

Sweetwater CHOPHOUSE

NOVEMBER 2018

We're thankful for you.
Happy Thanksgiving!



BOOK YOUR
**HOLIDAY
PARTIES**
today!

(419) 785-4434

SMALLER BITES

STEAK & POTATO EGGROLLS

Prime Rib / Idaho Potatoes / Jack Cheese / Cabbage / Carrot / Caramelized Onion / Chop Sauce / 9

SPICY TUNA ROLL ^{SW}

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

BANG BANG SEAFOOD ^{SW}

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

BACON WRAPPED SCALLOPS ^{SW}

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

TRUFFLE PARMESAN FRIES ^{SW}

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

QUESO MUSHROOMS

Jumbo Mushrooms / Spinach / Jack Cheese / Spiced Sausage / Tomato / Scallion / Poblano Queso Sauce / (GF) 10

SOUTHERN STREET TACOS

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

SMOKY CHICKEN DIP

Grilled Chicken / Hickory Bacon / Spinach / Smoked Gouda / Cream Cheese / Tortilla Chips / Flatbread / 10.5

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

CHOP ROCK SALAD

Iceberg / Arugula / Green Olives / Bacon / Scallions / Blue Cheese / Grape Tomato / Croutons / Citrus Buttermilk Dressing / Fried Onions / 11
*Add Chicken 3 / Add Shrimp 5

GREEK SALMON ^{SW}

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

SANTA FE

Mixed Greens / Corn Salsa / Black Bean Relish / Cilantro / Avocado / Monterey Jack / Tortilla Chips / Cajun Flat Iron / Avocado Ranchero Dressing / (GF) 17

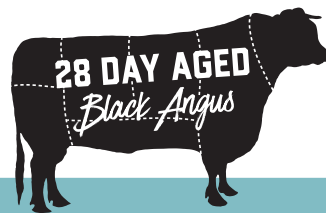
WALNUT CHICKEN ^{SW}

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) 44
- RIBEYE (12-oz) 31
- FILET MIGNON (6-oz) 31
- NEW YORK (12-oz) 30
- SIRLOIN (10-oz) 23
- 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.

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" / 79**

SALT BLOCK FILET

6-oz Angus Filet Mignon topped with Roasted Garlic Herb Butter, and served atop a Warm Himalayan Salt Block, which imparts wonderfully complex, subtle salt flavor. Served with Smoked Cheddar Yukon Potato Cakes, and Steamed Broccoli / 39

ADD
SALT BLOCK
to any
Steak / 9

SOUPS

CRAB & LOBSTER BISQUE ^{SW}

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

ENHANCE YOUR STEAK

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) 12
- **Asian:** Bang Bang Shrimp / Garlic Sesame (GF) 7
- **Himalayan Salt Block** (GF) 9

TOPPINGS

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





WE ♥ LOCAL

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

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 ^{SW}

Friday & Saturday Only (Limited Amount) 12-oz. Black Angus Rib-Loin / Au Jus / Horseradish Sauce / Baked Potato / Asparagus / (GF) 32

BEST RACKS IN TOWN ^{SW}

Smoked St. Louis Ribs / Smoky Sweet BBQ Sauce / Smoked Gouda Mac / Sweetwater Slaw / (GF) 22

BOURBON CHICKEN ^{SW}

Chicken Breasts / Bacon / Caramelized Onion / Bourbon BBQ Sauce / Cheddar / Buttermilk Red Potatoes / Broccoli / (GF) 19

PARISIAN GNOCCHI

Bacon / Spinach / Leeks / Tomato / Mushrooms / Gnocchi / Grilled Sirloin / Tarragon Butter Sauce / 22

ORIENTAL CHICKEN

Sweet Tea Chicken Thighs / Special Seasoned Crust / Sweet Honey Glaze / Broccoli Ginger Fried Rice / 18

COCONUT SHRIMP ^{SW}

Sweet Coconut Fried Jumbo Shrimp / Orange Ginger Sauce / Buttermilk Redskin Potatoes / Garlic Sesame Green Beans / 21

MUSTARD SALMON ^{SW}

Mustard Crusted Atlantic Salmon / Buttermilk Redskin Potatoes / Asparagus / (GF) 24

JUMBO SEAFOOD CAKES

Blue Crab / Atlantic Lobster / Panko Crust / Sweet Corn Salsa / Chipotle Sauce / Pineapple Mango Rice / Garlic Green Beans / 26

LIVE LOBSTER ^{SW}

Live Lobster / Butter / Lemon / Baked Potato / Broccoli / (GF) 33

SESAME TUNA

Garlic Sesame Ahi Tuna / Sriracha Sauce / Wasabi Whipped Potatoes / Sweet Chili Broccoli / (GF) 26

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)

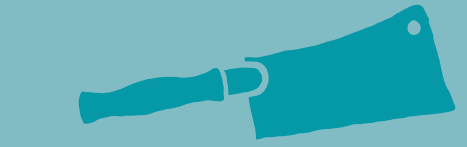
OPTIONAL ADD-ONS

MEATS

Sirloin Steak 10 / Chicken Breast 3
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



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

VEGGIE PANINI

Roasted Red Peppers / Cucumber / Mushroom / Sprouts / Goat Cheese / Dijon Aioli / Grilled Flatbread / 10

KOBE BURGER ^{SW}

Premium Kobe Beef / Bacon Onion Jam / Wild Mushrooms / Gorgonzola / Arugula / Tomato / Garlic Aioli / Onion Poppyseed 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 ^{SW}

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

TRIPLE THREAT ^{SW}

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

OLE RANSOM'S DUNK

Rosemary Garlic Beef / Button Mushrooms / Caramelized Onion / Mozzarella / Horseradish Chive Cream / Ciabatta Roll / Ole Ransom Stout Au Jus / 12

\$50

Gift Card

You could earn a \$50 Gift Card to Sweetwater Chophouse when you purchase a 2019 EAGLE ROCK GOLF CLUB MEMBERSHIP BY DECEMBER 1ST. Plus, receive \$100 OFF your Membership category!

Must be paid in full by 12/1/18. Limited to first 50 paid members.

HURRY, THESE WON'T LAST LONG!

SIDES

- Buttered Broccoli / (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

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

