

Ruppert's

Appetizers

Crab Dip

Red crab meat mixed with cream cheese, parmesan, Colby Jack cheese, red pepper, and fresh chives. Served with grilled rustic French bread. \$13

Bourbon Bites

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

Chicken Wings

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

Asian Calamari

Lightly breaded and served with plum sauce and wasabi aioli. \$10

Breaded Mushrooms

Stuffed with wild rice cream cheese and served with horseradish 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 \$7
Add cilantro chicken. \$2
Add chipotle taco meat. \$1*

Soups & Salads

Home Made Wild Rice

French Onion

Clam Chowder

Cup \$3

Bowl \$4

Chart House Side Salad. \$4

Chart House Caesar Salad. \$5

Large. \$7 With chicken. \$9

Autumn Tuscan

*Tuscan greens with grilled artichokes, red onions, oven dried roma tomatoes, pillow mozzarella, and roasted garlic cloves in a sundried tomato vinaigrette. \$9 Add calamari.
\$11 Add beef tenderloin. \$14*

Northwoods

Mesclun greens, wild rice, dried cherries, apricots, and grilled asparagus tossed in a raspberry vinaigrette with sugared walnuts. \$8 Add chicken. \$11 Add grilled salmon. \$12

Seafood Cobb

Boston bib and radicchio lettuce with Louis dressing, roma tomato, radishes, hard cooked eggs, prosciutto, shrimp, stilton cheese, and croutons. \$14

Sandwiches

Served with Kettle Chips, French Fries, or Onion Rings

California Turkey Melt

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

Prime Rib Sandwich

Thinly sliced prime rib, sautéed mushroom, and onions on a rustic French batard with melted provolone and au jus. \$12

New Orleans Chicken Sandwich

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

Blue Burger

8 oz. certified Angus patty with melted Blue cheese and bacon on a Kaiser bun. \$9

Patty Melt

8 oz. certified Angus patty on grilled marble rye with mushrooms, onions, and swiss cheese. \$9

Captain's Burger

Make your own burger. \$7

Cheese \$0.50 BBQ \$0.25

Bacon \$1.00 Onions \$0.25

Mushrooms \$0.25

Entrées

Boneless Beef Short Ribs

Slow cooked & fork tender served with brandy demi-glace on sweet potato mash with roasted root vegetables. \$15

Stilton Sterling Silver Steak

8 oz. Sterling Silver top sirloin with melted stilton cheese on demi-glace. \$17

Champagne Chicken

Our signature dish of lightly breaded chicken stuffed with herbed cream cheese and drizzled with champagne sauce. Served with vegetable du jour and your choice of potato. \$12

Harvest Grilled Chicken

Marinated & grilled chicken breast served with melted brie toasted walnuts and sautéed harvest apples. \$14

Santa Fe Chicken Pasta

Grilled chicken, peppers, onions, black bean pico de gallo, and spinach fettuccini in chipotle cream sauce. \$12

Tortellini Carbonara

Jumbo cheese tortellini in parmesan cream sauce with prosciutto ham, peas, and tomatoes. \$12

Norwegian Grilled Cedar Salmon

Grilled and baked on a cedar plank. \$14

Fish & Chips

Guinness battered walleye on malt vinegar Yukon Gold "chips" with fresh watercress salad. \$14