

Ruppert's

STARTERS

Spinach Artichoke Dip

Spinach and artichokes mixed with cream cheese, parmesan cheese blend. Topped with cracker crumbs and served with garlic crostini. \$11

Bruschetta Boursin

Lightly toasted garlic crostini topped with Boursin cheese, fresh basil, tomatoes, and parmesan cheese. \$9

Nachos Grande

Tortilla chips with melted Colby Jack cheese served with fresh jalapeno, diced tomatoes, black olives, sour cream, and home-made salsa. \$8

Add Cilantro Chicken. \$2

Add Chipotle Taco Meat. \$1

Walleye Cakes

Home made with asparagus, zucchini, shallots, and red peppers. \$12

Calamari

Lightly breaded and served with lemon aioli. \$10

Wings

Boneless or bone-in wings prepared to your desire. Buffalo style with bleu cheese, Cajun spiced with Bourbon Street sauce, or plain with BBQ sauce. \$9

Bourbon Bites

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

Squealers

Mini ham shanks served with chipotle BBQ sauce and sweet potato fries. \$10

Fish Tacos

Two flour tortillas with pan fried grouper, avocado, lettuce, tomato, and Chart House salsa. \$12

Flatbread

Grilled and baked on a cedar plank with basil pesto, bruschetta mix, and mozzarella cheese. Vegetarian \$7 Chicken \$9 Shrimp \$13

GARDEN EMPORIUM

Caesar \$7
With Chicken \$9

Chart House Side \$5

Strawberry Spinach

Spinach tossed with fresh berries, red onion, parmesan cheese, and raspberry vinaigrette. \$12

B.L.T.

Crisp romaine tossed with diced tomatoes, bacon, Colby Jack cheese, and smokey tomato dressing. \$12

Northwoods

Mesclun greens, wild rice, dried cherries, apricots, and grilled asparagus tossed in a raspberry vinaigrette with sugared walnuts. \$10
With chicken. \$12 With grilled salmon. \$14

Ahi Tuna

Peppercorn seared ahi-tuna on top of a bed of mixed greens with chive oil and red wine wasabi. \$14

SOUPS FROM SCRATCH

French Onion Au Gratin

Minnesota Wild Rice

Soup of the Day

Cup \$4

Bowl \$5

SANDWICH CENTRAL

All sandwiches served with choice of French fries, sweet potato fries, onion rings, or fruit

New Orleans Chicken

Cajun crusted chicken breast grilled with Bourbon Street sauce, peppers, onions, and Pepper Jack cheese on a Kaiser bun. \$10

BBQ Pork on Ciabatta

Slow roasted pork tossed in our own BBQ sauce and served on ciabatta with caramelized onions. \$10

Prime Rib Melt

Thinly sliced prime rib on ciabatta with onions, mushrooms, and melted provolone served with warm in house Au Jus. \$12

Twin Tenderloins

Melt in your mouth filets pan seared and topped with fried onions and horsey sauce. \$13

Reuben or Rachel

Corned Beef or Turkey on marble rye with Swiss cheese, sauerkraut, and 1000 island dressing. \$9

Angus Burger

Make your own burger. \$7

Cheese \$.50 BBQ \$.25

Bacon \$1.00 Onions \$.25

Mushrooms \$.25

Turkey Melt

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

Walleye Cake Sandwich

Home made walleye cakes tempura style on baguette with lemon aioli and bibb lettuce. \$13



All entrees served with vegetable du jour and choice of garlic mashed, baked, loaded baked, sweet potato waffle fries, French fries, or wild rice pilaf unless otherwise noted.



All Chart House hand cut steaks are Sterling Silver Premium certified corn fed cattle and aged to perfection a minimum of 21 days.

Lake & Steak

Add fried onions. \$2 Add mushrooms. \$2
Add Béarnaise. \$2 Add Stilton Blue Cheese. \$3

Walleye

Canadian walleye served almond crusted with lemon cream sauce. \$23

Prime Rib (Fridays & Saturdays)

The "original" Prime Rib. Prepared to your desire. 12 oz. \$25 16 oz. \$29

Ahi Tuna

Peppercorn seared and served with red wine reduction. \$18

Ribeye

12 oz. of house cut ribeye prepared to your liking. \$23

Maple Glazed Pork Chop

Served with home made apple sauce. \$18

Steak Frites

8 oz. Top Sirloin grilled to your desire and served with French fries. \$19

Filet

8 oz. filet grilled to your desire and served with wild mushrooms and truffle oil. \$30

Pasta-bilities

Chicken Penne

Grilled chicken, roasted red peppers, garlic, and wild mushrooms and tossed with penne pasta. \$14

Seafood Linguini

Jumbo shrimp and scallops in pesto cream sauce with tomatoes and fried leeks. \$21

Tortellini Carbonara

Peas, ham, and spinach tossed in garlic cream sauce. \$14

Land & Sea

Tomato Basil Grouper

Pan fried and lightly finished with white wine, basil, and fresh tomato. \$18

Seven Spice Prawns

Five jumbo shrimp seared and finished with seven spice butter. \$21

Ribs

Baby back pork ribs seasoned with Chart House special rib rub and slow cooked with a tangy BBQ sauce.
Full Rack. \$25 1/2 Rack. \$14

Alaskan Snow Crab

One and a half pounds of crab legs steamed just right and served with clarified butter. \$19
By the pound and a half. \$15

Maple Glazed Salmon

Tender salmon grilled on a cedar plank with grade A pure maple syrup and dried cherries. \$19

Bacon Wrapped Scallops

Scallops wrapped in apple smoked bacon on a cedar skewer with fried leeks. \$24

Chicken

Apple Orchard

Minnesota Honey Crisp Apples with melted Brie cheese, arugula, walnuts, and dried cherries on grilled chicken breast. \$16

Chardonnay Chicken

Lightly breaded chicken breast topped with sun dried tomatoes, artichoke, mushroom, and prosciutto. \$18

Champagne Chicken

Our signature dish of lightly breaded chicken stuffed with herbed cream cheese and drizzled with champagne sauce. \$17 Half Order. \$10

Chicken Marsala

Lightly breaded chicken smothered with house made marsala sauce. \$15

The Chart House recognizes allergen restrictions for our guests and will accommodate when necessary and possible. Executive Chef Keith Johnson

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