



### Appetizers

**CHICKEN QUESADILLA BITES 8**

Tomato, mozzarella, cilantro sour cream and salsa

**KESSLER CALAMARI 12**

Tomatoes, olives, asiago, coriander, fresh cilantro and Moroccan aioli

**FRIED GREEN TOMATOES 8**

Creamy smoked jalapeno sauce, goat cheese, basil oil and tomatoes

**SESAME TUNA SLIDERS 12**

Ahi tuna, citrus spiced onions, sprouts and wasabi ketchup

**PRIME BEEF SLIDERS 10**

Smoked blue cheese, caramelized onions and mustard

**JUMBO LUMP CRAB CAKE 13**

Remoulade, grilled lemon and arugula

**BLUE CHEESE CHIPS 8**

House made with smoked blue cheese sauce, tomatoes and cilantro

**FLAT BREAD BRUCHETTA PIZZA 11**

Tomato, shredded mozzarella, cheese, basil oil, asiago and balsamic.

**CHEESE AND MOROCCAN AIOLI FRIES 8**

Fontina cheese, red onions and cilantro

**TRUFFLE CHEESE FRIES 7**

White truffle oil, asiago cheese and fresh herbs

### Signature Dishes

**LUMP CRAB AND HERB DIP 13**

Served with chips

**FILET MIGNON EGGROLL 11**

Boursin cheese, melon and lotus root slaw, Sweet chili sauce and cilantro

**CAST IRON JAMBALAYA 11**

Chicken, andouille and shrimp rice

## **Salads**

### **CAESAR SALAD 7**

Pecorino Romano and caesar dressing

### **MONICA MIXED GREENS 7**

Feta cheese, toasted almonds, carrots  
And balsamic vinaigrette

### **WEDGE 9**

Caramelized bacon, cherry tomatoes, candied walnuts,  
blue cheese and jalapeño ranch dressing

### **CHOPPED SALAD 13**

Roasted chicken, mixed greens, romaine and iceberg lettuce,  
avocado, tomatoes, almonds, dates, goat cheese and honey lemon vinaigrette

### **CHICKEN SALAD 12**

Cilantro, red onions, celery, and marinated tomatoes  
All salads are served with grilled Ciabatta bread

## **Soups**

### **She-Crab Bisque 9**

Basil oil and crabmeat

### **Chicken and Corn Chowder 8**

Chicken and roasted corn

## **\*Angus Burgers & Sandwiches**

### **FRESH NY STYLE DELI REUBEN 12**

Thinly-sliced house made-corned beef, sauerkraut,  
Island sauce and swiss cheese on toasted rye

### **CASA MONICA TUNA MELT 11**

Tuna salad, beef steak tomato, provolone cheese on an english muffin

### **CHICKEN AND CAESAR WRAP 10**

Pecorino Romano, caesar dressing, tomatoes, and red onions served with dipping sauce

Add fruit, french fries or side salad 3

## **All American Burgers**

### **BLACK & BLUE 13**

Blackened with blue cheese & bacon served with french fries

### **BLOOM STREET 11**

Cheddar, Muenster or Swiss served with french fries

## **Specialty Entrées**

### **FRIEDA LINDER MEATLOAF 15**

Served with sour cream mashed potatoes  
green asparagus and mushroom sauce

### **TOMATO RISOTTO 10**

Tomatoes, oregano and asiago cheese  
Add crab meat 6 / add prosciutto 5

### **CHICKEN LINGUINI 13**

Grilled chicken, diced tomatoes, shallots, parmesan, basil, garlic and extra virgin olive oil

*Kessler*  
**CHOPHOUSE**  
*featuring*  
**PREMIUM BLACK ANGUS**

*Premium center cuts, hand-selected by Richard Kessler. The most tender cuts of Nebraskan, grain-fed beef. Aged for over 28 days. Hand cut and cooked to perfection.*

**KESSLER BONE-IN RIBEYE**

**16oz. - \$ 42**

**CENTER CUT NY STRIP**

**12oz - \$38**

**BARREL CUT FILET MIGNON**

**8oz \$ 38**

**NEW ZEALAND RACK OF LAMB**

**\$ 42**

**GRILLED SALMON**

**\$ 26**

**PAN SEARED CHILEAN SEA BASS**

**\$ 38**

Served with a choice of tomato risotto or sour cream mashed potatoes, asparagus or sautéed baby spinach and herb house butter or scallion lemon butter sauce .

**DESSERTS**

MASCARPONE CHEESECAKE, blueberry sauce 7

CHOCOLATE LAVA CAKE, vanilla ice cream 7

KEY LIME PIE, whipped cream and fresh berries 7

BLACKBERRY CRÈME BRULEE 7

APPLE TARTLETT a la mode 7

20% gratuity will be added to parties of 6 people or more  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## **BUBBLES**

Grandial, Brut, France	7	32
Stellina di Notte, Prosecco	9	41
Chandon		52
Moet-Chandon Imperial		89
Veuve Clicquot Yellow		78

## **WHITES**

### **Pinot Grigio**

“Tamas” by Wente	7	26
<i>Livermore Valley, California</i>		

Maso Canali	10	38
<i>Trentino, Italy</i>		

Santa Margherita		52
<i>Ligure, Italy</i>		

### **Chardonnay**

<b><i>Kessler Collection</i></b>	<b>8.50</b>	<b>32</b>
<b><i>by Marc Mondavi</i></b>		
<b><i>2010 Napa Valley, California</i></b>		

Mac Murray Ranch	11	42
<i>Sonoma, California</i>		

Sonoma Cutrer		50
<i>Russian River Valley, California</i>		

### **Sauvignon Blanc**

<b><i>Kessler Collection</i></b>		
<b><i>by Marc Mondavi</i></b>	<b>8.50</b>	<b>32</b>
<b><i>2010 Napa Valley, California</i></b>		

Kim Crawford	12	46
<i>Marlborough, New Zealand</i>		

### **Riesling**

Wente “Riverbank”	7	26
<i>Arroyo Seco, Monterey California</i>		

Schloss Vollards	11	42
<i>Rheingav, Germany</i>		

### **Interesting Whites**

Bella Luce, Blend	10	38
<i>Sonoma County, California</i>		

Conundrum	12	46
<i>Blend: Monterey, California</i>		

Ferrari Carano		42
<i>Fume Blanc, Sonoma County, California</i>		

## **REDS**

### **Merlot**

Red Rock	8	30
<i>Central Coast, California</i>		

<i>Santa Ema Reserve</i>		38
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Folie A Deux	12	46
<i>Napa Valley, California</i>		

### **Cabernet Sauvignon**

<b><i>Kessler Collection</i></b>	<b>9.50</b>	<b>36</b>
<b><i>by Marc Mondavi 2009 Napa Valley, California</i></b>		

Simi 2007	12	46
<i>Alexander Valley, California</i>		

Caymus 2008		124
<i>Napa Valley, California</i>		

### **Pinot Noir**

Cellar #8	8	30
<i>Sonoma, California</i>		

Mac Murray Ranch	11	42
<i>Sonoma, California</i>		

Greg Norman		48
<i>Santa Barbara, California</i>		

### **Syrah/Shiraz**

Penfolds	10	38
<i>Cab/Shiraz Blend, Australia</i>		

Greg Norman	12	44
<i>Shiraz, Limestone Coast, Australia Estates</i>		

## **SPECIALTY REDS**

<b><i>Kessler Collection</i></b>	<b>9.50</b>	<b>36</b>
<b><i>Red Zinfandel by Mark Mondavi</i></b>		
<b><i>2008 Lodi, California</i></b>		

Don Miguel Gascon	9	34
<i>Mendoza Región, Argentina</i>		

Dona Paula		46
<i>Malbec, Cos Cardos</i>		

Villa Antinori		48
<i>Tuscan Red, Italy</i>		

Lazeret Chateauneuf-du-Pape		62
<i>Rhone, France</i>		

## **MARTINIS**

### **BAILEY'S CHERRY CAFE 9.50**

Bailey's Irish Cream, Captain Morgan Spiced Rum  
And Maraschino Cherry Juice

### **CITRUS SOUR 10.50**

Absolut Pear Vodka, and Limoncello

### **RASPERRY LEMON DROP 9.50**

Smirnoff, Lemons and fresh Raspberries

### **ORANGE COSMO 11.50**

Ketel One Orange, Citronage and Orange juice

## **SPECIALTY DRINKS**

### **MOJITO 8.50**

Silver Rum, Fresh mint, lime and Sugar cane

### **CUCUMBER GIMLET 8.50**

Tanqueray Gin, Tonic Water and shredded Cucumbers

### **THE MAKER'S MARK MANHATTAN 7.50**

Maker's Mark, Sweet Vermouth and Maraschino Cherry Juice

### **RASPERRY GIMLET 8.50**

Absolut Raspberry and Vanilla and fresh Raspberries

### **KESSLER MARGARITA 9.50**

Jose Cuervo, Patron Citronage, and Orange and Lime Juices

### **KIWIPIRINHA 9.50**

Cabana Cachaca Rum, fresh Kiwi and Midori

### **GRAND MARNIER'S SMASH 9.50**

Grand Marnier, fresh mint and lemon

### **STRAWBERRY CAIPIRINHA 8.50**

Cabana Cachaca Rum, fresh Strawberries and lime

### **PEAR-BERRY LEMONADE 7.50**

Absolut Pear Vodka, Sprite, fresh Berries  
Cane sugar and fresh lemon juice

### **BERRY ACAI SOUR 8.50**

Absolut Berry Acai Vodka, Sprite and fresh Blackberries

### **SUNSET BREEZE 6.50**

Jose Cuervo, Syrup, fresh Lemon, Orange and Cranberry juice

### **MOUND BAR 8.00**

Malibu Rum, Hot Cocoa, and Whipped Cream

### **FRENCH COFFEE 10.00**

Grand Marnier, Coffee Bailey's Irish Cream and Whipped cream