

APPETIZERS

CRISPY AVOCADO WEDGES 9

Panko encrusted, deep fried avocado wedges, served with a house made chipotle dipping sauce.

CRISPY CALAMARI 11/14

Golden brown, lightly breaded calamari served with a trio of sauces; general TSO, marinara & sweet chili.



NEXT TO ITEM INDICATES GLUTEN FREE

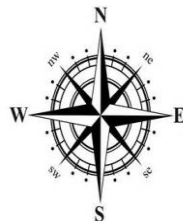
SOUPS

**SOUP DU JOUR OR
BAKED FRENCH ONION SOUP**

CUP 4

BOWL 6

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



BAR BITES

All Bar Bites include one *side choice*.

PRIME RIB SANDWICH 15

Eight ounce shaved prime rib, griddled seared then stacked in a Hoagie bun with smoked cheddar cheese & fried haystack onions. Served with au jus & creamy horseradish sauce.

GLCC SANDWICHES 13

Grilled all natural chicken or certified Black Angus burger with a blend of short rib, brisket & chuck, topped with lettuce, tomato & onion and accompanied with French fries. Customize with bacon, mushrooms, pickles, olives and your choice of cheese.

Add bleu cheese or Imperial Gouda 1.00

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH RELATED DIETARY RESTRICTIONS WE ARE HAPPY TO DISCUSS & ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.



SALADS

CHOP HOUSE SALAD 9/11

Mixed greens, iceberg & romaine, with hearts of palm, mushrooms, bacon, bleu cheese crumbles red onions, egg & garnished with fried onions.

WEDGE SALAD 7/10

Half head of iceberg lettuce, wedged, crowned with bacon, red onion & cherry tomatoes, drizzled with house made white balsamic butter milk bleu cheese dressing.

CAESAR SALAD 7/10

Romaine lettuce, lightly tossed with house-made Caesar dressing, served with croutons and Parmesan cheese.

🚩 SIGNATURE SALAD 4/8

Mixed greens, iceberg & romaine with dried cranberries, toasted almonds & shredded Parmesan cheese.

ADD PROTEIN

Four grilled shrimp 6
Grilled six ounce chicken 4
Grilled petite salmon four ounces 8

SALADS ARE AVAILABLE PRE-DRESSED WITH YOUR CHOICE OF:

Ranch
Caesar
French
Thousand Islands
Creamy Bleu Cheese
Balsamic Vinaigrette
Raspberry Vinaigrette
Bleu Cheese Vinaigrette
Olive Oil & Red Wine Vinegar
White Balsamic Butter Milk Bleu Cheese



BOAT BAR ENTREES & PETITES

WHITEFISH 22

Fresh whitefish, pan fried golden brown, crowned with lemon caper butter sauce.

PANKO CRUSTED CHICKEN 16/20

Panko crusted chicken breast, pan seared & finished with basil pesto cream.

FILET MIGNON 32

Eight ounce hand cut charred filet, topped with veal demi glaze & horseradish roasted garlic compound butter.

BABY BACK RIBS 17/26

St. Louis ribs dry rubbed & braised for four hours in a BBQ au jus, glazed in sweet & tangy BBQ sauce.

GARDEN VEGETABLE CHEESE RAVIOLI 16

Six ravioli stuffed with ricotta, Asiago & Parmesan cheese, tossed with; garbanzo beans, plum tomatoes, garlic, spinach, summer squash, thyme & extra virgin olive oil.

ADD PROTEIN:

Four grilled shrimp 6

Grilled six ounce chicken 4

Grilled petite salmon four ounces 8

SALMON FLORENTINE 19/27

Fresh cut Norwegian salmon pan seared & set atop garlic parsley linguine pasta, topped with sautéed spinach, cherry tomatoes, garlic & Parmesan cream sauce.

PRIME NY STRIP 36

Grilled fourteen ounce NY Strip, crowned with Port bacon onion jam & fried haystacks.

ALL ENTRÉE ORDERS INCLUDE A CHOICE OF TWO SIDES:

Signature salad, soup, whipped potatoes, baked potato, Imperial Gouda cheese whipped potatoes, French fries, waffle cut fries, sweet potato fries, steamed broccoli, fruit cup or butternut squash risotto.