

# Sweetwater CHOPHOUSE

♥ **MAY 2018**

Treat that well-deserving Mom  
to a great meal (or two).

## Welcome

We take pride in creating delicious  
food from the freshest, local  
and seasonal ingredients available.  
(We even have our own onsite garden.)

Our goal is to provide you with  
a memorable experience.  
We look forward to serving  
you again soon!

– Gary, Proprietor



SWEETWATERCHOPHOUSE.COM

## SMALLER BITES

### LOBSTER SPINACH DIP

Atlantic Lobster / Sweet Peppers / Spinach / Cream  
Cheese / Smoked Gouda / Flatbread / Tortilla  
Chips / 12

### SPICY TUNA ROLL <sup>SW</sup>

Tempura Ahi Tuna / Sriracha Sauce / Scallions /  
Avocado / Sticky Rice / Nori / 10.5

### BANG BANG SEAFOOD <sup>SW</sup>

Fried Calamari / Fried Shrimp / Spicy Bang Bang  
Sauce / Asian Yum Yum Sauce / 11

### BACON WRAPPED SCALLOPS <sup>SW</sup>

Hickory Smoked Bacon / Sea Scallops / Wonton  
Chips / Cherry Sweet & Sour / Wasabi Aioli / 11

### TRUFFLE PARMESAN FRIES <sup>SW</sup>

Fresh-Cut Potatoes / White Truffle Oil / Parmesan  
Cheese / Chives / Peppercorn Garlic Sauce / (GF) 8.5

### 4KD CRICK FONDUE

Jumbo Pretzel / 4kd Crick Ale / Smoked Cheddar /  
Cream / 11

### GARLICKY BRUSSELS

Brussels Sprouts / Artichokes / Cherry Peppers /  
Garlic Vinaigrette / (GF) 8.5

### BUFFALO CHICKEN WONTONS

Chicken / Buffalo Sauce / Cheeses / Breaded Wonton  
Wrapper / Jalapeño Ranch / 9

### SOUTHERN STREET TACOS

Fried Chicken / Alabama White Sauce / Cheddar /  
Pickles / Kale / Tomato / Flour Tortillas / 9

### TURKEY POPPER SLIDERS

Cooper Farms Roasted Turkey / Jalapeno Spread /  
Candied Bacon / Pepper Jack / Pickled Vegetables  
/ Brioche Slider Buns / 9

## SALADS

### AVAILABLE DRESSINGS

All our dressings are house-made & gluten-free.  
Ranch / Jalapeño Ranch / Caesar / Blue Cheese  
/ French / Honey Mustard / Parmesan Greek /  
Poppseed / Maple Vinaigrette / Oil & Vinegar

### SUMMER-TIME

Romaine / Spinach / Oranges / Strawberries /  
Blueberries / Goat Cheese / Pecans / Blood Orange  
Champagne Vinaigrette / (GF) 11 /  
\*Add Chicken 3 / Add Shrimp 5

### GREEK SALMON <sup>SW</sup>

Arugula / Mixed Greens / Cherry Tomato / Black  
Olives / Green Olives / Banana Peppers / Red  
Onion / Feta Cheese / Atlantic Salmon / Parmesan  
Greek Dressing / (GF) 18

### BBQ RANCH

Mixed Greens / BBQ Fried Chicken / Tomato /  
Scallions / Tortilla Strips / Bacon / Spring Peas /  
Cheddar Cheese / BBQ Lime Ranch / 12

### ASIAN STEAK

Romaine / Arugula / Bean Sprouts / Tomato /  
Avocado / Pepperjack Cheese / Scallions /  
Wonton Chips / Flat Iron Steak / Cilantro / Sesame  
Vinaigrette / 17

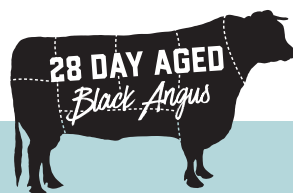
### WALNUT CHICKEN <sup>SW</sup>

Walnut-Crusted Chicken Breast / Mixed Greens /  
Granny Smith Apples / Dried Cranberries / Blue  
Cheese Crumbles / Grape Tomato / Red Onion /  
Candied Walnuts / Maple Vinaigrette / 12

## STEAKS

INCLUDES House-Made Bread & Maple Butter, 1 Regular  
Side, and 1 Trip to Salad Bar. Substitute for Cup of Soup,  
Sweetwater Salad or Classic Caesar 1 / Endless Salad Bar 4

- BONE-IN RIBEYE (24 oz.) 42
- RIBEYE (12 oz.) 30
- FILET MIGNON (6 oz.) 30
- NEW YORK (12 oz.) 29
- SIRLOIN (10 oz.) 22
- CHOPHOUSE CHEF'S CUT - MP  
(Ask for Today's Selection)



All of our steaks are chosen from the top 5%  
of Black Angus beef, and then carefully aged  
for 28 days. Aging vastly increases this already  
superior beef's flavor and tenderness.

## SOUPS

### CRAB & LOBSTER BISQUE <sup>SW</sup>

Lobster Broth / Cream / Sherry / Blue Crab /  
Tomato Coulis / (GF) Cup 5 / Bowl 7

### THE CHEF'S WHIM

Prepared from scratch daily / Cup 4 / Bowl 6

### OPTIONAL ADD-ONS

STYLES

- **Truffle Parmesan:** Truffle Oil / Parmesan  
Cream / Sautéed Shrimp (GF) 7
- **Bourbon:** Blue Cheese / Caramelized  
Onions / Bourbon Glaze (GF) 4
- **Seafood:** Scallops / Crab / Shrimp /  
Lobster Cream (GF) 11
- **Asian:** Bang Bang Shrimp /  
Garlic Sesame (GF) 7

TOPPINGS

Sautéed Mushrooms 2 / Caramelized  
Onions 2 / Blue Cheese Crumbles 2 /  
Garlic Herb Butter 2 / Bacon Madeira  
Sauce 2 / Bourbon Glaze 2 / Garlic  
Sesame 2 / Sautéed Shrimp 5 /  
Sea Scallops 10 / Crab 4 /  
Coconut Shrimp 7

## 2.5-LB. TOMAHAWK RIBEYE

Embrace your inner caveman, and behold this visually stunning (and mouth-watering) steak! This 40-oz. Tomahawk ribeye is rubbed with our signature spice blend, grilled medium-rare, and topped with garlic herb butter. Served with truffle chive mac & cheese, grilled asparagus, and 1 trip to the Salad Bar. **Finish your meal and get your picture on the "Sweetwater Tomahawk Wall" / 75**

(GF) = Gluten Free (Shared Facility)

<sup>SW</sup> Sweetwater Best-Seller

NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Menu designed by March 4th Design – www.march4thdesign.com



## Garden Fresh

We're proud to grow the following (seasonally) in our on-site garden:

Parsley / Chives / Basil / Rosemary  
Thyme / Cilantro / Mint  
Assorted Tomatoes / Green Beans  
Zucchini / Squash / Jalapeños  
Sweet Peppers / Poblanos / Watermelon  
Muskmelon / Blackberries / and more!



## ENTREES

INCLUDES House-Made Bread & Maple Butter, and 1 Trip to Salad Bar.

SUBSTITUTE for Cup of Soup, Sweetwater Salad or Classic Caesar 1 / Endless Salad Bar 4

### ROSEMARY PRIME RIB <sup>SW</sup>

Friday & Saturday Only (Limited Amount) 12-oz. Black Angus Rib-Loin / Au Jus / Horseradish Sauce / Baked Potato / Asparagus / (GF) 31

### BEST RACKS IN TOWN <sup>SW</sup>

Smoked St. Louis Ribs / Smoky Sweet BBQ Sauce / Smoked Gouda Mac / Sweetwater Slaw / (GF) 21

### ITALIAN PORCHETTA

Roasted Pork Belly / Herbed Pork Loin / Tomato Mushroom Ragout / Yukon Cauliflower Cakes / Asparagus / 20

### BOURBON CHICKEN <sup>SW</sup>

Chicken Breasts / Bacon / Caramelized Onion / Bourbon BBQ Sauce / Cheddar / Buttermilk Red Potatoes / Broccolini / (GF) 18

### SMOKED CHICKEN TORTELLONI

Smoked Chicken Ricotta & Egg Pasta / Caramelized Onion / Artichoke / Sweet Peppers / Mushrooms / Fontina Cream / 18

### CHICKEN 'N' WAFFLES

Sweet Tea Chicken Thighs / 4KD Spent Grain Waffle / Blood Orange Syrup / Brussels Sprout Slaw / 18

### COCONUT SHRIMP <sup>SW</sup>

Sweet Coconut Fried Jumbo Shrimp / Orange Ginger Sauce / Buttermilk Redskin Potatoes / Garlic Sesame Green Beans / 20

### MUSTARD SALMON <sup>SW</sup>

Mustard Crusted Atlantic Salmon / Buttermilk Redskin Potatoes / Asparagus / (GF) 23

### BLACKENED GROUPER

Florida Grouper / Pineapple Mango Salsa / Saffron Yellow Rice / Herb Green Beans / (GF) 24

### LIVE LOBSTER <sup>SW</sup>

Live Lobster / Butter / Lemon / Baked Potato / Broccolini / (GF) 31

### SESAME TUNA

Garlic Sesame Ahi Tuna / Sriracha Sauce / Wasabi Whipped Potatoes / Sweet Chili Broccolini / (GF) 25

## CREATE-YOUR-OWN PASTA

INCLUDES your choice of Pasta & Sauce, House-Made Bread & Maple Butter, and 1 Trip to Salad Bar / 12

SUBSTITUTE for Cup of Soup, Sweetwater Salad or Classic Caesar 1 / Endless Salad Bar 4

### CHOOSE YOUR PASTA

Whole Wheat Penne  
Fettuccine  
Gluten Free

### CHOOSE YOUR SAUCE

Pesto Buttered (GF)  
Pepper Jack Cream (GF)  
Gouda Cream (GF)  
Parmesan Alfredo (GF)  
Basil Marinara (GF)

### OPTIONAL ADD-ONS

#### MEATS

Sirloin Steak 10 / Chicken Breast 3  
Turkey Breast 3 / Shrimp 5  
Sea Scallops 10 / Crab 4  
Andouille Sausage 2 / Bacon 1.5

#### VEGGIES - Each 1

Mushrooms / Red Onion /  
Red Bell Peppers / Broccoli /  
Spring Peas / Asparagus / Tomatoes /  
Artichoke / Leeks / Poblano Peppers /  
Spinach / Zucchini Ribbons

## WE ♥ LOCAL

We're proud to partner with the following:

Cooper Farms Oakwood  
4kd Crick Brewery Defiance  
Arps Dairy Defiance  
Eric's Irresistible Ice Cream Defiance  
Jacobs Meats Defiance  
Busch Farms Napoleon  
Flatrock Brewery Napoleon  
Hetrick Honey Bees Napoleon  
Leisure Time Winery Napoleon  
Kahrs Farms Wauseon  
Ramblin' Red's Brewing Co. Wauseon  
Red Rambler Coffee Wauseon  
Turkeyfoot Creek Creamery Wauseon  
Black Cloister Toledo

## SIDES

- Buttered Broccolini / (GF) 4
- Steamed Asparagus / (GF) 4
- Garlic Sesame Green Beans / (GF) 4
- Sweetwater Slaw / (GF) 4
- Saffron Yellow Rice / (GF) 4
- Garlic Pepper Fries / (GF) 4
- Enormous Baked Potato / (GF) 4
- Buttermilk Redskin Potatoes / (GF) 4

### PREMIUM

- Yukon Cauliflower Cakes / 5
- Bacon Cheddar Potato Au Gratin / (GF) 6
- Pepper Jack BBQ Fries / (GF) 6
- Smoked Gouda Mac / 7
- Brussels Sprouts / (GF) 6

## From Scratch

Your meal doesn't start from a bag – it's made fresh and from scratch.

- We make all our sauces from scratch – and they're made to order.
- All of our aiolis (that's fancy mayo) are made from scratch daily
- We slice and shred all of our meats and cheeses fresh.

## SANDWICHES

INCLUDES 1 REGULAR SIDE  
SUBSTITUTE for 1 Trip to Salad Bar 4

### ZUCCHINI PANINI

Caramelized Onions / Zucchini / Black Olives / Chive Jack / Dijon Aioli / Avocado / Multigrain Bread / 10

### KOBE BURGER <sup>SW</sup>

Premium Kobe Beef / Bacon Onion Jam / Wild Mushrooms / Gorgonzola / Arugula / Tomato / Garlic Aioli / Onion Poppysseed Brioche / 15

### MORNING RISER CHICKEN

Fried Chicken / Pit Smoked Ham / Colby Jack Cheese / Over Easy Egg / Cheddar Biscuit Bun / Cranberry Jam / 11

### SOUTHWEST TURKEY WRAP <sup>SW</sup>

Roasted Turkey / Hickory Bacon / Pepper Jack Cheese / Lettuce / Tomato / Black Bean & Corn Relish / Avocado / Jalapeño Ranch / Tomato Tortilla / 10.5

### TRIPLE THREAT <sup>SW</sup>

Pulled Pork / Cooper Farms Roasted Turkey / Hickory Bacon / Pepper Jack Cheese / Tomato / Sweetwater Slaw / Ranchero Sauce / Parmesan Ciabatta / 12

### ASIAN TACOS

3 Flour Tortillas / Pepperjack Cheese / Tomato / Black Bean Corn Relish / Sriracha Aioli / Cabbage / Chicken 11 / Shrimp 13

### LOBSTER & SHRIMP GRINDER

BBQ Shrimp / Smoky Lobster Spinach Spread / Jack Cheese / Romaine / Tomato / Garlic Aioli / Grinder Roll / 14