

APPETIZERS

TAVERN WINGS | Ten Traditional Bone-In "Double Style" Wings Tossed in Your Choice of Buffalo, Spicy, Asian Glaze, Fire Sauce, or Dry Rub Served with a Side Choice of Blue Cheese or Ranch | \$15

ROAST BEEF SLIDERS | Two Toasted Pretzel Buns Piled High with Roast Beef Topped with Caramelized Onions. Served with Creamy Horseradish Sauce & Dill Pickles on the Side | \$10

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

SPINACH & ARTICHOKE DIP | Swiss, Parmesan & Cream Cheese Melted with Garlic, Artichokes & Fresh Spinach Topped with Toasted Baguette & Tortilla Chips | \$12

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

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

LOADED CRAB TOTS | Blue Crab, Apple Smoked Bacon, Sharp Cheddar Cheese, Sour Cream, Green Onion and Shredded Potatoes Fried to Perfection Served with Hollandaise for Dipping | \$12

BREAD BASKET | Salted Pretzel Rolls, Seeded Lavash and Buttermilk Biscuits Served with Honey Butter | \$7

TOASTED CHEESE RAVIOLI | Served with Vodka Sauce for Dipping | \$10

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

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

SALADS & SOUPS

House Made Dressings: Ranch, Bleu Cheese, Honey Mustard, Lemon Poppy Seed Vinaigrette & White Balsamic

6 MILE SALAD | House Greens, Cucumber, Bacon, Cheddar, Shredded Carrots, Grape Tomatoes & Croutons | Side \$5 | Full \$10

TAVERN COBB | Chopped Romaine Topped with Diced Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg and Grape Tomatoes | Side \$7 | Full \$12

SPINACH SALAD | Baby Spinach, Goat Cheese, Strawberries, Blueberries & Candied Pecans all Tossed in a Lemon Poppy Seed Vinaigrette | Side \$7 | Full \$12

ROMAINE CAESAR | Chopped Romaine Hearts and 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, Grape Tomatoes, Cucumbers, Shredded Carrots & Blue Cheese Crumbles, Topped with Crispy Onions | \$15

SALAD TOPPERS:

Grilled Chicken Breast \$7 | Salmon \$7 | Sirloin \$10 | Tiger Shrimp \$7

SOUP OF THE DAY | Cup \$4 | Bowl \$6

FRENCH ONION BOWL | \$6

STEAKS

All Steaks are Topped with Red Wine Au Jus

8oz TOP SIRLOIN | \$24

12oz KC STRIP | \$36

14oz RIBEYE | \$45

8oz CENTER CUT FILET | \$41

18oz T-BONE | \$48

PORTERHOUSE PORK CHOP | \$24

Topped with Apple, Pumpkin Seed Chutney

12oz PRIME RIB FRIDAYS & SATURDAYS | \$38

Starting at 5pm

Served with Au Jus & Creamy Horseradish sauce

PREMIUM STEAK ADDITIONS:

Grilled Mushrooms |\$2| Béarnaise |\$2| Tiger Shrimp |\$7|

ENTREES

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

MAC & CHEESE | Shell Pasta with House Made Five Cheese Sauce | \$15 Add Grilled or Crispy Chicken | \$5

GRILLED SALMON | 8oz Canadian Caught Salmon Filet on Brussels Sprouts Topped with Honey Butter | \$22

SHRIMP ALFREDO | Sautéed Shrimp on Fettuccine Alfredo Served with a Side of Garlic Toasted Baguettes | \$22

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

CHICKEN FRIED FILET | Hand Cut Filet Tenderized & Hand Breaded, Fried to a Golden Perfection, Served with Mashed Potatoes & Country Gravy | \$20

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 and Caramelized Onions on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion, Pickles & Burger Sauce on the Side | \$14

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

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

TURKEY WRAP | Smoked Turkey Breast, Avocado, Spinach, Bacon & Honey Mustard Wrapped in a Large Flour Tortilla | \$12

SALMON BLT | Canadian Caught Salmon 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

FRENCH FRIES

SWEET POTATO FRIES

GARLIC GREEN BEANS

SMASHED POTATOES

MAC & CHEESE

WHIPPED SWEET POTATOES

WHIPPED CAULIFLOWER

BACON BRUSSELS SPROUTS

SEASONAL VEGETABLE

BAKED POTATO | Add \$2 Loaded

Dinner Menu



Wine List



HAPPY HOUR

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

APPETIZERS

CHOPHOUSE NACHOS
ROAST BEEF SLIDERS
FRIED CALAMARI
WARM SPINACH ARTICHOKE DIP
LOADED CRAB TOTS
TOASTED CHEESE RAVIOLI
DON'S FAMOUS TURKEY FRIES
HUMMUS & CRUDITÉS

DRINKS

SINGLE WELLS | \$2
DOMESTIC BOTTLES | \$3
DRAFT BEERS & HOUSE WINES | \$5
MOSCOW MULE & SANGRIA | \$6

DAILY FEATURES

MONDAY

Tito's Draft Cocktails
\$5 Specialty Draft Cocktails

TUESDAY

'Tini Tuesday
\$6 Select Martinis

WEDNESDAY

Wine Down Wednesday
Half Off Wine Bottles Under \$100

THURSDAY

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FRIDAY

Prime Rib (Starting at 5pm)

SATURDAY

Prime Rib (Starting at 5pm)

SUNDAY

Brunch 10am-2pm
\$10 Burger Basket (All Day)

DESSERTS

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

Let us host your next birthday,
graduation or holiday event!
Contact us at 785-856-6453 ext. 3 or
events@6milechophouse.com

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

Head Chefs: Mark Ramirez & Jason Burris
General Manager: Alex Tuckwin
Asst. General Manager: Josh Barnes
Events Coordinator: Kayla Mott

