



Appetizers

Lobster Corn Chowder Cup 7 Bowl 9

Lobster/Corn/Bacon/Yukon Gold

Portabella Fries 13

Roasted Garlic Remoulade

Burrata 15

Seasonal Chef's Choice



Seafood Appetizers

Shrimp Cocktail 22

Jumbo Shrimp/House Pickling/Horseradish

Jumbo Lump Crab Cake 18

Lump Crab/Gremolata/Red Pepper Jam

Fried Calamari 16

Squid/Charred Shishito Pepper/Ancho Remoulade

Salads

Bread Spread 3

3 Varieties/Butters/Olive Oil

Plantation Side 7 Full 15

Iceberg/Garlic Dressing/Melba Toast/Aged Parmesan
Sweet Red Onion

Caesar Side 7 Full 15

Roma Crunch/Anchovies/Parmesan/House Crouton

Classic Wedge 13

Cherrywood Smoked Bacon/Maytag Blue Cheese/Red Onion
Tomato

Chophouse Salad 16

Romaine/Egg/Maytag/Smoked Cheddar/Bacon/Red
Onion/Tomato/Cucumber

Add: Chicken 6 / Shrimp 8 / Steak 12 / Salmon 8

Sides

Yukon Garlic Mashed 8

Roasted Garlic/Boursin/Cream

Jumbo Idaho Baked Potato 5 Jumbo Loaded 10

Sour Cream/Bacon/Chive/3 Cheese Blend

Green Beans 10

Cherry Smoked Bacon/Bourbon/Caramelized Onion

Brie and Cauliflower Gratin 10

Roasted Cauliflower/Double Cream/Triple Crème Brie/Truffle

Creamed Spinach 8

Double Cream/Baby Spinach/Garlic

Iowa Sweet Corn 8

Local Corn/Bacon Lardon/Chive

Lobster Mac 20

5 oz. Lobster/3 Cheese Blend/Tarragon Panko

Steven Guldenzopf
Executive Chef

thebsch.com

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Steaks



USDA Prime Cuts

We proudly serve Prime USDA Beef
Prime Beef is the top 3% of American Beef

Filet 7 oz. 44

Filet 10 oz. 55

NY Strip 14 oz. 44

Delmonico 16 oz. 50

Porterhouse 20 oz. 65

Bone-in Delmonico 22 oz. 70

Tomahawk Ribeye 36 oz. 85

Dry Aged Cuts

Always 28-40 days of in-house dry-aging

Dry Age NY Strip 14 oz. 44

Dry Age Delmonico 16 oz. 50

Specialty Cuts

Berkshire Chops 28

Molasses Glazed

Hanger Steak 28

10 oz. Coffee Dusted

Faroe Salmon 28

10 oz. Fresh Cut Salmon/Mustard Glaze

Prime Rib

King Cut 18 oz. 50 Chophouse Cut 14 oz. 35

Available Friday & Saturday after 4pm

Add-Ons

Bacon Bourbon Butter 3

Garlic Herb Butter 3

Bone Marrow Butter 5

Béarnaise Butter 5

Miso Lime Butter 5

Grilled Shrimp Skewers 8

Caramelized Garlic Mushrooms 6

South African Lobster Tail 4 oz. each 15



Entrées

Chilean Sea Bass 46

Miso/Wasabi Potato Purée/Soy Ginger Butter/Baby
Bok Choy

Lobster Diavolo 36

Lobster/Clam/Blue Mussels/San Marzano
Tomato/Pappardelle

Surf and Turf 50

7 oz. Filet /4 oz. Lobster/Demi-Glace

Duck Confit 38

Confit Duck Thigh/Roasted Bok Choy/Crispy Polenta
Fermented Raspberry Sauce

Chop Burger 20

Prime Ribeye Blend/American Cheese/House
Sauce/Arugula/Truffle Fries

Meat Loaf 23

Prime Beef Blend/Potato Purée/Tomato Bacon Jam/Onion
Crisp/Spinach

Shaved Prime Rib Sandwich 24

10 oz. of Prime Ribeye/French Loaf/Caramelized
Onion/Swiss Cheese/Au Jus

Maine Lobster Tail MRKT/Availability

