

# Ruppert's

## Appetizers

### Seafood Saffron Risotto

*Shrimp, scallops, and lobster with creamy saffron risotto, parmesan cheese, and fresh chives. \$13*

### Asian Calamari

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

### Flat Bread

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

### Quesadillas

*Beef or Chicken with Colby Jack cheese, black bean pico de' gallo, sour cream, and salsa. \$8*

### Bourbon Bites

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

### Chicken Wings

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

### Spinach Artichoke Dip

*Spinach and artichokes baked with five cheeses and served with grilled flat bread. \$11*

### Walleye Cakes

*Home made with asparagus, zucchini, shallots, and red peppers. \$12*

## Soups & Salads

*Home Made Wild Rice*

*Cup \$3*

*French Onion*

*Bowl \$4*

*Home Made Clam Chowder*

*Chart House Side Salad \$4*

*Summer Spinach \$7*

*Chart House Caesar Salad \$5*

### Northwoods

*Mesclun greens, wild rice, dried cherries, apricots, and grilled asparagus tossed in a raspberry vinaigrette with sugared walnuts. \$10 With chicken. \$12 With grilled salmon. \$14*

### Summer Spinach

*Fresh berries, grilled Bermuda onion, toasted almonds, and spinach tossed in our house Honey Poppy Seed dressing. \$9 With Chicken. \$11 With Shrimp. \$15*

### Baja Salad

*Garlic herb tortilla shell with lettuce, Monterey Jack cheese, tomato, black olives, pico de' gallo, jalapeno, avocado, sour cream, and mango 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*

## Sandwiches

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

### California Turkey Melt

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

### Reuben or Rachel

*Corned Beef or Turkey on marble rye with Swiss cheese, sauerkraut, and 1000 island dressing. \$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*

### Walleye Cake Sandwich

*Home made walleye cakes on wild rice bread with arrugula, tomato, and lemon aioli. \$13*

### Captain's Burger

*Make your own burger. \$7*  
*Cheese \$.50 BBQ \$.25*  
*Bacon \$1.00 Onions \$.25*  
*Mushrooms \$.25*

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, saffron risotto, or wild rice pilaf unless otherwise noted.

## Steak & Pork

All Chart House steaks are Sterling Silver Premium Meats



### 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

### Sterling Silver Ribeye

*12 oz. Ribeye grilled to your desire and served with Béarnaise sauce.* \$19

### Smoke House Pork Ribs

*Chart House hickory smoked pork ribs served with sweet BBQ sauce.*  
½ rack. \$16. Full Rack. \$25

### Filet Mignon

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

### Cabernet Braised Boneless Beef Short Ribs

*Served with sauteed spinach, garlic mashed potatoes, and onion straws with natural sauce.* \$17

### Top Sirloin

*8 oz. steak on veal demi glace. Prepared to your desire.* \$19 Add Stilton blue cheese. \$3

## Chicken

### Lemon Thyme Chicken

*1/4 of white or dark meat chicken wrapped with bacon, lemon, and fresh thyme and roasted. Served on saffron risotto.* \$15

### Champagne Chicken

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

### 1/2 Smoked BBQ Chicken

*Our very own special Chart House signature rub with BBQ sauce.* \$15

## Pasta

### Jumbo Ravioli

*Striped cheese ravioli tossed with extra virgin olive oil and parmesan cheese, fresh basil, and grape tomatoes.* \$15

### Cajun Fettuccini

*Andouille sausage with peppers and onions in Cajun cream sauce.* \$13  
*With Chicken.* \$15 *With Seafood.* \$25

### Artichoke Chicken Linguini

*Grilled chicken on linguini pasta with asparagus, portabella mushrooms, grape tomatoes, artichokes, and parmesan cheese in a light lemon cream sauce.* \$16

## Seafood

### Jumbo Scallops

*Pistachio crusted and served on roasted shallot cream sauce.* \$25

### Jumbo Shrimp

*Jumbo shrimp served tempura, broiled, or grilled on cedar paper and served with bruschetta.* \$24

### Alaskan Snow Crab Legs

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

### Canadian Walleye

*Canadian walleye almond crusted with lemon cream sauce. Tempura style, broiled, or pan fried.* \$23

### Grilled Norway Salmon

*Tender Norwegian salmon prepared with mango salsa or cucumber relish.* \$19

### Seafood Saffron Risotto

*Shrimp, scallops, and lobster in creamy saffron risotto with grilled asparagus.* \$31

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