



# REPUBLIC CHOPHOUSE

Where steak and style meet

## STARTERS

<b>Savory Donut Holes</b>	12
Shredded beef stuffed donut holes with pan gravy, red chili mango chutney, micro greens & ground bacon.	
<b>Mini Sliders</b>	12
Asian style bbq beef sliders with napa-radish slaw on homemade ginger, buttermilk biscuits.	
<b>Tuna &amp; Avocado Tartare*</b>	15
Raw ahi tuna tossed with jalapeno vinaigrette, topped with avocado slices, served with wonton crisps & cilantro-lime crème fraîche.	
<b>Bacon Wrapped Sea Scallops*</b>	15
3 sea scallops wrapped with applewood smoked bacon & served with maple-jack glaze.	
<b>Jumbo Lump Crab Cakes</b>	12
2 jumbo crab cakes served on a bed of mixed greens with avocado aioli & sweet chili sauce.	
<b>Jumbo Shrimp Cocktail</b>	11
5 jumbo shrimp served with horseradish chili sauce.	
<b>Bruschetta</b>	9
Freshly made bruschetta mix served on top of crostini with fresh mozzarella.	
<b>Seasonal Artisan Cheese Plate</b>	15
5 award-winning, wisconsin cheese samples with grapes, apple slices, toasted walnuts & lavosh crackers.	

## SOUPS & SALADS

<b>Republic Chop Salad</b>	5
Romaine, mixed greens, tomato, cucumber & red onion.	
<b>Wedge Salad</b>	7
Iceberg, tomato, blue cheese dressing & chopped bacon.	
<b>Republic Caesar Salad</b>	7
Romaine tossed with caesar dressing, hard cooked egg, anchovies, croutons & fresh parmesan cheese.	
<b>Bacon &amp; Blue Cheese Spinach Salad</b>	7
Bacon, blue cheese, red onion, sweet & spicy walnuts & raspberry balsamic vinaigrette.	
<b>Caprese Salad</b>	9
Vine ripe tomatoes, fresh mozzarella, basil threads & balsamic reduction.	
<b>French Onion</b>	6
Carmelized onions accented with marsala wine in a thyme beef broth with ciabata crostini & melted swiss.	
<b>Tomato Basil Bisque</b>	5
Slow cooked tomatoes with basil, onion, parmesan cheese & heavy cream blended into a smooth bisque with balsamic reduction.	

## ENTRÉES

All entrées are served with a Republic Chop Salad or choice of soup du jour or tomato basil bisque.

SEASONINGS: Blackened (Cajun spices & charred) • Cajun (Cajun spices) • Charred • Peppercorn Crust • Pittsburgh (Kosher salt crust)

SAUCES: Au Jus • Balsamic Reduction • Béarnaise • Hollandaise • Marsala • Veal Demi-Glace

## CHEF COMPOSITIONS

<b>Irish New Yorker*</b>	38
16 oz new york strip marinated in guinness®, whiskey, oregano, garlic, onion & sesame oil. Served with a shot of jameson®.	
<b>Surf &amp; Turf*</b>	70
12 oz australian lobster tail & 8 oz beef tenderloin filet. Served with drawn butter & béarnaise.	
<b>Moroccan Lamb Rib Chops*</b>	38
6 bones marinated in moroccan spices & served with cilantro-lime crème fraîche.	
<b>Boursin &amp; Crab Tenderloin*</b>	40
12 oz bone-in beef tenderloin, crusted with lump crab meat & boursin cheese.	
<b>Horseradish Blue Tenderloin*</b>	35
8 oz beef tenderloin filet stuffed with a blend of blue cheese & horseradish, wrapped with applewood smoked bacon & topped with roasted red pepper ragout.	
<b>Boneless Rib Eye Au Poivre*</b>	38
16 oz boneless rib eye crusted with cracked black peppercorns, seared & finished with cognac cream sauce.	
<b>Grilled BBQ Chicken Breast</b>	28
Supreme cut chicken breast, grilled & finished with asian style bbq sauce over a bed of napa-radish slaw.	

## STEAKS & CHOPS

<b>Beef Tenderloin Filet* – 8 oz</b>	30
<b>Bone-In Beef Tenderloin Filet* – 12 oz</b>	35
<b>New York Strip* – 16 oz</b>	35
<b>Boneless Rib Eye* – 16 oz</b>	35
<b>Cowboy Rib Eye* (bone-in) – 20 oz</b>	40
<b>Lamb Rib Chops* – 6 bones</b>	35
<b>Provimi® Veal Chop* – 14 oz</b>	42
<b>Boneless Pork Chop* – 10 oz</b>	28

## SEAFOOD & SHELLFISH

<b>Australian Lobster Tail – 12 oz</b>	45
Served with drawn butter & lemon.	
<b>Alaskan King Crab Legs – 16 oz</b>	30
Served with drawn butter & lemon.	
<b>Chilean Sea Bass</b>	35
12 oz grilled msc certified sea bass served with black bean & corn salsa.	
<b>Tequila Sunrise Halibut</b>	35
8 oz halibut, grilled & served in tequila sunrise vinaigrette with cherry juice reduction.	
<b>Ahi Tuna*</b>	30
8 oz ahi tuna with wasabi pea crust, pickled ginger sour cream, wasabi & soy.	
<b>Atlantic Salmon*</b>	28
10 oz grilled salmon topped with lemon-dill beurre blanc.	
<b>Baked Shrimp</b>	30
6 baked jumbo shrimp served with sweet chili sauce.	

## SIDES FOR TWO

<b>Truffle &amp; Parmesan Steak Fries</b>	8
<b>Steak Fries</b>	6
<b>Garlic Mashed Potatoes</b>	6
<b>Cheesy Garlic Mashed Potatoes</b>	6
<b>Loaded Baked Potato</b>	6
<b>Sautéed Baby Spinach</b>	6
<b>Creamed Baby Spinach</b>	8
<b>Asparagus</b>	8
<b>Market Fresh Vegetables</b>	6
<b>Roasted Beets</b>	6
<b>Sautéed Onions</b>	6
<b>Sautéed Wild Mushrooms</b>	8

All of our steaks are the Certified Angus Beef® brand, the tastiest, juiciest beef available.

## SANDWICHES

All sandwiches served with steak fries.

<b>Republic Burger*</b> ½ lb black angus burger served on a kaiser roll with lettuce, tomato & onion on the side. Add cheese... \$1 Add bacon crumbles... \$1	8
<b>Cajun Crab Cake Burger*</b> ½ lb cajun rubbed black angus burger topped with a jumbo crab cake, mixed greens, tomato, avocado aioli & served on a kaiser roll.	15
<b>Bloody Mary Burger*</b> ½ lb burger topped with swiss cheese, green olive tapenade bloody mary aioli & mixed greens on a kaiser roll.	10
<b>Roasted Rib Eye Sandwich*</b> 6 oz rib eye, sautéed mushrooms, onions, swiss cheese & au jus on the side. Served on ciabatta.	12
<b>The Chophouse One Pounder*</b> (2) ½ lb burgers dusted in a hickory-molasses char crust, topped with swiss, american, bacon, mushrooms, onions & chophouse sauce on a kaiser roll.	17
<b>Seared Tuna Sandwich*</b> 6 oz seared ahi tuna with napa-radish slaw & pickled ginger sour cream on ciabatta.	17

## WHITE WINES BY THE GLASS

<b>14 Hands, Chardonnay</b> Washington	8
<b>Kim Crawford, Unoaked Chardonnay</b> New Zealand	11
<b>Inacayal, Pinot Grigio</b> Argentina	8
<b>Joel Gott, Sauvignon Blanc</b> California	8
<b>Drylands, Sauvignon Blanc</b> New Zealand	10
<b>Loredona, Riesling</b> Monterey	8
<b>Kung Fu Girl, Riesling</b> Washington	9
<b>Michel Torino, Torrontés</b> Argentina	10
<b>Mumm 'M' Split, Sparkling (187ml)</b> Napa	10

## CHILDREN

(10 & under)

<b>Macaroni &amp; Cheese</b> Served with choice of steak fries, garlic smashed potatoes or apple slices.	5
<b>Chicken Tenders</b> Served with choice of steak fries, garlic smashed potatoes or apple slices.	6
<b>Grilled Cheese</b> Served with choice of steak fries, garlic smashed potatoes or apple slices.	5
<b>Loaded Potato Boats</b> A baked potato split in half & topped with broccoli, bacon, cheddar cheese & sour cream.	5

## RED WINES BY THE GLASS

<b>Cono Sur, Pinot Noir</b> Chile	8
<b>Saintsbury, Garnet Pinot Noir</b> Carneros	11
<b>Raymond 'R' Series, Merlot</b> California	8
<b>Liberty School, Cabernet Sauvignon</b> Paso Robles	9
<b>Casa Lapostolle, Cabernet Sauvignon</b> Chile	14
<b>Barossa Valley, E Minor, Shiraz</b> Australia	8
<b>Cline, Ancient Vine, Zinfandel</b> California	8
<b>Maipe, Malbec</b> Argentina	9
<b>Casillero del Diablo, Carménère</b> Chile	9

## Republic Chophouse Loves Parties, Meetings & Corporate Events

With private dining rooms & beautiful spaces abound, we can accommodate groups of all sizes. Whether it's a rehearsal dinner, birthday party or a business meeting, we will accommodate you with our unique hospitality.

Look around the restaurant and you'll discover that Republic Chophouse is the ideal spot for your next event! So, talk to us about the perfect options to meet your needs & budget.



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www.republicchophouse.com | 920.430.7900

218 North Adams Street, Green Bay

\*In compliance with State & Federal Health Regulations it is our responsibility to advise the public that eating raw or undercooked fish or animal products can result in a health risk.