

SMALL PLATES & RAW BAR

AHI TUNA CRUDO*

Seared Tuna Tartar, Wasabi Cream, Pickled Ginger | 16

WAGYU BEEF CARPACCIO*

Parmigiano, White Truffle Aioli, Capers,
Arugula, Sourdough Crostini | 12

HOUSE CURED PORK BELLY*

Maple Glaze, Balsamic Onions, Smoked Beer | 12

OYSTERS*

½ Dozen on Half-Shell, Mignonette, Cocktail Sauce | 14

SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Lemon | 15

CRAB CAKES

Roasted Red Pepper-Mango Relish | 15

DIVER SCALLOPS

Seared, Orange Blossom Honey, Nueske's Bacon | 15

CALAMARI

Roman Style, Tomatoes, Capers, Lemon | 12

RAW BAR SAMPLER*

King Crab, Lobster, Shrimp, Oysters | 45/70

SOUPS & SALADS

CLAM CHOWDER

Surf Clams, Sweet Corn, Potatoes, Fresh Cream | 8

FRENCH ONION

Gruyere, Crouton | 8

CHOPHOUSE SALAD

Chopped Greens, Blue Cheese,
Tomato, Cucumber, Eggs, Bacon,
Champagne-Chive Dressing | 9

CLASSIC CAESAR*

Romaine Hearts, Caesar Dressing, Ciabatta Croutons | 8

THE WEDGE

Iceberg Lettuce, Bacon, Tomato, Eggs,
Buttermilk-Blue Cheese Dressing | 8

CAPRESE

Fresh Tomatoes, Local Mozzarella, Basil, Extra Virgin Olive Oil | 10

FARMERS MARKET SALAD

Fresh Baby Greens, Beets, Green Beans, Goat Cheese,
Walnuts, Diced Tomato, Tangy Mustard Dressing | 7

MEAT

All Steaks finished with Maître d' Butter

LINZ HERITAGE

RESERVE*

Personally sourced from farms of the Midwest.
Linz Heritage Angus Ranch was developed as a
place to raise purebred black angus cattle.

FILET

12oz | Bone-In | 50

NEW YORK STRIP

16oz | Bone-In, Dry-Aged | 44

RIB-EYE

18oz | Bone-In, Dry-Aged | 46

LINZ HERITAGE HOUSE CUTS*

FILET

6oz/10oz | 34/46

NEW YORK STRIP

14oz | 36

RIB-EYE

14oz | 38

PORTERHOUSE

24oz | 52

CHOPS & CHICKEN*

STRAUSS LAMB CHOPS

16oz | Double Bone | Trumpet Mushrooms | 45

BERKSHIRE PORK CHOP

10oz | Pearl Onion Compote | 32

ROASTED CHICKEN

Kale, Wild Rice | 27

PRIME RIB*

Friday and Saturday

14oz | 30

22oz | 36

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SAUCES

HOUSEMADE STEAK SAUCE

BÉARNAISE

BRANDY PEPPERCORN

RED WINE DEMI

UPGRADES

AU POIVRE | 3

OSCAR | 12

BLUE CHEESE | 5

ONIONS & MUSHROOMS | 5

TRUFFLE BUTTER | 5

SHRIMP | 10

SCALLOPS | 12

LOBSTER TAIL | 35

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*Consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

FISH

SALMON*

Grilled, Spinach, Cilantro-Lime Beurre Blanc | 30

SEA BASS*

Seared, Capers, Lemon, Butter | 38

AHI TUNA*

Seared, Soy-Miso Reduction | 32

SCALLOPS*

Creamy Corn Sauce, Pea Shoots | 32

LOBSTER TAIL*

Broiled, Drawn Butter, Lemon | 60

SIDES

ASPARAGUS

Lemon Butter | 10

BRUSSELS SPROUTS

Shallots, Lemon Juice,
Bread Crumbs | 8

GREEN BEANS

Pancetta | 7

MUSHROOMS

Rosemary Butter | 7

SAUTÉED OR CREAMED SPINACH | 8

CAULIFLOWER

Polonaise | 7

LOBSTER MAC & CHEESE

Bacon | 12

SMASHED YUKON POTATOES

Buttermilk, Garlic | 7

BAKED POTATO

Sea Salt, Olive Oil Rubbed | 7
Loaded | 8

TWICE BAKED POTATO | 8

SWEET POTATO

Honey Butter | 6

TRIO

Select Three Sides to Build Your Trio | 15

PRIVATE DINING

ChopHouse private dining rooms are the perfect setting for those important business dinner meetings to that ever special occasion!

We provide customized event planning to ensure your experience is one you & your guests won't soon forget!

MILWAUKEE CHOPHOUSE®

STEAKS | SEAFOOD | STYLE

SEASONAL FEATURES

POACHED PEAR SALAD

Milwaukee's Very Own Growing Power's Urban
Farmed Greens, Port Wine-Poached Wisconsin Pears,
Marcona Almonds, Burrata, Balsamic Vinaigrette | 8

BRAISED BEEF GNOCCHI

Braised Midwest Black Angus Beef Short Ribs, Housemade
Sweet Potato Gnocchi, Cherry Tomatoes, Fava Beans | 16

SUSTAINABLY-RAISED RUSHING WATERS TROUT

Purple Potatoes, Asparagus Tips, Nueske's Bacon,
Smoked Paprika-Mustard Sauce | 26

GRASSFED BISON FILET

Seven Ounce Midwest Bison Tenderloin, Butternut Squash
Risotto, Door County Sour Cherry Compote | 36

APPLE BUCKLE

Local Orchard Apple Crumb Cake, Purple
Door™ Salted Caramel Ice Cream | 8

A gratuity of 18% will be added to groups of 6 or more

OUR STORY

When the first ChopHouse opened in Milwaukee, our goal was simple: create a collection of fine steakhouses which infuse local freshness with simple, yet elegant cuisine. Hand-selected steaks are carefully prepared on an open-hearth grill and prepared with a custom blend of seasonings. Our seafood is flown in fresh from the coasts daily and we source only the freshest, locally grown produce whenever possible. Complemented by an award-winning wine list, we hope you'll find the ChopHouse to be your favorite place for Steaks, Seafood, and Style!