

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. \$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 spicy sauce, 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 \$7
Add cilantro chicken. \$1
Add chipotle taco meat. \$1*

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. \$8 Add chicken. \$11 Add beef tenderloin. \$13

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

Pina Colada

Crisp romaine, pineapple basil salsa, toasted coconut, mandarin oranges, strawberries, and red onion with pina colada dressing. \$8 Add chicken. \$11 Add shrimp. \$13

Chart House Cobb

Mixed greens topped with bacon, egg, roma tomato, avocado, blue cheese crumbles, and mesquite grilled chicken. \$11

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

Turkey Ranch Wrap

Spinach, diced tomato, Colby Jack cheese, and avocado with ranch in a garlic tortilla. \$8

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

<i>Cheese</i>	<i>\$.50</i>	<i>BBQ</i>	<i>\$.25</i>
<i>Bacon</i>	<i>\$1.00</i>	<i>Onions</i>	<i>\$.25</i>
		<i>Mushrooms</i>	<i>\$.25</i>

Steak

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. \$13

Bleu Cheese Crusted Sirloin

8 oz. Top Sirloin crusted with bleu cheese, vegetable du jour, and your choice of potato. \$13

Chicken

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

Artichoke Grilled Chicken

Marinated and grilled chicken breast with sundried tomato, artichokes, and asparagus lemon beurre blanc. Served with vegetable du jour and choice of potato \$10

Santa Fe Chicken Pasta

Grilled chicken, peppers, onions, black bean pico de gallo, and spinach fettuccini in chipotle cream sauce. \$11

Chicken Pesto Penne

Chicken, peppers, onions, sundried tomatoto, arugula, and wild mushrooms, served on penne pasta with fresh basil pesto cream sauce. \$11

Seafood

Norwegian Grilled Cedar Salmon

Grilled and baked on a cedar plank. Served with fresh roasted pineapple basil salsa. \$14

Seafood Cajun Fettuccini

Shrimp, sea scallops, and Andouille sausage tossed in Cajun cream sauce with peppers, onions, and spinach fettuccini. \$15

Cedar Wrapped Mahi Mahi

8 oz. mahi mahi topped with fresh jicama slaw wrapped in cedar paper and finished in the oven. Served with vegetable du jour and your choice of potato. \$14

Canadian Walleye

Tempura battered, broiled, or sautéed. Served with vegetable du jour and choice of potato. \$18

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