

# REPUBLIC CHOPHOUSE

## STARTERS

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### ARTISAN CHEESE PLATE \*

A selection of hand-crafted cheeses, meats, and seasonal bites. 26

### BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion. 17

### TUNA TARTARE \*

Raw ahi tossed in orange-gochujang with avocado and cilantro-lime crème fraîche; baked sesame seed wontons. 18

### SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce & lemon. 18

### BACON WRAPPED SEA SCALLOPS \*

2 sea scallops, Applewood smoked bacon, and spinach-bacon cream. 14

### CRAB CAKE

Seared house made cake packed with crab; lemon caper aioli. 18

### BEEF CARPACCIO \*

Thinly sliced raw tenderloin; truffle oil, shaved parmesan, and perfect dusting of flake salt. 17

## SOUPS & SALADS

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### CHOP

Field greens, cucumber, shredded carrot, radish and onion. 5

### TOMATO BASIL BISQUE

Fresh tomato, basil and Parmesan in heavy cream, accented with balsamic reduction. 5

### CAESAR \*

Romaine, hard-cooked egg, croûtons and Parmesan; topped with anchovies. 8

### WEDGE

Iceberg, tomato, bacon, bleu cheese crumbles and dressing. 8

## STEAKS & CHOPS

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ALL STEAKS & CHOPS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

NEW YORK STRIP \* 14 oz. 43

COWBOY RIB-EYE, BONE-IN \* 20 oz. 53

PETITE TENDERLOIN FILET \* 6 oz. 41

TENDERLOIN filet \* 8 oz. 47

FLAT IRON \* 7 oz. 34

### RESERVE CUTS

TENDERLOIN \* 8 oz. Prime 57

KANSAS CITY STRIP \* 16 oz. prime, dry aged 30 days 69

BONE-IN RIB-EYE \* 22 oz. prime, dry aged 30 days 79

WAGYU ZABUTON \* Zabuton, 10 oz. Snake River Farms 68

### SAUCE

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Bearnaise +2

Hollandaise +1

Garlic-Chive Butter +3

### SEASON

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Blackened +1 Kosher Salt +1

Cajun +1 Gorgonzola Crust +6

Peppercorn Crust +3 Charred

## SEAFOOD

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### SALMON \*

8 oz. grilled Norwegian salmon with lemon chive butter and crispy leeks. 36

### TUNA \*

6 oz. sashimi-grade ahi rubbed with Cajun spices and pan-blackened; sweet soy glaze. 38

### SCALLOPS \*

Seared scallops served over linguine tossed in pistachio cream with basil, orange zest, and cherry tomatoes. 40

### SEA-BASS

8 oz. pan-seared sea bass with roasted corn and heirloom tomato salsa. 47

## CHEF COMPOSITIONS

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### GARLIC BUTTERED TENDERLOIN \*

6 oz. tenderloin grilled as you like; topped with roasted garlic compound butter and herb gremolata. 45

### WILD MUSHROOM RAVIOLI

pillows stuffed with wild-mushrooms; sherry cream sauce and truffle oil. 28

### SUN-DRIED TOMATO PESTO CHICKEN

Grilled, marinated chicken breast topped with sun-dried tomato pesto served with seasonal vegetables. 22

### SPANISH SPICED CHICKEN

Spiced chicken breast served over yellow rice with black pepper sour cream. 24

### COCA-COLA STEAK TIPS

Cola marinated steak tips served over garlic mashed potatoes. 22

*We are always happy to accommodate special dietary restrictions and sensitivities.*

**ALL SEAFOOD & CHEF COMPOSITIONS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.**

## SIDES FOR TWO

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### GOUDA MAC & CHEESE

Cavatappi macaroni; smoked Gouda cheese sauce. 9

### ASPARAGUS

Sautéed with olive oil and sea salt. 11

### GARLIC OR CHEESY GARLIC MASHED POTATOES

Add melted cheddar if you like. 9

### SAUTÉED WILD MUSHROOMS

Crimini, button, shiitake and oyster mushrooms, sautéed in butter and garlic. 9

### BAKED POTATO

Your choice - add cheddar, bacon, sour cream and/or green onion. 9

## DESSERT

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### RED VELVET CAKE

4 layers of red velvet, vanilla butter cream frosting and dark chocolate drizzle 10

### TRIPLE CHOCOLATE MOCHA CAKE

4 layers of chocolate cake spiked with a hint of coffee, chocolate butter cream frosting & drizzles of white and dark chocolate ganache 10

### CARROT CAKE

4 layers of carrot cake made with carrots, coconut, and pineapple, vanilla-cream cheese frosting 10

Our creative team is dedicated to fulfilling any request, desire, or need. Any menu item may be prepared in larger portions or family style with 24 hour notice. Please do not hesitate to reach out to us with requests, questions, or concerns.

*\* 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.*



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