

## Try it with a Heartland Brew

### INDIAN RIVER LIGHT

With accents of orange blossoms this refreshing light pale ale is clean and smooth. A subtle hint of coriander enhances the crisp finish.

### CORNHUSKER LAGER

Crisp and smooth, our golden lager is crafted from Midwestern malts and flaked sweet corn. This is our most refreshing beer, with a mellow maltiness and a light, clean finish.

### HARVEST WHEAT

A straw-colored traditional American wheat beer made with malted wheat and 2-row barley, unfiltered, and served with a lemon wedge for a light citrus finish.

### RED ROOSTER ALE

Caramel and Munich malts give our flavorful red ale a rich toffee and roasted nut character. We top off this beer with a healthy addition of American hops for a perfect balance.

### INDIANA PALE ALE

IPA's are popular for their zesty hop spice and rich malt character. Ours does not disappoint! With a deep golden color, full malt flavor, and aggressive bittering hops, this unique ale is one to enjoy.

### FARMER JON'S OATMEAL STOUT

This hearty, creamy stout has hints of espresso and an elegant dark chocolate sweetness.

Great American Beer Festival Medal Winner  
Gold 1997, Bronze 1995, Silver 1999

**Pint/6.95    Half Pint/4.95    23oz./9.50**

**VOYAGE OF BEER .....12.95**

5 oz. samplings of our six classic beers

**SEASONAL VOYAGE .....14.95**

Includes 5 oz. samplings of six classics and one current seasonal beer.



## Appetizers

### Soups & Small Salads

**Mixed Green Salad** ..... 7.95  
Chophouse vinaigrette, cherry tomatoes and carrots

**Classic Caesar Salad** ..... 8.50  
crisp romaine, parmigiano reggiano and herb croutons

**Fresh Baby Spinach Salad** ..... 8.95  
goat cheese, Granny Smith apples, balsamic dressing and pine nuts

**Chophouse Salad** ..... 8.95  
crisp romaine lettuce with ranch dressing, cucumbers, tomato, crumbled blue cheese

**New England Clam Chowder** ..... 7.75  
applewood smoked bacon, new potatoes, sea clams, chives in a rich, creamy broth

**Soup of the day** ..... 6.95

### House Specialties

**Heartland Nachos** ..... 11.95  
smoked beef chili, jalapeño jack and cheddar cheeses, salsa, guacamole, sour cream

**Buffalo Chicken Spring Rolls** ..... 9.50  
creamy blue cheese and buffalo sauce


 **Brewmaster's Perfect Pairing – CORNHUSKER LAGER:**  
"Our lager's maltiness tempers the heat of the buffalo sauce. Its clean finish refreshes the palate."

**Free Range Mini Bison Burgers** ..... 10.95  
low fat, tasty treats served on potato rolls with BBQ sauce (4 to an order)

**Southern Fried Dill Pickle Spears** ..... 8.50  
cool ranch sauce, *everybody loves them*

### Chophouse Favorites

**Popcorn Shrimp** ..... 9.95  
cajun mustard remoulade

 **Brewmaster's Perfect Pairing – HARVEST WHEAT BEER:**  
"Wheat beer and popcorn shrimp both shine brightest with a little lemon, so we naturally paired these two."

**Herb Crusted Chicken Tenders** ..... 9.25  
chipotle honey mustard sauce

**Crisp Fried Calamari** ..... 10.25  
spicy marinara sauce and lemon wedge

**Coconut Shrimp with Thai Chili Sauce** ..... 11.95  
crisp fried jumbo shrimp with a coconut crust and a zesty Asian slaw

**BBQ Chicken Quesadilla** ..... 9.95  
Monterey jack cheese, cilantro, tomato salsa black beans, guacamole

**Brew House Onion Rings** ..... 7.50  
spicy dipping sauce

**Chophouse Chips and Dip** ..... 8.75  
rich blend of spinach, smoked mozzarella and tomato

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# Main Courses

**Wild Mushroom Ravioli** ..... 15.95  
 asparagus and roasted tomatoes in a light  
 tomato herb broth

**Grilled Lemon Chicken Breast** ..... 16.50  
 sautéed green beans, red and yellow cherry tomatoes  
 and lemon herb sauce

**Ahi Tuna Salad** ..... 16.95  
 mixed greens, cucumber, Napa cabbage, toasted  
 sesame seeds, citrus soy dressing

**Parmesan Crusted Chicken Breast Salad** 14.50  
 asparagus, mixed greens and sun dried tomato pesto

**Buffalo Chicken Salad** ..... 14.95  
 Buffalo chicken tenders, chopped romaine, ranch  
 dressing and crumbled blue cheese

**St. Louis Smoked Ribs** ..... 19.50  
 Heartland's famous BBQ sauce and choice of potato



**Brewmaster's Perfect Pairing – FARMER JON'S OATMEAL STOUT:** "The big smoky flavor of our ribs calls out for a strong partner and our robust but smooth stout is up to the challenge."

**Lemon Crusted Salmon** ..... 17.50  
 steamed spinach, basil citrus sauce

**Heartland Fish and Chips** ..... 15.95  
 Sweet and meaty cod, lightly breaded with Idaho fries

**Maine & Jumbo Lump Crab Cakes** ..... 19.95  
 homemade tartar sauce, mixed baby greens

**Lobster and Shrimp Ravioli** ..... 18.50  
 oven dried tomato, basil-saffron broth

**Farmer Jon's Ma's Meatloaf** ..... 15.95  
 mashed Idaho potatoes and wild mushroom gravy

## Sides

**Idaho Mashed Potatoes**  
 5.50

**Sweet Potato Mash**  
 5.50

**Classic Creamed Spinach**  
 6.50

**Spinach (sautéed or steamed)**  
 5.95

**Baked Asparagus**  
 6.50

**Asparagus (sautéed or steamed)**  
 5.50

**Hand Cut Idaho fries**  
 5.50

**Baked Potato**  
 5.50

**Brew House Onion Rings**  
 7.50

**Sautéed Mushrooms**  
 5.50

For your convenience an 18% gratuity will be added to parties of 6 or more.

## From The Grill

ADD TO ANY STEAK: au poive or green peppercorn sauce with brandy reduction \$2.00

**Marinated Skirt Steak**  
 "Roumanian Tenderloin" with mashed potatoes ..... 23.95

**New York Strip Steak**  
 with mashed potatoes ..... 24.95

**Chophouse Smothered Steak**  
 grilled steak covered with sautéed mushrooms and onions,  
 mashed potatoes ..... 21.95

**100% Black Angus**  
 aged sirloin, rich and flavorful by all  
 standards with mashed potatoes. .... 27.95

**Grilled Buffalo Strip Steak**  
 Free range American Bison with Jack Daniel's glaze and  
 mashed potatoes ..... 24.50

**Grilled Pork Tenderloin**  
 homemade BBQ sauce, candied sweet potatoes ..... 18.50

**Filet Mignon** with mashed potatoes  
 Chophouse cut ..... 31.50    petit ..... 26.50

**Cajun Rubbed Ribeye**  
 well aged and dry rubbed with our house blend spices and  
 mashed potatoes ..... 24.95



**Brewmaster's Perfect Pairing – INDIANA PALE ALE:** "Bold, spicy ribeye meets a bold spicy beer. Every taste is a rush of flavor."

**Chophouse Burger** 12.95  
 8 oz. Black Angus sirloin burger,  
 fresh cut Idaho fries

**Heartland Buffalo Burger** 13.95  
 free-range South Dakota bison, fresh  
 cut Idaho fries, homemade BBQ sauce

**Burger toppings – 1.50 ea.** American, blue, cheddar, or Swiss cheese, bacon,  
 sautéed onions or sautéed mushrooms

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