar, Pepper Jack & Caramelized Onions Served with Lettuce & Tomato | \$12

**BLACKENED CHICKEN** | Grilled & Blackened Chicken, Smoked Gouda, Crispy Onion Strings & Chipotle Mayo on Brioche with Lettuce, Tomato & Pickle | \$15 GF+,D+

**BUFFALO CHICKEN WRAP** | Crispy Buffalo Chicken with Romaine & Pepper Jack Mix in a Toasted Flour Tortilla | \$12

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

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

## SIDES \$5

French Fries  
Sweet Potato Waffle Fries  
Mac & Cheese  
Baked Beans

Whipped Cauliflower  
Sautéed Broccoli  
Grilled Asparagus  
Garlic Green Beans

Whipped Sweet Potatoes  
Baked Potato | Add \$2 Loaded  
Garlic Red Smashed Potatoes

## BREAKFAST PLATES

Only Available Saturday 11am-2pm  
Sunday from 10am - 2pm

THREE PANCAKES | \$6

BISCUITS & GRAVY | \$10

ONE EGG ANY STYLE | \$2

BACON, SAUSAGE OR HAM | \$4

FRESH FRUIT CUP | \$3

SKILLET BROWNS | \$3

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 | \$4

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

Head Chef: Jason Burris  
General Manager: Alex Tuckwin  
Asst. General Manager: Moe Salas  
Events Coordinator: Becki King



# 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

PREMIUM WELLS | \$4

DOMESTIC BOTTLES | \$3

SELECT DRAFT BEERS | \$5

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)