



# *The* **CHOPHOUSE** *Restaurant*

**C**over 100 years ago, Gillette became home to a new hotel. Originally dubbed the Dodd house, the people of Gillette knew it better as the Goings Hotel and Lobby Bar. For many years, Georgia Lee Morse took great pride in managing the hotel and providing a comfortable, relaxing atmosphere for her guests. During this time, Danny Butler was the manager of the bar. These siblings, also the buildings owner's, welcomed guests with fine drinks and good conversation.

Since that time, many exciting changes have occurred at the Goings. We have done everything in order to better serve you and make The Chophouse the new, happenin' place to be in Gillette. We are dedicated to treating you to an entire dining experience including excellence in food, service and atmosphere. We look forward to the pleasure of serving you and invite you to continue "going" to The Chophouse.

So we ask that you sit back and relax and allow us to serve you. If any part of your experience is not satisfactory, please let us know, as our goal is your complete satisfaction.

*Thank you for your business.*

*We are here to serve you.*

*We are glad you are here.*

*The Staff of the Chophouse*

*Chef Ray & Heidi Marini*

*Charles & April Schlesselman, Proprietors*

## Beginnings

<b>BEER BATTERED ASPARAGUS</b>	\$8.99
<i>Asparagus spears rolled in seasoned flour, dipped in beer batter and deep fried.</i>	
<b>BLOOMIN' ONION</b>	\$8.99
<i>Colossal onion flower dredged in seasoned flour and fried.</i>	
<b>BUFFALO WINGS</b>	\$9.99
<i>Charles personally tore the wings off the chicken. Served with Maytag bleu cheese dressing and celery sticks.</i>	
<b>CALAMARI FRITTI</b>	\$9.99
<i>Steak cut only, lightly deep-fried, served with marinara sauce.</i>	
<b>GULF SHRIMP COCKTAIL</b>	\$13.99
<i>Freshly cooked gulf shrimp, chilled, served with homemade cocktail sauce and refreshing sorbet.</i>	
<b>SPINACH &amp; ARTICHOKE DIP</b>	\$8.99
<i>Ignore the imitations; this is the secret recipe from the "Big Dip" himself with freshly baked rye bread.</i>	
<b>SMOKED MOZZARELLA STICKS</b>	\$8.99
<i>Hand cut and breaded, lightly deep fried, served with marinara sauce.</i>	
<b>ESCARGOT</b>	\$9.99
<i>There are snails in our escargot, along with garlic butter and asiago cheese.</i>	
<b>COMBINATION PLATTER</b>	\$24.99
<i>Quarter rack of ribs, shrimp cocktail, bloomin onion, beer battered asparagus, and buffalo wings.</i>	
<b>CAPRESE MOZZARELLA STACK</b>	\$8.99
<i>Bruschetta topped with sliced tomatoes, fresh mozzarella, basil and shallot vinaigrette.</i>	
<b>STEAK FINGERS</b>	\$9.99
<i>Thinly sliced sirloin rolled in seasoned flour, lightly deep-fried and served with ranch dressing.</i>	
<b>BABY BACK RIBS</b>	\$9.99
<i>An appetizer portion of a house specialty.</i>	
<b>LOBSTER STUFFED MUSHROOMS</b>	\$12.99
<i>The best of the best! Get 'em while you can.</i>	

Please look at following pages for burgers, salads, desserts and kids stuff!

## Gluten Free Menu

<b>CILANTRO-LIME TILAPIA</b>	\$15.99
<i>Tilapia filet stuffed with fresh spinach and tomatoes, roasted with fresh lime juice and cilantro. Served with the vegetable of the day and gluten free pasta.</i>	
<b>BEEF STIR-FRY</b>	\$16.99
<i>Thinly sliced aged certified angus beef, stir-fried with fresh vegetables, garlic, beef stock, and gluten free soy sauce, tossed with gluten free pasta.</i>	
<b>CHICKEN AND SHRIMP LETTUCE WRAP</b>	\$14.99
<i>Gulf shrimp and julienne chicken stir-fried with garlic, julienne peppers, sesame seed, green onion and almonds, wrapped in wilted romaine leaves. Served with fresh sliced fruit.</i>	

## Specialties of the House

*Dinner entrees include choice of baked potato, twice baked potato, mashed potato, lyonnaise potato or french fries, vegetable du jour & choice of soup or salad. Pastas do not include potato. Please add \$1.50 for sweet potato fries.*

<b>FILET MODENA</b>	\$32.99
<i>Tender filet mignon grilled to order, served in a sauce made from reduced balsamic vinegar and butter.</i>	
<b>VEAL PARMESAN</b>	\$22.99
<i>Hand cut milk fed veal lightly breaded with seasoned bread crumbs, pan fried and topped with marinara and melted mozzarella cheese, served over pasta.</i>	
<b>CHICKEN PICATTA (April's Favorite)</b>	\$19.99
<i>Twin chicken breast lobes sauteed with olive oil, shallots, glazed with white wine, simmered in chicken stock, heavy cream, butter and capers. Served over pasta with imported picattas.</i>	
<b>STEAK DEBURGO</b>	\$32.99
<i>Aged certified angus tenderloin seasoned, pan roasted to order, sliced and served with a sauce made of reduced pan juices, basil, garlic, shallots, heavy cream and butter, fresh Deburgos. Charles recommends this with a bottle of T vine Proprietary Red.</i>	
<b>CHICKEN MARSALA</b>	\$19.99
<i>Two chicken breast lobes sauteed with shallots and mixed mushrooms, glazed with Marsala wine and simmered in chicken stock, butter, and heavy cream. Served over pasta.</i>	
<b>BABY BACK PORK RIBS</b>	\$18.49
<i>Slow roasted meaty baby back pork ribs slathered with bbq sauce.</i>	

# Steaks

Our steaks are all certified angus beef, aged and hand-cut in house.

**HEARTY CHICKEN FRIED STEAK** *Hand made in house with our own gravy.* \$14.99

**SIRLOIN STEAK** *Certified angus beef aged six weeks.* \$18.99

**ASIAGO CRUSTED SIRLOIN STEAK** \$19.99  
*Certified angus steak, cooked to order, brushed with a paste of garlic, thyme and asiago cheese, crusted with asiago cheese under a 1500 degree broiler.*

**STEAK AU POIVRE** \$21.99  
*One of the few good things about the French. Aged sirloin steak crusted with black peppercorns, pan seared to order and served with a sauce made from pan juices, beef stock, heavy cream, rosemary, butter, and dijon mustard.*

**OPEN FACED SIRLOIN STEAK SANDWICH** \$15.99  
*Certified angus "baseball" steak grilled to order, served open faced on a toasted pretzel bread.*

**NEW YORK STRIP STEAK** \$28.99  
*Certified angus beef aged 40 days. Charles recommends this with a bottle of Heitz Napa Valley Cabernet Sauvignon.*

**RIBEYE STEAK** *Well marbled and tasty.* \$29.99

**FILET MIGNON** *Hand cut from aged mignons.* Big \$29.99  
Bigger \$32.99

## ~ Additional Touches ~

To the dinner price add

Roasted Australian Cold Water Lobster Tail (6 Ounce)  
Alaskan King Crag (1 lb)  
Tempura Batter or Scampi Style Shrimp

MARKET  
MARKET  
\$9.99

## Famous Prime Rib

**BIG** \$22.99  
**BIGGER** \$26.99  
**BIGGEST** \$29.99

*Also available Blackened ~ Add a Buck!*

## Combinations

**SIRLOIN STEAK AND FRIED SHRIMP** \$23.99

**SIRLOIN STEAK AND SUPER HUGE KING CRAB LEGS** MARKET

**SIRLOIN STEAK & COLD WATER AUSTRALIAN LOBSTER TAIL!** MARKET

**SUBSTITUTE RIBEYE OR NY STEAK** Add \$14.99

**SUBSTITUTE BIG FILET** Add \$15.99

# Seafood

**GRILLED HALIBUT** (Gluten Free) \$23.99  
*Seasoned and broiled to perfection.*

**CEDAR SALMON WITH ROSEMARY** \$19.99  
*Fresh wild Atlantic salmon rubbed with garlic and lemon juice. Smoked on a cedar plank with rosemary.*

**SOUTHWESTERN HALIBUT** \$24.99  
*Halibut steak blackened with our own blend of cajun spice, topped with pico de gallo.*

**LOBSTER TAILS** MARKET  
*Twin (DNA tested and verified) cold water 6 ounce Australian lobster tails seasoned and roasted with melted butter and white wine.*

**KING CRAB** MARKET  
*Two pounds of the largest king crab we could find. Oven roasted & served with drawn butter.*

**DRUNKEN SHRIMP** \$19.99  
*Gulf shrimp rolled in seasoned flour, dipped in beer batter and lightly deep-fried. Served with homemade cocktail sauce.*

**SHRIMP SCAMPI** \$19.99  
*Gulf shrimp sauteed with garlic, white wine, butter and parsley. Served over pasta.*

**CRUSTED WALLEYE** \$21.99  
*From the 51st state, Canadian walleye filet crusted with potato flakes, pan seared, served with tartar sauce.*

**OVEN ROASTED TILAPIA** \$15.99  
*Delicate white fish roasted with white wine and butter.*

*Private meeting rooms available.*

## Pasta

*Made to order by Chef Gucci and "Associates". How youse doin'?*

**FETTUCCHINI ALFREDO** \$17.99  
*An old Chophouse favorite. Al Dente fettuccini tossed with a creamy mixture of garlic, shallots, heavy cream, asiago cheese and butter. Topped with a grilled chicken breast.*

**PESCE EN BRODO DI POMODERO** \$19.99  
*Fresh fish, shrimp and scallops in a tomato broth served over spaghetti.*

**FETTUCCHINI ALFREDO WITH SHRIMP** \$21.99  
*Our original recipe fettuccini alfredo topped with shrimp.*

**SPAGHETTI AND MEATBALLS** \$14.99  
*Freshly cooked spaghetti with our homemade sauce and meatballs. To Die For!*

**CHICKEN AND TORTELLINI** \$17.99  
*Thinly sliced chicken breast, sauteed spinach in a light chicken broth with tortellini.*

## Famous Burgers

Served with a heap of fries, leaf lettuce, kosher pickle spear, sliced tomato, and red onion. All burgers are 1/2 lb. black angus beef and grilled to order.

### OLD FASHIONED

Lettuce, onion, tomato, and cheese.

\$8.99

### MUSHROOM SWISS BURGER

\$9.49

### BUENO BURGER

Green chilies, and cheese.

\$9.49

### BUFFALO BURGER

With cheese.

\$11.99

\$12.49

### FAJITA BURGER

Grilled to order, topped with green chili, fried tortilla strips, pico de gallo, pepper jack cheese, sliced avocado, and grilled chili pepper.

\$11.99

### BACON CHEDDAR BURGER

Nuff said.

\$10.99

### BLEU BURGER

Maytag bleu cheese crumbles and bacon. Another Iowa product from the washing machine folks.

\$11.99

### MINI HAMBURGER SLIDERS

Three mini hamburgers on freshly baked rolls, topped with lettuce, tomato, and cheddar cheese.

\$19.99

Gift Cards Available ~ Ask any of our staff

## Soups & Stuff

### SUMMER BERRY SALAD

Seasonal greens with strawberries, blueberries and raspberries topped with granola.

\$11.99

### COBB SALAD

Mixed greens, grilled chicken, tomatoes, eggs, bacon, avocado, onion, cheddar, muenster & bleu cheese.

\$12.99

### FRENCH ONION SOUP

French soup thick with caramelized onions, made by Americans in America, topped with a sourdough crouton and baked with gruyere and asiago cheeses.

\$6.99

### CHICKEN CAESAR SALAD

Crisp romaine crunchy croutons, artichoke hearts, and the classic dressing made with real anchovies, asiago cheese and grilled chicken breast.

\$10.99

### SPINACH SALAD

Fresh spinach leaves, bacon, sliced mushrooms and a hard-cooked egg and your choice of dressing.

\$9.99

### GRILLED PORTABELLO MUSHROOM SALAD

Marinated portabello mushroom grilled, sliced and tossed with fresh romaine, roasted red peppers and artichoke hearts. Served with shallot vinaigrette.

\$9.99

### GRILLED SIRLOIN SALAD (Gluten Free)

Chophouse salad, red onion, tomato wedges and a sirloin steak grilled to order and sliced, your choice of dressing.

\$13.99

### CHEF SALAD

You know the drill.

\$9.99

Catering Specialists. No event too big or too small. Will Travel!

## Desserts

<b>TIRAMISU</b>	<i>Homemade, using a recipe we saw on tv.</i>	\$6.99
<b>FRIED STRAWBERRIES</b>	<i>Fresh strawberries dipped in a grand marnier batter, deep-fried and rolled in sugar.</i>	\$7.99
<b>CHEESECAKE</b>	<i>Another old favorite in an oreo cookie crust.</i>	\$7.99
<b>CREME BRU'LEE</b>	<i>Ask your server about today's version.</i>	\$6.99
<b>MOLTEN CHOCOLATE CUPCAKE</b>	<i>OMG, UR My New BFF. In a pool of fudge sauce with homemade ice cream.</i>	\$6.99
<b>SORBET DU JOUR</b>	<i>Seasonal and refreshing.</i>	\$4.59
<b>BREAD PUDDING WITH WARM CARMEL SAUCE</b>		\$6.59
<b>HOMEMADE ICE CREAM</b>	<i>Your server will describe today's offering.</i>	\$5.99

## Kids Menu

<b>CHICKEN TENDERLOINS</b>	\$5.99
<b>MACARONI AND CHEESE</b>	\$5.99
<b>CHILDREN'S SPAGHETTI - MARINARA</b>	\$5.99
<b>GRILLED CHEESE SANDWICH</b>	\$5.99
<b>GRILLED HAMBURGER</b>	\$5.99

Not comfortable ordering a fine wine? Our server is happy to mark up a cheap one.

Voted Best Restaurant in the 100 block of Gillette Avenue.

My buddy is so slow, it takes him two hours to watch 60 minutes.

Don't Drive Intoxicated...any of our staff will call a care cab on the house. If your car is expensive - leave the keys with Charles.