

# Ruppert's

## Appetizers

### Chicken Wings

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

### Duck Drumsticks

*Breaded and tossed in a spicy Asian sauce. \$12*

### Crab Dip

*Blended with mixed cheeses, red peppers, and shallots. Served with grilled flat bread. \$13*

### Flat Bread

*Grilled and baked on a cedar plank with basil pesto, bruschetta mix, and mozzarella cheese. Vegetarian \$7 Chicken \$9 Shrimp \$13*

### Bourbon Bites

*Bourbon marinated tenderloin tips sautéed with onion and mushroom. Served with spicy Bourbon Street sauce. \$12*

### Asian Calamari

*Lightly breaded and served with wasabi aioli, and sweet chili sauce. \$10*

### Nachos

*Tortilla chips with melted Colby Jack cheese. Served with diced jalapeno, black olives, diced tomato, sour cream, and salsa. \$8  
Add chipotle taco meat. \$1  
Add cilantro chicken. \$2*

## Soups & Salads

### Home Made Wild Rice

*French Onion Cup \$3*

*Home Made Clam Chowder Bowl \$4*

### Beef Chili

### Northwoods

*Mesclun greens, wild rice, dried cherries, apricots, and grilled asparagus tossed in a raspberry vinaigrette with sugared walnuts. \$10 Add chicken. \$2 Add grilled salmon. \$4*

### Spinach Salad & Hot Bacon Dressing

*Fresh spinach with homemade bacon dressing, tomatoes, mushrooms, red onions, and hard cooked egg. \$11 Add Beef Tenderloin. \$14*

### Fajita Salad

*Fried flour tortilla shell with lettuce, Monterey Jack cheese, tomato, olives, jalapeno, sour cream, and salsa. Choice of chicken or beef. \$12*

### Chart House Chop

*Fresh bibb lettuce topped with grilled chicken, grape tomatoes, avocado, hard cooked eggs, stilton cheese, bacon, and croutons. \$12*

*Chart House Side Salad. \$4*

*Spinach with Hot Bacon Dressing. \$5*

*Chart House Caesar Salad. \$5*

## Home Made Pizza

### Neopolitan

Regular crust or thin crust

*White Sauce topped with mozzarella cheese, grilled chicken breast, bacon artichokes, and spinach on thin crust. \$13*

### The Boss

*Spicy Italian sausage, grilled red onions & red bell peppers, portabella mushrooms, green olives, and mozzarella cheese. \$14*

### Aloha

*Canadian bacon, pineapple, jalapeno, and mozzarella cheese. \$13*

Build Your Own \$10

Extra Toppings \$1

*Artichokes*

*Bacon*

*Black Olives*

*Green Olives*

*Ham*

*Jalapenos*

*Mushrooms*

*Pepperoni*

*Pineapple*

*Sausage*

*Tomatoes*

## Sandwiches

Served with Yukon Gold Chips, French Fries, or Black & Tan Onion Rings

### California Turkey Melt

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

### Prime Rib Melt

*Thinly sliced prime rib on a ciabatta with onions, mushrooms, and melted provolone served with warm in house Au Jus. \$12*

### New Orleans Chicken Sandwich

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

### Captain's Burger

*Make your own burger. \$7*

*Cheese \$.50 BBQ \$.25*

*Bacon \$1.00 Onions \$.25*

*Mushrooms \$.25*



### Crab Cake BLT

*Smoke house bacon, tomato, bibb lettuce, and home-made crab cakes on grilled ciabatta with lemon aioli. \$10*

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

All entrees served with vegetable du jour and choice of Yukon gold mashed, baked, double baked, cheesy hashbrowns, or wild rice pilaf unless otherwise noted.

## Steak & Pork

All Chart House steaks are Sterling Silver Premium Meats



### Filet Mignon

*10 oz. filet grilled to your desire and served with mushroom cap and port wine demi-glace. \$31*

### Prime Rib (Fridays and Saturdays)

*The best cut of prime rib in town. Prepared to your desire with in-house au jus and creamy horseradish. 12 oz. \$25 16 oz. \$29*

### Karubi Pork Ribs

*St. Louis style ribs slow cooked with Chart House signature rib rub and served with Yukon Gold mashed and pan au jus. \$17*

### Meat Loaf Dinner

*Homemade and wrapped in bacon. Served with brown gravy on mashed potato with onion straws. \$15*

### Pot Roast

*Boneless beef short ribs slow cooked with pot roast vegetables and Yukon Gold garlic mashed potatoes. Served with pan gravy and fried leeks. \$18*

## Chicken

### Champagne Chicken

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

### Pomegranate Chicken

*Roulade of chicken stuffed with prosciutto ham & brie cheese. Served with roasted chestnuts and pomegranate cream sauce. \$17*

### Chicken Pot Pie

*Slow roasted chicken with carrots, turnips, leeks, celery, onions, peas, and potatoes in a rich gravy and topped with a puff pastry. \$15*

## Pasta

### Thai Chicken

*Zesty chicken in linguini noodles with spinach, carrot, zucchini, peppers, and onions in ginger peanut sauce. \$16*

### Jumbo Ravioli

*Cheese filled and served with marinara and alfredo sauce, melted provolone, and parmesan cheese. \$18*

### Seafood Cajun Fettuccini

*Jumbo shrimp, sea scallops, and Andouille sausage with peppers and onions in Cajun cream sauce. \$25*

## Seafood

### Grand Marnier Sea Scallops

*Sautéed scallops on Grand Marnier cream sauce with garlic mashed and grilled asparagus. \$29*

### Pecan Crusted Norway Salmon

*Tender Norwegian salmon prepared with finely chopped pecans. Served with Dijon sauce. \$21*

### Almond Crusted Walleye

*Fresh Canadian walleye almond crusted and sautéed. Served on lemon cream sauce. \$23*

### Alaskan Snow Crab Legs

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

### Jumbo Coconut Shrimp

*Jumbo shrimp fried and served with poppy seed dipping sauce. \$24*

The Chart House recognizes allergen restrictions for our customers and will accommodate when necessary and possible. Executive Chef Jon Tormoen