

APPETIZERS

TAVERN WINGS | Ten Traditional "Double-Style" Bone-In Wings Tossed in Your Choice of Buffalo, Spicy, Whiskey Sauce, BBQ, Crimson Fire Sauce | \$14 **GF, DF**

FRIED CALAMARI | Crispy Rings & Tentacles Served with Cocktail Sauce | \$18 **GF+, DF**

CRAB CAKES | Two Seared Crab Cakes Served with House Greens & Roasted Red Pepper Aioli | \$18

TOASTED CHEESE RAVIOLI | Served with Warm Vodka Sauce for Dipping | \$14

ROAST BEEF SLIDERS | Two Toasted Slider Buns with Roast Beef & Caramelized Onions Served with Creamy Horseradish Sauce | \$12 **GF+, DF+**

SPINACH & ARTICHOKE DIP | Melted Swiss, Parmesan & Cream Cheese with Garlic, Artichokes & Spinach Served with Toasted Baguette & Tortilla Chips | \$15 **GF+**

HUMMUS | Hummus Served with Crudités & Warm Pita | \$14 **GF+, DF**

CHOPHOUSE NACHOS | House Made Tortilla Chips Layered with Slow Roasted Barbacoa, Pepper Jack & Cheddar Cheese, Diced Tomatoes & Jalapeños, Topped with Sour Cream & Salsa | \$16 **GF, DF+**

SALADS & SOUPS

6 MILE SALAD | House Greens, Cucumber, Cheddar, Shredded Carrots, Tomatoes & Herb Croutons Served with your Choice of Dressing | Side \$7 | Full \$14 **GF+, DF+**

TAVERN COBB | Chopped Romaine Topped with Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg & Tomatoes | Side \$9 | Full \$15 **GF, DF+**

ROMAINE CAESAR | Chopped Romaine & Parmesan Cheese Tossed in House Caesar Dressing Topped with a Crunchy Garlic-Parmesan Crumble | Side \$9 | Full \$15 **GF+**

PRIMAL SALAD | Bistro Steak Cooked Your Way with Sauteed Mushrooms, Shredded Carrots, Tomato, Cheddar Cheese and Herb Croutons | \$20 **GF, DF+**

SWEET LEAF SALAD | Baby Spinach Tossed with Lemon Poppy Dressing, Fresh Strawberries, Blueberries, Candy Pecan, and Goat Cheese | \$16

WEDGE SALAD | Artisan Romain Lettuce Topped with Blue Cheese Crumble, Bacon and Tomatoes | \$15

AHI TUNA SALAD | Seared Ahi Tuna, Salad Greens Mixed with Edamame, Red Peppers, Cucumbers, Carrots Tossed with Asian Sesame | \$18

CHEFS FEATURED SOUP | Cup \$5 | Bowl \$7 | Ask your server about today's selection.

FRENCH ONION BOWL | Rich, Slow-Caramelized Onions Simmered in a Chicken and Beef Broth, Topped with Toasted Baguette and Melted Swiss Cheese | \$7

SALAD TOPPERS: Chicken Breast \$7 | Salmon \$10
Bistro \$12 | Shrimp \$10 | Crab Cake \$9

House Made Dressings:
Ranch, Bleu Cheese, Lemon Poppies, Asian Sesame
Honey Mustard, Balsamic Vinaigrette, Caesar

HAND - HELDS

BEERHALL BURGER | Short Rib Patty, Cheddar Cheese, Bacon & Caramelized Onions on a Toasted Bun Served with Lettuce, Tomato, Onion & Pickles | \$18 **GF+**

TAVERN BURGER | Short Rib Patty on a Toasted Bun Served with Lettuce, Tomato, Onion & Pickles | \$17 **GF+, DF**

BLACKENED CHICKEN SANDWICH | Blackened Chicken Breast with Cajun Seasoning with Swiss Cheese Served on a Toasted Brioche Bun with Crisp Greens, Vine-Ripened Tomato, Crispy Onions and Chipotle Aioli | \$14

SALMON BLT | Seared Salmon on Toasted Wheat Berry Bread Piled with Bacon, Lettuce, Tomato & Chipotle Mayo | \$17 **GF+, DF**

ROAST BEEF DIP | Slow Cooked Roast Beef & Melted Swiss Cheese on Toasted Hoagie Roll Served with House-Made Au Jus for Dipping | \$17 **GF+, DF+**

CHICKEN CAESAR WRAP | Crisp Romaine, Shaved Parmesan, and Creamy Caesar dressing Wrapped in a Warm Flour Tortilla with Grilled Chicken | \$16

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness

Dietary Key: GF= Gluten Free, GF+= Gluten Free Available, DF= Dairy Free, DF+= Dairy Free Available

STEAKS & CHOPS

Served with a 6 Mile Salad, Caesar or Soup & 1 Choice of Side
All Steaks are Plated with Red Wine Demi-Glace

18oz COWBOY RIBEYE | \$65

12oz KC STRIP | \$48

14oz RIBEYE | \$55

8oz TOP SIRLOIN | \$27

8oz CENTER CUT FILET | \$60

PORK TOMAHAWK | \$36

FRIDAYS & SATURDAYS

Starting at 5pm

12oz PRIME RIB | \$47

Served with Au Jus & Creamy Horseradish Sauce

PREMIUM STEAK ADDITIONS:

Sautéed Mushrooms \$5 | Lobster Tail \$28 | Shrimp \$10 | Crab Cake \$9 | |Bleu Cheese Butter \$2 |

ENTREES

CHICKEN KATHERINE | Oven-baked, lightly breaded chicken breast layered with Swiss Cheese and Tender Asparagus, Finished with a Velvety Garlic Cream Sauce and Served Over Mashed Potatoes | \$28 **GF+**

LOBSTER MAC & CHEESE | Shell Pasta & House Made Blended Five Cheese Sauce Topped with Maine Lobster Knuckle | \$32

GRILLED MAHI-MAHI | Flaky Mahi-Mahi Grilled to Perfection, Topped with Vibrant Pineapple Salsa, Served with Your Choice of Two Sides | \$28 **GF, DF+**

SALMON | Pan-seared and Finished with Honey Garlic Butter for a Touch of Sweetness, Served with Your Choice of Side | \$32 **GF, DF+**

SHRIMP VERDURA | Linguini Layered with Blistered Tomato, Mushroom, Yellow Bell Pepper, Zucchini and Red Onion in a Creamy Pesto | \$27

LEMON-KISSED HERB CHICKEN | Sautéed Asparagus & Tomato in a White Wine Sauce Tossed in Linguini and Goat Cheese | \$28

SIDES

French Fries | \$6

Sweet Potato Waffle Fries | \$6

Bread Basket | \$2.50

Sautéed Brussels Sprouts | \$6

Mac & Cheese | \$6

Garlic Green Beans | \$6

Baked Potato | \$6 Loaded Add | \$3

Steakhouse Mashed Potatoes | \$6

Worcestershire Button Mushrooms | \$6



Gratuity Notice

To ensure excellent service for larger groups, a 20% gratuity will be added to parties of 8 or more guests.

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