

# Ruppert's

## Appetizers

### Walleye Cakes

Walleye blended with asparagus, shallots, red pepper, and zucchini. Breaded in panko crumbs, sautéed, and served with lemon aioli. \$11

### Crab Dip

Red crab meat mixed with cream cheese, parmesan, Colby Jack cheese, red pepper, and fresh chives. Served with grilled rustic French bread. \$12

### Bourbon Bites

Bourbon marinated tenderloin tips sautéed with onion and mushroom. Served with spicy Bourbon Street sauce. \$13

### Chicken Taquito

Grilled chicken seasoned with chipotle sauce, fresh cilantro, and lime wrapped in a tortilla and fried. \$8

### Cajun Calamari

Lightly breaded and served with Bourbon Street dipping sauce. \$9

### Chicken Wings

Fresh wings prepared to your desire. Buffalo style with bleu cheese, Asian style, or plain with BBQ sauce. \$9

### Nachos

Tortilla chips with melted Colby Jack cheese. Served with diced jalapeno, black olives, diced tomato, sour cream, and salsa.

Regular \$5 Jumbo \$8

Add cilantro chicken. \$1

Add chipotle taco meat. \$1

### Flat Bread

Grilled and baked on a cedar plank with basil pesto, bruschetta mix, and mozzarella cheese.

Vegetarian \$7 Shrimp \$13 Chicken \$9

### Crab Bruschetta

Red crab on rustic grilled French bread with pear tomato bruschetta and ricotta cheese. \$12

### Sampler Platter

A taste of Cajun Calamari, Chicken Taquito, and Crab Dip. \$15

## Soups & Salads

Home Made Wild Rice

French Onion Cup \$3

Creamy Tomato Basil Bowl \$4

Clam Chowder

Chart House Side Salad. \$4

Chart House Caesar Salad. \$5

Large. \$7 With chicken. \$9

### Mediterranean

Fresh arugula, roma tomatoes, red onions, kalamata olives, fetta cheese, and artichoke hearts with sundried tomato vinaigrette. \$9 Add chicken. \$12 Add beef tenderloin. \$14

### Northwoods

Mesclun greens, wild rice, dried cherries, apricots, and grilled asparagus tossed in a raspberry vinaigrette with sugared walnuts. \$9 Add chicken. \$12 Add grilled salmon. \$13

### Pina Colada

Crisp romaine, pineapple basil salsa, toasted coconut, mandarin oranges, strawberries, and red onion with pina colada dressing. \$9 Add chicken. \$12 Add shrimp. \$14

### Chart House Cobb

Mixed greens topped with bacon, egg, roma tomato, avocado, blue cheese crumbles, and mesquite grilled chicken. \$12

## Sandwiches (served with Kettle Chips, Fries, or Fresh Fruit)

### California Turkey Melt

Grilled turkey, smoked mozzarella, bacon, tomato, and avocado on multigrain with chipotle aioli. \$9

### Prime Rib Sandwich

Thinly sliced prime rib, sautéed mushroom, and onions on a rustic French batard with horse radish mayo. \$12

### BBQ Rib Sandwich

Shredded BBQ pork rib meat with smoked provolone cheese on grilled sour dough. \$9

### New Orleans Chicken Sandwich

Cajun crusted chicken breast grilled with Bourbon Street sauce, peppers, onions, and Pepperjack cheese on a Kaiser bun. \$9

### Fiesta Burger

8oz. Certified Angus beef with guacamole, black bean pico de gallo, and Colby Jack cheese on ciabatta bread. \$8

### Frisco Melt

8 oz. certified Angus beef with smoked mozzarella, bacon, and chipotle sauce on grilled sour dough bread. \$9

### Walleye Sandwich

Beer battered walleye on a wild rice hoagie with lemon aioli, lettuce, and tomato. \$12

### Captain's Burger

Make your own burger. \$7

Cheese \$.50 BBQ \$.25

Bacon \$1.00 Onions \$.25

Mushrooms \$.25

All entrees served with choice of buttermilk chive mashed, baked, double baked, cheesy hashbrowns, wild rice pilaf, saffron rice, or steak house fries and vegetable du jour unless otherwise noted.

## Steak

### Cognac New York Strip

*16 oz. bone-in cut grilled to your desire and served with a peppercorn cognac cream sauce. \$26*

### Prime Rib (Fridays and Saturdays)

*The best cut of prime rib in town. Prepared to your desire with au jus and creamy horse radish.  
12 oz. \$24 16 oz. \$28*

### BBQ Ribs

*St. Louis style pork ribs seasoned with Chart House special rib rub and slow cooked with a tangy BBQ sauce. Full Rack. \$27 ½ Rack. \$16*

### Chart House Top Sirloin

*8 oz. Sirloin topped with wild mushroom arugula ragout and fried leeks. Served on buttermilk chive mashed potatoes with demi-glace. \$24*

### Bleu Cheese Top Sirloin

*8 oz. Top Sirloin bleu cheese crusted and served on demi-glace. \$21*

### Peppercorn Crusted Filet Medallions

*Two 4 oz. filet medallions, peppercorn crusted, and served on port wine demi-glace. \$30  
Add bacon. \$1 Add mushroom arugula ragout. \$1*

## Chicken

### Champagne Chicken

*Our signature dish of lightly breaded chicken stuffed with herbed cream cheese and drizzled with champagne sauce. \$17*

### Artichoke Grilled Chicken

*Marinated and grilled chicken breast with sundried tomato, artichokes, and asparagus lemon beurre blanc. \$17*

### Santa Fe Chicken Pasta

*Grilled chicken, peppers, onions, black bean pico de gallo, and spinach fettuccini in chipotle cream sauce. \$16*

### Chicken Pesto Penne

*Chicken, peppers, onions, sundried tomatoto, arugula, and wild mushrooms, served on penne pasta with fresh basil pesto cream sauce. \$16*

## Seafood

### Grand Marnier Sea Scallops

*Pan seared and served on Grand Marnier sauce with buttermilk chive mashed potatoes and grilled asparagus. \$23*

### Norwegian Grilled Cedar Salmon

*Grilled and baked on a cedar plank. Served with fresh roasted pineapple basil salsa. \$19*

### Seafood Cajun Fettuccini

*Shrimp, sea scallops, and Andouille sausage tossed in Cajun cream sauce with peppers, onions, and spinach fettuccini. \$26*

### Land & Lake

*8 oz. grilled top sirloin and pan fried walleye. \$35*

### Cedar Wrapped Mahi Mahi

*8 oz. mahi mahi topped with fresh jicama slaw wrapped in cedar paper and finished in the oven. \$19*

### Crab Stuffed Walleye

*Stuffed with crab and asparagus and served with lemon beurre blanc. \$25*

### Jumbo Shrimp

*Five jumbo shrimp prepared scampi style, tempura style, or grilled. \$25*

### Paella

*Shrimp, scallops, Andouille sausage, chicken, and grilled tenderloin served with saffron rice. \$30*

### Canadian Walleye

*8 oz. filet prepared tempura style, broiled, or sautéed. \$22*

### Alaskan Snow Crab Legs

*Crab legs steamed just right and served with clarified butter. \$19 By the pound. \$15*

No checks please. Parties of 8 or more will have a 20% automatic gratuity applied.