

Geneva ChopHouse

7036 Grand Geneva Way 53147-5105 · +12622494788 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 8

Jumbo Lump Crab Cake	\$29.00
sweet corn maque choux, red pepper coulis	
Tuna Crudo	\$22.00
yuzo vinaigrette, mango-jicama slaw, wakame, young cilantro, + togarashi	
Shrimp Cocktail	\$25.00
brandy cocktail sauce, whole grain mustard remoulade + lemon	
Tempura Cauliflower	\$18.00
umami, sweet chili, cilantro, togarashi + lemon-basil	
Bacon + Dates	\$19.00
nueskis bacon, cherry smoked bacon, spiked dates + old fashion bbq glaze	
Fresh Oysters*	\$24.00
half dozen, mignonette + cocktail sauce	
Oysters Rockefeller*	\$25.00
half dozen, parsley, baby spinach, tasso ham cracklings, smoked gouda + bearnaise	
Dry Aged Meatballs*	\$20.00
caramelized tomato sauce, hill valley cheese curds, roasted garlic bread	

SEAFOOD TOWER 1

Seafood Tower	\$120.00
maine lobster, jumbo tiger shrimp, oysters, chilled mussels, skuna bay salmon rilletes, tuna lollipops, caviar pickled deviled eggs, wakame salad, prickly pear-ginger mignonette, cocktail sauce, roasted garlic aioli, tabasco, charred lemon + crackers	

SOUPS AND SALADS 6

Chophouse Salad	\$16.00
house lettuce blend, applewood bacon, blue cheese, egg, tomato relish, crisp onion, peppercorn + chive dressing	
Caesar Salad	\$15.00
romaine hearts, classic caesar dressing, parmesan + roasted garlic croutons	
The Wedge	\$17.00
iceberg lettuce, wisconsin buttermilk blue cheese, pork belly lardons, heirloom tomato relish, egg, pickled onion + buttermilk peppercorn dressing	

Lobster Bisque	\$16.00
Maine Lobster, Sherry, Tarragon, Lobster Brodo, Sourdough Crisp + Caviar	
French Onion	\$15.00
gruyère, parmesan, chives, grilled crostini	
Burrata Caprese	\$16.00
heirloom tomatoes, aged balsamic, petite basil	

SEAFOOD 5

Diver Scallops*	\$44.00
beech mushroom, pancetta cracklings, farro risotto, pea tendrils	
Branzino Meuniere*	\$42.00
crab, spinach, caper butter, preserved lemon + herbs	
Herb Crusted Halibut*	\$45.00
charred scallion relish, toasted peanut, miso butter	
Twin Tail Lobster	\$80.00
south african lobster tails, clarified butter, charred lemon	
Skuna Bay Salmon*	\$40.00
farro tabbouleh, citrus-mint yogurt, basil oil	

ENTREES 2

Buddha Bowl*	\$24.00
wild mushroom, asparagus, bell pepper, sweet potato, chickpeas, quinoa-farro tabbouleh, chimichurri	
Amish Chicken	\$38.00
rosemary-garlic marinated half chicken, garlic confit + limoncello-orange glaze	

BUTCHERS PRIME CUTS 9

Delmonico Rib-Eye*	\$72.00
Center Cut Filet*	AVAILABLE OPTIONS
	7 Ounce: \$60.00
	10 Ounce: \$70.00
Wagyu*	\$130.00
New York Strip*	\$65.00
Bone-In Rib-Eye*	\$78.00
Porterhouse*	\$145.00
Tomahawk Rib-Eye*	\$130.00

Pinn Oaks Lamb*	\$48.00
Berkshire Pork Chop*	\$50.00

INDULGING ENHANCEMENTS 11

Broiled Lobster Tail	\$50.00
Chimichurri	\$5.00
Bordelaise	\$5.00
Oscar-Style	\$35.00
Foie Gras	\$15.00
Béarnaise	\$5.00
Sautéed Shrimp	\$25.00
Brandy Peppercorn	\$5.00
Wisconsin Maytag	\$7.00
Sautéed Onions	\$5.00
Mushrooms	\$7.00

SIDES 8

King Crab + Lobster Mac	\$22.00
white cheddar, gouda + panko	
Loaded Marble Potatoes	\$18.00
white cheddar, pork belly + scallions	
Asparagus	\$13.00
lemon, parmesan + herb butter	
Cream Corn	\$13.00
roasted corn, mornay, aged parmesan cheese	
Marble Potatoes	\$12.00
maître d'butter + chives	
Yukon Gold Mashed	\$12.00
garlic confit, butter + chives	
Truffle Creamed Spinach	\$13.00
Black truffle, mornay + farmstead cheese	
Fire Roasted Mushrooms	\$16.00
garlic-herb butter + shallots	

CHAMPAGNE / SPARKLING 4

Freixenet Blanc de Blancs Brut Cava, Spain	\$15.00
lemon, pear and apple refreshing light and soft taste	
Caposaldo Moscato Lombardy, Italy	\$17.00
exotic fruit and spice aromas with a fresh, vivacious and highly polished palate	
Coppola Diamond Prosecco Rose, Italy	\$15.00
floral aromas with notes of strawberry, cherry, and citrus fruit	
Schaffenberg Brut Rose Mendocino County, CA	\$19.00
aromas of fresh raspberry jam and wild strawberries on a cream covered pastry base with flavors that are round, fresh, fruity, and long	

ROSÉ / RIESLING / WHITE BLEND 3

Diora la Belle Fete Rose of Pinot Noir Monterey, California 2022	\$16.00
slightly sweet cherry, strawberry with a touch of tart citrus	
Fess Parker Riesling Santa Barbara County, California 2022	\$15.00
refreshing, off-dry wine with prominent apricot, white peach, lychee nut, granny smith apple and lemon cream flavors	
Conundrum White Blend California 2022	\$15.00
apricot, pear, green apple, citrus and a hint of peach	

SAUVIGNON BLANC 3

Stoneleigh Marlborough, NZ 2022	\$15.00
ripe tropical fruit, melon and stone fruit flavors with a complex minerality that is balanced by a tight and fresh acidity	
Ferrari-Carano Fumé Blanc Sonoma County, California 2021	\$16.00
notes of grapefruit, peach, melon, lychee, lemon grass, and a hint of minerality	
Joel Gott, Sonoma County, California 2021	\$16.00
honeydew melon, peaches, lychee, with citrus and ruby grapefruit notes	

PINOT GRIS / PINOT GRIGIO 2

A to Z Pinot Gris Oregon 2022	\$15.00
peach and hints of guava, papaya and gentle minerals with a clean finish	
Scarpetta Venezia-Giulia Pinot Grigio Friuli-Venezia Giulia, Italy 2022	\$15.00
juicy stone fruit and melon, marked by mineral-driven acidity and a long finish	

CHARDONNAY 4

Flowers Sonoma Coast, California 2021	\$19.00
pear, apple and ripe melon with pastry and allspice notes	
Landmark Overlook, Sonoma County, California	\$15.00
ripe lemon, white peach, butterscotch, and vanilla	

Wines of Francis Coppola, Central Coast, California 2021	\$16.00
golden apples, Bartlett pears and a hint of butterscotch	
The Federalist, Sonoma County, California 2020	\$15.00
ripe lemon, white peach, butterscotch, and vanilla	

PINOT NOIR 3

Meiomi Sonoma, California 2021	\$15.00
boysenberry, blackberry, dark cherry, juicy strawberry and toasty mocha	
Coppola Diamond Santa Barbara, California 2021	\$16.00
strawberry and cherry, vanilla custard, and hint of spice	
Boen Santa Maria Valley, California 2021	\$16.00
flavors of cherry, crème de cassis and berry pie, complemented by supple acidity and firm tannins	

RED BLENDS 4

The Crusher California 2020	\$15.00
brambly fruit, fresh plum and melted milk chocolate	
Leviathan Red Blend California 2021	\$24.00
red and black fruits, green tobacco, cedary spice and spring flowers	
Z. Alexander Brown, California 2020	\$18.00
palate stacked with concentrated layers of ripe dark fruit, black cherry and milk chocolate	
Saldo, Napa Valley, CA 2019	\$19.00
dried black cherry and baking spices, medium density and body	

MERLOT 2

Eos California 2021	\$15.00
soft tannins with plummy and peppery flavors	
Duckhorn Napa Valley, California 2020	\$23.00
berries, plums and hints of dark chocolate	

MALBEC 2

Benmarco, Expresivo Valle de Uco Mendoza, Argentina 2019	\$22.00
pure blackcurrants, iodine, ink, graphite, crushed stones, flint, morello-cherry essence and licorice	
Red Schooner Voyage 11, 2022	\$19.00
ripe plums and cherries with flavors of French oak and soft tannins	

ZIN / SIRAH / SHIRAZ 4

Coppola Directors Cut Zinfandel Sonoma County, California 2018	\$17.00
blackberries, plums, sour cherries combined with mocha, warm spices and fine wood nuances	
Caymus-Suisun Grand Durif Petite Sirah, California 2020	\$20.00
big, black, juicy petite sirah with notes of toasted herbs, deep boysenberry fruit and prunes alongside tobacco, black cherry, and baking spices	
Jam Jar Sweet Shiraz Western Cape, South Africa 2021	\$15.00
ripe blueberries, blackberries and raspberries with dark chocolate undertones	
The Federalist Zinfandel, Lodi, California 2019	\$15.00
strawberry, plum, cherry, cinnamon spice, and juicy with cleansing acidity	

CABERNET SAUVIGNON 4

3 Finger Jack, Lodi 2019	\$16.00
black plums and cherries spiced with coffee and black pepper	
Educated Guess North Coast, California 2021	\$15.00
full-bodied wine packed full of exotic flavors of tea spice, dark chocolate, and fruit preserves	
Daou Reserve Paso Robles, California 2021	\$21.00
blackberry, juicy black cherry, cassis, cocoa, blueberry and raspberry with a full-bodied finish	
Archimedes, Alexander Valley, California 2018	\$55.00
smooth tannins that coat the palate with plush flavors of mocha, cassis, and clove	

ON TAP 11

Miller Lite	\$6.00
Grand Geneva Amber, Lakefront Brewery	\$6.00
Terrapin Hopsecutioner IPA	\$8.00
Terrapin Wake N Bake	\$8.00
Leininkugels Seasonal	\$8.00
Ciderboy's Blackberry Wild	\$8.00
Hugh Hefeweizen	\$8.00
Stella Artois	\$8.00
Blue Moon Wheat Ale	\$8.00
New Glarus Spotted Cow	\$8.00
2 Seasonal Rotating Taps	\$8.00

NON-ALCOHOLIC 1

Heineken 0.0

\$6.00

DOMESTIC 4

Coors Light

Michelob Ultra

Miller High Life

Miller Lite

PREMIUM 6

Amstel Light

Modelo

Guinness

Stella Artois

Spotted Cow

High Noon

Lime, Pineapple, Mango, Peach, Passionfruit, Black Cherry, Watermelon

COCKTAILS 10

New York Sour

\$17.00

Basil Hayden Bourbon, Daou Cab, Chamomile Syrup, Lemonade, Lemon Juice, Pineapple Juice, Egg White

Georgia Cider

\$16.00

Bacardi Rum, St-Germain Liqueur, Apple Cider, Peach Schnapps, Cinnamon Simple, Lemon Juice, Cinnamon Stick

Geneva Fog

\$17.00

Aviation Gin, Honey Simple Syrup, Earl Grey Tea, Lemon Juice, Eatable Flower

Espresso Martini

\$17.00

Vanilla Vodka, Mr. Black, Espresso, Simple Syrup

Blackberry Martini

\$16.00

Giffard Crème de Mûre, Stoli Razberi, Muddled Blackberries, Sour

Salted Caramel White Russian

\$17.00

Stoli Vanilla, Kahlua, Butterscotch Sauce, Caramel, Salt

Purple Lady

\$16.00

Empress Gin, Apple Brandy, Lavender Syrup, Lemon Juice, Muddled Blackberries, Prosecco, Eatable Flowers

Pecan Manhattan

\$17.00

Revel Stoke Pecan Whiskey, Sweet Vermouth, Walnut Bitters

Classic Old Fashioned	\$17.00
Woodford Reserve, Simple, Blood Orange Bitters	
Grand Geneva Old Fashioned	\$19.00
Uncle Nearest 1856 Bourbon, Blood Orange Bitters, Orange Peel, Sour, Lemon-Lime Soda	

APPETIZER 3

Soup of the Day

Fresh Fruit Cup

Mixed Green Salad

MAIN COURSE 4

Filet*	\$30.00
Mashed Potatoes & Asparagus	
Shrimp	\$26.00
Mashed Potatoes & Asparagus	
Chicken Breast	\$20.00
Mashed Potatoes & Asparagus	
Mac N Cheese	\$18.00

DESSERT 1

Ice Cream Sundae

Chocolate, Vanilla or Strawberry, Chocolate Sauce, Whipped Cream, Sprinkles & a Cherry