

#351151



## LUNCH

### APPETIZERS

#### BRUSCHETTA

Diced Roma tomatoes, fresh basil, parmesan cheese and garlic, served on char-grilled Ciabatta bread and drizzled with a balsamic reduction. **\$10.95**

#### WALLEYE STRIPS

Breaded Canadian walleye strips deep-fried. Served with tartar sauce and a lemon wedge. **\$13.95**

#### SMOKED SALMON

Honey-smoked salmon served with flatbread crackers and horseradish cream sauce. **\$13.95**

#### CHICKEN WINGS

Fresh fried chicken wings tossed in your choice of: **Buffalo, Teriyaki, Carolina BBQ, BBQ, Dry Rub, Ranch, or Nuclear**

**6 wings - \$11.95      12 wings - \$18.95      18 wings - \$24.95      Bleu cheese or ranch dressing \$1**

#### 🍷 CHOPHOUSE TENDER TIPS

Blackened tenderloin tips sautéed with our short rib sauce. Served with béarnaise and horseradish cream sauce. **\$14.95**

#### SPINACH AND ARTICHOKE DIP

Artichoke hearts, spinach and cream cheese dip, baked and served with herb-toasted baguettes and flatbread crackers. **\$13.95**

Add **\$1** for all bread

#### STUFFED MUSHROOMS

Jumbo mushroom caps stuffed with a wild rice medley and Mornay sauce. Topped with a blend of cheeses and baked to perfection. **\$12.95**

#### 🍷 BACON WRAPPED SHRIMP

Marinated shrimp wrapped in Applewood-smoked bacon and char-grilled. **\$15.95**

#### PAN SEARED SCALLOPS

Pan seared scallops served on a bed of mixed greens and topped with an Asian ginger sauce. **\$21.95**

#### CRAB CAKES

Sweet and tender crab meat cakes topped with a lemon aioli. **\$13.95**

#### ONION RINGS

Sweet onions dipped in beer batter coated in toasted breadcrumbs and deep-fried to golden brown. **\$10.95**

Bleu cheese or ranch dressing **\$1**

#### 🍷 REUBEN EGG ROLLS

Shredded corned beef, sauerkraut, Swiss cheese and dressing rolled in an egg roll and deep fried.

Served with Thousand Island Dressing. **\$11.95**

#### FRESH-CUT FRENCH FRIES *Topped with your choice of:*

Bleu Cheese and Applewood-smoked Bacon **Small \$7.95    Large \$10.95**

Kosher Salt and Black Pepper **Small \$6.95    Large \$9.95**

“HOSER” - classic Poutine smothered in beef gravy **Small \$8.95    Large \$11.95**

LOADED - cheese, bacon, green onions, and sour cream **Small \$8.95    Large \$11.95**

**Upgrade your meal with any of the above French fries for \$2**

🍷 House Specialty

### SALADS

*Soup of the Day    Cup \$4.50    Bowl \$5.50*

#### SALAD AND SOUP

Our house or garden salad served with a bowl of our fresh homemade soup. **\$8.95**

#### ORIENTAL CHICKEN

Golden-fried chicken tenders served over a bed of mixed greens, shredded carrots, green onion, mandarin oranges, red pepper, and crisp wonton strips. Tossed in an oriental sesame ginger dressing. **\$14.95**

#### 🍷 RASPBERRY PECAN CHICKEN

Mesclun salad mix with grilled chicken, candied pecans, fresh raspberries, bleu cheese crumbles tossed in a raspberry dressing. **\$14.95**

#### 🍷 BENNETT'S CHOP CHEF

A fine chop of romaine, iceberg, and cabbage, tossed in our famous house dressing. Topped with bacon, red onion, black olives, turkey, ham, Swiss and cheddar cheese, diced tomatoes and cucumbers, and a sliced egg. **\$14.95**

#### HONEY-SMOKED SALMON

Garden salad mix with fresh raspberries, tart dark-dried cherries, mandarin oranges, candied pecans, diced tomatoes, and honey-smoked salmon. Tossed in a Raspberry Ranch dressing and served with flatbread crackers. **\$15.95**

#### CAESAR

Crisp romaine lettuce tossed in our house Caesar dressing and croutons. Topped with parmesan cheese. **\$8.95**

*With: Grilled Chicken \$6    Shrimp \$7    Salmon \$9    Steak \$9*

### CLASSIC SPECIALTIES

*Add a house salad for \$3.95*

*Split-plate charge \$4*

#### BENNETT'S MAC AND CHEESE

Diced Applewood-smoked bacon and tomatoes tossed in our cheese sauce and served over penne pasta. **\$14.95**

Add Chicken for **\$6**

#### STEAK AND FRIES\*

10-ounce flat iron steak, served with our fresh-cut French fries and a side of homemade coleslaw. **\$18.95**

#### 🍷 CHICKEN POT PIE

A mixture of peas, carrots, corn, onion, and tender chicken, topped with a golden puff pastry and baked to perfection. **\$19.95**

#### CAJUN CHICKEN FETTUCCINI

Chicken breast medallions sautéed with Andouille sausage, tomatoes, mushrooms, and fettuccini.

Tossed in a Cajun cream sauce, and served with toasted garlic bread. **\$17.95**



## LUNCH

### BURGERS

*All burgers are USDA Choice, served on a butter-toasted bun with fresh-cut French fries and hamburger pickles. Split-plate charge \$2*

#### JUICY LUCY\*

Stuffed with American cheese and char-grilled. Served medium. **\$13.95**

#### JUICY JUANITA\*

Stuffed with pepper jack cheese and char-grilled. Served medium. **\$13.95**

#### BIG BEN\*

Two 1/4-pound patties served with special sauce, lettuce, American cheese, pickles, and diced onions on a triple-decker bun. **\$13.95**

#### BLACK-N-BLUE\*

1/2-pound seasoned with cracked pepper, and topped with melted bleu cheese and friend onion straws. **\$14.95**

#### BENNETT'S PEPPER CHEESE SUPREME\*

Two 1/2-pound patties topped with pepper jack cheese and bacon. **\$17.95**

#### BACON CHEDDAR BURGER\*

1/2-pound patty seasoned and topped with Applewood-smoked bacon and cheddar cheese. **\$13.95**

#### BISON BURGER\*

1/3-pound Bison patty topped with roasted wild mushrooms, provolone cheese, and Worcestershire aioli. **\$16.95**

#### SURF AND TURF\*

1/2-pound patty topped with a pan-fried crab cake and fresh lemon aioli. **\$16.95**

#### STICKY BURGER\*

1/2-pound patty topped with American cheese, Applewood-smoked bacon, and peanut butter. **\$13.95**

#### REUBEN BURGER\*

1/2-pound patty topped with thick-cut corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese. Serve on rye sauerkraut bread. **\$14.95**

#### House Specialty

*All prices listed are cash prices only. A non-cash adjustment of 3.99% will be added to all credit/debit card payments.*

### SANDWICHES

*All sandwiches are served with kettle potato chips. Substitute fresh-cut French fries for \$1 Or a house salad for \$2. Split-plate charge \$2*

#### 1/2 SANDWICH AND DAILY SOUP

Choice of ham, turkey, or grilled cheese, and served with a bowl of our fresh homemade soup. **\$9.95**

#### LITTLE CHARLIE'S\*

Two grilled tenderloin medallions, topped with caramelized onions, and horseradish cream sauce. Served on a sesame seed dollar buns. **\$17.95**

#### REUBEN

Thin-cut corned beef brisket, Swiss cheese, sauerkraut, and Thousand Island dressing, served on sauerkraut rye bread. **\$13.95**

#### TIFFANY'S MEATLOAF\*

Homemade Meatloaf with mashed potatoes and gravy served open faced on toasted white bread. **\$12.95**

#### BLT

Hickory-smoked bacon, lettuce, tomato, and mayo. Served on a Ciabatta bun. **\$12.95** Add a fried egg for **\$1**

#### LOBSTER ROLL

Fresh lobster salad served on a toasted split-top bun. **\$20.95**

#### CHICKEN ASPARAGUS BRIE

Grilled chicken breast topped with fresh asparagus, melted Brie cheese, and rosemary ginger aioli. Served on a Ciabatta bun. **\$13.95**

#### WESTERN CHICKEN

Ranch buttermilk marinated chicken breast, hand breaded and fried. Topped with cheddar cheese, campfire sauce and coleslaw, served on a pub bun with shredded lettuce. **\$14.95**

#### THE FORT ROAD

Grilled chicken breast topped with Applewood-smoked bacon, Swiss and cheddar cheese. Served on a grilled Hoagie roll with Sriracha mayo. **\$13.95**

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\* - Denotes menu items that may contain undercooked foods.*