

# Ruppert's

## Appetizers

### Asian Calamari

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

### Spinach Artichoke Dip

*Spinach and artichokes baked with five cheeses and served with grilled flat bread. \$9*

### Nachos

*Tortilla chips with melted Colby Jack cheese. Served with diced jalapeno, black olives, diced tomato, sour cream, and salsa. \$8*  
*Add chipotle taco meat. \$1*  
*Add cilantro chicken. \$2*

### Crab Cakes

*Red crab meat blended with red bell pepper and fresh chives, panko breaded and served with arugula salad and lemon aioli. \$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, Cajun, or plain with BBQ sauce. \$9*

### Duck Drummies

*Breaded and tossed in a spicy Asian sauce. \$12*

## Soups & Salads

### Home Made Wild Rice

### French Onion

### Home Made Clam Chowder

*Cup \$3*

*Bowl \$4*

### Chart House Side Salad. \$4

### Spinach with Hot Bacon Dressing. \$5

### 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*   *Add chicken. \$12*   *Add grilled salmon. \$14*

### Spinach Salad & Hot Bacon Dressing

*Fresh spinach with homemade bacon dressing, tomatoes, mushrooms, red onions, and hard cooked egg. \$11*   *Add Beef Tenderloin. \$14*

### Chart House Chop

*Fresh bibb lettuce topped with grilled chicken, grape tomatoes, avocado, hard cooked eggs, stilton cheese, bacon, and croutons. \$12*

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

# Sandwiches

Served with Kettle Chips, French Fries, or Onion Rings

## California Turkey Melt

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

## Blue Burger

*8 oz. certified Angus patty with Stilton blue cheese and smoke house bacon. \$9*

## New Orleans Chicken Sandwich

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

## Patty Melt

*Marble rye, sautéed onions, and mushrooms on certified Angus hamburger patty and Swiss cheese. \$9*

## Crab Cake BLT

*Smoke house bacon, heirloom tomato, bibb lettuce, and crab cake with lemon aioli on a toasted ciabatta. \$10*

## Prime Rib Melt

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

## Roasted Vegetable Wrap

*Red peppers, onions, asparagus, and mushrooms with heirloom tomato, fresh spinach, balsamic, and mozzarella. \$7*

## Captain's Burger

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

## Classic Club House

*On toasted multigrain with smoke house bacon, heirloom tomato, bibb lettuce, turkey, cheddar cheese, and chipotle mayo. \$9*

# Entrées

Served with vegetable du jour and choice of wild rice pilaf, sweet potato mashed, cheesy, or double baked potato unless otherwise noted.

## 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. \$13*

## Irish Short Ribs

*Slow cooked with root vegetables and baby potatoes. Served with Guinness gravy and puff pastry. \$15*

## Cajun Fettuccini

*Spinach fettuccini with peppers, onions, Andouille sausage, and fresh tomatoes in Cajun cream sauce. \$11 Add Cajun grilled chicken. \$14*

## Jumbo Ravioli

*Cheese filled and served with marinara and alfredo sauce, melted provolone, and parmesan cheese. \$13*

## Maple Glazed Salmon

*Grilled Norwegian salmon finished on a cedar plank with pure maple syrup. \$17*

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