

lakeside chop up

A POP-UP
CHOPHOUSE @
BLUE HARBOR RESORT 

appetizers

Grilled baguette | \$10

With Chef's seasonal dips

Seasonal arancini | \$14

A seasonal selection of deep fried risotto

Breaded lobster ravioli | \$14

With sauce bernaise

Prosciutto wrapped asparagus | \$15

With goat cheese

soup & salad

Smoked Caesar salad | \$8

Crisp romaine, sarvecchio, house crouton, &
Blue Harbor signature smoked Caesar dressing

Seasonal soup | \$6

sides

Lemon grilled asparagus (shareable) | \$10

Deer creek stag potato gratin (shareable) | \$12

Baked mac & cheese | \$6

Seasonal roasted vegetable (shareable) | \$6

chopping block

comes with choice of one sauce*

8oz Filet of beef | \$42

14oz Cast iron ribeye | \$44

sauces

Green peppercorn demi

Bernaise

Chop Up butter

special features

Cioppino | \$40

Seasonal catch, clams, mussels,
shrimp, with saffron fennel tomato
broth & crusty bread

Cauliflower "steak" | \$28

With couscous salad

Stout braised beef short rib | \$39

With savory cabbage, red potato,
& carrot

Cottage pie | \$32

Colorado lamb, Wisconsin porterhouse
beef, root vegetable, & rosemary gravy

Tax & 20% gratuity to be added

Consuming raw or undercooked meat or seafood can result in foodborne illness.

drink selections

cocktails

Blue martini | \$12

Grey Goose vodka, Noilly Prat dry vermouth, garnished with a blue cheese olive

South Pier cosmo | \$12

Western Son Prickly Pear vodka, Triple Sec, cranberry juice, & lemon

Aperol spritz | \$10

Aperol, prosecco, soda, & orange twist

Wisconsin old fashioned | \$7

Jim Beam or Korbel brandy, bitters, sugar, Luxardo cherry, & press

Harbor 75 | \$11

Beefeater gin, sugar, lemon & prosecco

White Russian | \$10

Kahlúa, Good Boy Vodka, cream

Kir Royale | \$11

Chambord & Gruet

Baileys & Door County Coffee | \$9

cordials/after dinner

Di Serrano | \$8

Chambord | \$10

Kahlúa | \$8

Aperol | \$8

Campari | \$9

Baileys | \$8

craft beer

please ask for our current selections

wine

all wines produced by Broken Earth

white

La Belle Moscato | \$8/34

Floral, fruit forward, honey

Chardonnay | \$9/38

Crisp, apple & pear

Alberino (limited release) | \$12/48

Citrus, pineapple, & green melon

red

Merlot | \$10/34

Plum, blackberry, medium body, smooth finish

CDR | \$11/45

Fruit forward, vanilla, well balanced Rhone blend

Grenache | \$9/39

Strawberry & vanilla, soft finish

Cabernet Sauvignon | \$13/50

Berry, mushroom, & dry earth

reserve red

Malbec (limited release) | \$15/56

Smooth, medium body, fruit & berry

2012 Reserve Cabernet Sauvignon | \$23/85

Currant, espresso, juicy finish

2016 CV Reserve Cabernet Sauvignon | \$110

Blackberry, earth minerals, dry berries

sparkling

Gruet | \$12/48

New Mexico, dry, medium yeast

***All selections are based on availability**

spirits

all pours are 1.5 oz

rum

Meyer's Dark | \$8
Captain Morgan | \$6
Bacardi | \$6
Appleton Estate 12 Year | \$12

gin

Beefeater | \$8
Hendricks | \$11
Tanqueray | \$8
Bombay Sapphire | \$9

scotch

Glenlivet 12 yr | \$14
Glennfiddich 12 yr | \$16
Glennfiddich 14 yr | \$22

bourbon/whiskey/rye

Crown Royal | \$8
Bulleit | \$10
Jim Beam | \$6
Jack Daniels | \$6
Knob Creek 9 yr | \$12
Jefferson "Ocean" | \$14
Bookers | \$20
Buffalo Trace | \$10
E. H. Taylor "Small Batch" | \$22
Sazerac (rye) | \$8
Bulleit (rye) | \$11

tequila

Don Julio Blanco | \$10
Don Julio Reposado | \$12
Casamigos Blanco | \$11
Tres Generaciones Anejo | \$12

reserve

Don Julio 1942 | \$30
Clase Azul | \$30

vodka

Grey Goose | \$11
Good Boy | \$6
Ketel One Citron | \$10
Western Son Prickly Pear | \$8