

STARTERS

ONION ALE

grana padano • swiss gratin **5/9**

SEAFOOD CHOWDER

potato • cream • thyme • smoked trout rilletes **7/9**

SOUP OF THE DAY **5/7**

CALAMARI

lemon cream • tomato • capers **12**

FISHERMAN PLATE

house smoked salmon • trout rilletes • cocktail shrimp • capers • red onion • egg • toast points **16**

TUNA TARTARE

red pepper • lemon • lime • jalapeño • wasabi • wonton **17**

STEAK BITES

chop sauce • horseradish cream • sriracha aioli **15**

CHARCUTERIE

local + imported cheeses • meats • chutney • mustard **22**

SALADS

MAURICE

classic maurice dressing • shaved iceberg lettuce • sweet pickles
chopped olives • julienned ham • turkey • swiss cheese **14**

SALMON NIÇOISE SALAD

au poivre salmon • haricot vert • egg • red skin potatoes • red onions **17**

CAESAR

romaine hearts • crouton • garlic chutney **12**

GRAINS + SEEDS

arugula • spinach • quinoa • lentils • farro • couscous • sunflower seeds • hazelnuts • balsamic **14**

BEET SALAD

roasted beets • arugula • toasted almonds • herb goat cheese mousse **14**

CHOPHOUSE

iceberg • tomato • bacon • bleu cheese dressing **12**

+ chicken 7 • salmon 9 • shrimp skewer 8 • steak bites 9

SANDWICHES

TURKEY CLUB

whole wheat • roasted turkey breast • bacon • tomato • avocado • bibb • sriracha aioli **13**

SHORT RIB GRILLED CHEESE

white bread • horseradish havarti • muenster • pickled red onion • arugula **15**

FRENCH DIP

semolina roll • shaved prime • cheddar • onions • peppers • au jus **15**

BURGER

house roll • onion cheddar • LTO • truffle aioli • house pickles **14**

BUFFALO BURGER

onion bun • mustard cabbage slaw • muenster • house pickles **14**

Served with fries, onion rings or salad

MAIN ENTREES

FRITTATA

asparagus • tomato • red onion • spinach • herbs • goat cheese **14**

SALMON

quinoa • tomato • spinach • asparagus • romesco **19**

MAC + CHEESE

lobster • shrimp • spinach • asiago • lemon crumb **23**

RAINBOW TROUT

lentils • haricot vert • tomato • almond **18**

BOLOGNESE

fettuccine • tomato • house ground beef • parmesan • burrata **22**

PETITE FILET

house mash • asparagus • red wine sauce **24**

Our chefs use seasonal + local ingredients whenever possible. We value sustainability + look for producers with the same goal.

Our favorite purveyors include: Del Bene, Fairway, Cover Crop Ranch, Fortune Fish, Great Lakes Growers + Our Garden.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. An Automatic Service Charge of 20% will be added to parties of 6 or more.