



APPETIZERS 10

Crab Rangoon Dip **\$18.00**

Authentic creamy crab rangoon filling topped with goat cheese then baked. Garnished with green onions, served with crispy wonton chips and grilled pita bread.

Whipped Ricotta & Honey **\$12.00**

Whipped ricotta, honey, thyme, black pepper & sea salt. Served with garlic crostini for dipping.

Garden Hummus **\$13.00**

Hommade avocado & roasted red pepper hummus served with grilled pita bread.

Avocado Toast Flight **\$15.00**

3 toasted crostini with a creamy avocado spread individually topped (1) shrimp with poke aioli (1) oven roasted tomatoes, bacon & jalapeno aioli (1) roasted tomato and cilantro.

MMM....Meatballs **\$16.00**

Using only the best meats, these delicious meatballs are slow roasted to perfection, topped with homemade red sauce and parmesan cheese. Served with pesto drizzled toasted crostini.

Nachos **\$15.00**

Fresh made tortilla chips covered in queso, roasted sirloin, black olives, tomatoes, pickled jalapenos, pineapple relish and green onion.

Cheese Curds **\$14.00**

Straight from Ellsworth co-op in Wisconsin. Battered, fried squeaky cheese. Served with a side of marinara & sriracha aioli.

Pretzel Bucket **\$12.00**

Pretzel bites smothered in queso, bacon & garnished with green onions.

Carne Asada Rolls **\$16.00**

Golden fried tortilla filled with braised skirt steak, pickled cabbage & carrots, chipotle aioli cheese and a jalapeno aioli dipping sauce.

Tuna Poke **\$19.00**

Sushi grade yellow fin tossed in house poke sauce, stacked atop avocado, cucumber and edamame. Topped with quick pickled cucumber, carrot & fresh chiles over a mango coulis drizzle. Served with crispy wonton chips.

SALADS 5

Chop'd Traditional Salad **\$14.00**

Chopped romaine and iceberg topped with tomatoes, roasted red pepper, cucumber, banana peppers, hard-boiled egg, blue cheese, bacon, noodles, pickled red onion and dressing of choice.

Goat + Cranberry	\$14.00
Baby spinach tossed in balsamic cranberry dressing, topped with crumbled goat cheese, dried cranberries and candied pecans, our signature pig candy bacon and pickled red onions.	
The Mandarin	\$14.00
Mixed salad greens tossed in sesame ginger dressing, topped with shredded carrots, red cabbage, mandarin oranges, candied pecans and crispy wonton strips.	
Elote Salad	\$14.00
Chopped romaine and iceberg, tossed in elote sauce with roasted corn, cotija cheese, and tomatoes. Finished with tortilla strips & green onions.	
Caesar	\$12.00
Fresh romaine and iceberg tossed in house caesar dressing, topped with parmesan, tomatoes and pickled red onion.	
WINGS 2	
Boneless	\$16.00
Traditional 8 Ct.	\$18.00
PIZZAS 6	
Cheese Pizza	\$18.00
Red sauce base with shredded mozzarella & parmesan cheese.	
Build Your Own Pizza	\$20.00
Red sauce base with up to 2 toppings: Pepperoni, Italian Sausage, Bacon, Black Olives, Onions, Banana Peppers, Sliced Jalapenos, Red Peppers and Green Peppers. Each additional topping 2.	
El Jefe	\$22.00
Red sauce base with chorizo, chicken, roasted jalapeno, pickled onions & cotija cheese. Drizzled with jefe sauce and garnished with cilantro.	
Goat Farmer	\$20.00
Garlic parmesan sauce, with cheese blend, banana pepper, roasted tomatoes, spinach, red onion and goat cheese.	
Fogo de Chop'd	\$22.00
Olive oil base topped with shaved ribeye, blistered peppers, red onion, fresno chilis and chimichurri drizzle.	
Smoked BBQ Chicken	\$22.00
White and BBQ sauce base topped with mozzarella, cheddar, house smoked chicken & red onion. Garnished with green onion.	
KIDS MENU 7	
Cheeseburger	\$10.00
Cheese Pizza	\$10.00
Waffle	\$10.00
Mac N' Cheese	\$10.00

Popcorn Chicken	\$10.00
Buttered Noodles	\$10.00
Spaghetti & Meatballs	\$10.00

SAMMIES 9

Steak Ummm	\$19.00
Shaved ribeye, sautéed mushrooms & onions topped with melted gruyere cheese. Served on a Tuscan bun.	
The 815	\$17.00
Grilled chicken topped with melted provolone over tomato, red onion, lettuce & smothered with sweet sub mayo. Served on a soft Tuscan bun.	
Petite Sliders	\$20.00
9 oz. of filet medallions, seared and served over bacon jam. Topped with sweet blue cheese and served on 3 garlic buttered slider buns.	
Hot Honeybutter Fried Chicken	\$16.00
Tempura fried chicken on a brioche bun. Topped with spicy honey and honey butter.	
Reuben	\$18.00
House braised corned beef topped with melted gruyere on kraut and swiss on marble rye. Served with 1001 Island & creamy horseradish sauce.	
Mother Clucker	\$16.00
Tempura fried chicken breast stacked with pickles and drizzled with house sriracha aioli.	
Bacon Chicken Ranch	\$17.00
Blackened chicken breast over lettuce & tomato topped with provolone, crispy bacon and avocado ranch. Served on a Brioche Bun.	
Meatball Grinder	\$17.00
House meatballs smothered in house marinara, melted provolone and giardiniera on a Tuscan bun.	
Buffalo Chicken Wrap	\$15.00
Fried chicken bites tossed in buffalo sauce. Wrapped in a flour tortilla with lettuce, tomato, celery and ranch dressing.	

BURGERS 7

Chop'd Burger	\$17.00
Bacon onion jam, mixed greens & blue cheese spread.	
Bison Burger	\$17.00
1/2lb. Hand formed bison patty with oven dried tomatoes, mixed greens & creamy brie.	
Bacon Burger	\$17.00
Topped with cheddar, crispy bacon and steakhouse butter.	
Cheeseburger	\$16.00
8oz. patty topped with your choice of cheese. Served with lettuce, tomato onion & pickle.	

Devil's 3 Way	\$19.00
8oz. patty smothered in ghost pepper cheese, topped with crispy jalapeno poppers & avocado fries. Finished with sriracha aioli and mixed greens.	
Impossible Burger	\$17.00
6oz. hand formed impossible patty with sriracha tahini sauce & mixed greens. Served on a vegan bun.	
Steakhouse Burger	\$17.00
8oz. patty topped with sautéed mushrooms, signature port glaze, swiss cheese, mixed greens and crispy onions.	

SIDES 14

Dipper Fries	\$6.00
Tossed in steakhouse seasoning.	
Kettle Chips	\$4.00
Ranch spiced house made kettle chips.	
Tots	\$6.00
Tossed in smokey memphis grit.	
Lime Jalapeno Slaw	\$6.00
Garlic Roasted Green Beans	\$6.00
Side Caesar Salad	\$6.00
Chop'd Side Salad	\$6.00
Mixed greens, diced tomatoes, bacon, noodles,red peppers & diced cucumber. Tossed in Italian dressing.	
Brussel Sprouts	\$6.00
Fried and tossed in sweet chili.	
Garlic Smashed Potatoes	\$7.00
Garlic butter roasted red potatoes.	
Cheesy Chop'd Potatoes	\$7.00
Sliced potato, thyme, garlic, cheese fondue & bechamel sauce.	
Sweet Potato Carrot Mashed	\$7.00
Sweet potatoes & carrots with honey, butter & cream.	
Oven Roasted Asparagus	\$7.00
In balsamic glaze.	
Cup of Soup	\$6.00
Lime Jalapeno Slaw	\$6.00

ENTREES 3

Goddess Salmon	\$28.00
Seared salmon with blackened honey glaze, garlic green beans & fluffy cilantro rice. Served with avocado yogurt goddess sauce and microgreens.	
Sweet and Spicy Mahi	\$25.00
Blackened Mahi topped with pineapple relish and jalapeno lime cream over fluffy cilantro rice and microgreens.	
Jambalaya	\$19.00
A cajun favorite! Sautéed chicken, shrimp, andouille sausage, diced tomatoes & bell peppers over jasmine rice. Topped with green onion.	

BOWLS 4

Seasonal Power Bowl	\$19.00
Delicate cous cous sautéed with roasted butternut squash, asparagus, spinach and grilled chicken. Drizzled with lemon garlic oil, finished with pickled red onion & microgreens.	
Tuna Bowl	\$19.00
Yellowfin tuna tossed in our poke sauce & served over edamame, cucumber & jalapeno on a bed of jasmine rice, with avocado, sesame seeds, poke aioli & green onion.	
Salmon Bowl	\$26.00
Salmon over edamame, cucumber & jalapeno on a bed of jasmine rice. Topped with mixed greens, avocado, sesame seeds, poke aioli & green onion.	
Shrimp Bowl	\$19.00
Poached chilled shrimp tossed with poke sauce, over edamame, cucumber & jalapeno on a bed of Jasmine rice. Finished with avocado, sesame seeds, poke aioli and green onion.	

PASTA 3

Cajun Pesto	\$19.00
Linguine noodles, roasted tomatoes, roasted garlic, spinach & cajun pesto cream sauce. Topped with cajun grilled chicken, fresh basil & parmesan.	
Pasta Alla Vodka	\$19.00
Linguine pasta tossed in spicy vodka tomato sauce topped with grilled chicken, fresh basil & parmesan.	
Shrimp Scampi	\$20.00
1/4 lb. of tail on shrimp, buttered & sautéed with roasted garlic, lemon, parsley & parmesan.	

STEAKS 6

Chop'd Signature	\$49.00
18oz. house cut ribeye, grilled to perfection & topped with our steakhouse butter, served with cheesy chop'd potatoes and balsamic asparagus.	
Tomahawk	\$79.00
27oz. Tomahawk ribeye, topped with steakhouse butter, served with sweet chili brussel sprouts & cheesy Chop'd potatoes.	

Center Cut Pork Chops	\$29.00
2 house cut Berkshire pork loin chops, with sweet potato carrot mashed and garlic green beans, finished in bourbon honey sauce with grilled peaches.	
New York Strip	\$33.00
12oz. house cut center strip, topped with steakhouse butter, served with sweet chili brussel sprouts & garlic smashed potatoes.	
Sirloin Filet	\$29.00
8oz. sirloin grilled perfectly topped with Chop'd steakhouse butter, served with garlic green beans and garlic smashed potatoes.	
Steak Add-Ons	
Garlic Parmesan Crust 5, Mushroom Demi 6	

N/A BEVERAGES 3

Soft Drinks	\$4.50
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Iced Tea, Lemonade, Raspberry Tea and Coffee.	
Khaos Root Beer	\$10.00
Upgrade to a root beer float.	
Fiji Water	\$5.00