

A P P E T I Z E R S

FRIED GREEN TOMATOES 8

creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes, Cilantro

JUMBO LUMP CRAB CAKE 12

organic arugula and basil oil, remoulade, grilled lemon

KESSLER CALAMARI 12

tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli

BOHEMIAN HUNTERS PLATE 15

smoked and cured meats, soft and hard cheese mustard, chutney, rustic breads, grapes

S O U P S

POTATO & LEEK 7

traditional creamy potato bisque

COGNAC LOBSTER BISQUE 8

with lump crab and cilantro

GREEN PEA 6

with goat cheese croutons

S A L A D S

MONICA MIXED GREENS 7

feta, toasted almonds, balsamic vinaigrette

CAPRESE WITH PROSCUITTO 9

fresh mozzarella, Beefsteak Tomatoes, arugula, basil asiago oil, balsamic reduction

THE WEDGE 9

bacon, cherry tomatoes, candied walnuts, bleu cheese, jalapeño ranch dressing

CHOP HOUSE SALAD 10

mixed greens, bacon, avocado, tomatoes, almonds, dates, goat cheese, grilled ciabatta and balsamic vinaigrette

S A N D W I C H E S

Served with your choice of: house fries, side salad or fresh fruit

CHICKEN WRAP 11

romaine hearts, bacon, tomato, pecorino romano cheese

FISH SANDWICH 11

fried cod filet, brioche bun, muenster cheese, caper tartar sauce

PREMIUM BLACK ANGUS BURGER 11

lettuce, tomato, and onion on Challah bun.

CHEESE BURGER 13

your choice of cheese

BLACK & BLUE 14

blackened with smoked blue cheese & bacon

FRESH NY STYLE DELI REUBEN 14

thinly-sliced house made-corned beef, sauerkraut, island sauce and swiss cheese on toasted rye

TURKEY AND AVOCADO 11

ciabatta, lettuce, tomato, swiss, chipotle mayo

SPECIALTIES

CRAB CAKE AND FRITES 17

jumbo lump crab cakes, pommes frites, caper aioli

FRIEDA LINDER MEATLOAF 15

house made with beef and Italian sausage, mozzarella cheese and spinach with mashed potatoes and green beans with mushroom demi

Kessler CHOPHOUSE

featuring
PREMIUM BLACK ANGUS

Premium center cuts, hand-selected by Richard Kessler. The most tender cuts of Nebraskan, grain-fed beef. Aged for over 28 days. Hand cut and cooked to perfection.

KESSLER BONE-IN RIBEYE

16oz. - \$ 36

CENTER CUT NY STRIP

12oz. - \$ 29

BARREL CUT FILET MIGNON

5oz \$ 23 8oz \$ 29

CENTER CUT AHI TUNA STEAK

\$24

SCOTTISH SALMON LOIN

\$19

S I D E S 5

mashed potatoes

french fries with asiago and truffle oil

sautéed spinach

macaroni and cheese

with asparagus, sundried tomatoes and spinach

grilled asparagus

wild mushroom ragout with feta

haricot verts

A D D I T I O N S

grilled chicken Breast 4

grilled shrimp 6

Saki block tuna 9

BISTRO LUNCH 17

includes your choice of iced tea or soda

SOUP OR MIXED GREENS

SKILLET FRENCH DIP

thinly sliced sirloin, au jus in a skillet
caramelized onion, Salad, baguette on the side

or

CRAB RAVIOLI

sweet peas, tomatoes, vodka cream sauce

or

CURRY AND COCONUT CHICKEN SALAD

with curry, yogurt, walnuts, raisins and apples,
served with crusty ciabatta
hearts of romaine and toast points

20% gratuity will be added to parties of 6 people or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food born illness