



## appetizers

### Seafood Dip

Lobster, shrimp and scallops baked in a blend of chevre, fontina and Parmigiano Reggiano. Crusty bread accompanies. 23

### Moonshine Mussels

PEI Mussels, moonshine salsa verde broth, caramelized fennel, pickled shallot, sweet corn. Crusty bread accompanies. 21

### Garlic Citrus Wings

Jumbo chicken wings, fried crisp, enrobed in a garlic citrus glaze and charred over the wood fire. 16

### Fire Grilled Shrimp Cocktail

Harissa marinated charbroiled shrimp with a tomato horseradish chutney and preserved lemon relish. 19

### Butcher's Charcuterie

Rotating selection of meat, cheese and accompaniments. 26

### Hanger Steak Tacos

Wood fired hanger steak, grilled flatbread, salsa verde, pickled shallot, ricotta salata. 23

## salads

### Made In House Salad Dressings:

Herbed Gorgonzola  
Sorghum Balsamic  
Roasted Shallot Vinaigrette  
Olive Oil Peppercorn  
Ranch

### The Chophouse

Spring mix arugula blend, dry cherries, artichoke hearts, sunflower seeds, heirloom tomatoes and English cucumber. 12

### Barbabetola (Beet) Salad

Spring mix arugula blend, pickled beets, shaved shallots, ricotta salata, olive oil lemon peppercorn vinaigrette, Parmigiano crumble. 14

### Wedge Salad

Baby romaine wedge, crisp guanciale, crumbled gorgonzola, heirloom tomatoes, herbed gorgonzola dressing, fried leeks. 14

### Tomato Brulle

Heirloom tomato, chevre, olive oil crostini, microgreens, bourbon smoked peppercorn, sorghum balsamic vinaigrette. 14

---

### Add To Any Salad:

Wood Fired Chicken Breast 6 | Fire Charred Jumbo Shrimp 8  
Scallops 11 | Salmon Filet 20 | Hanger Steak 21

## sides

6 each single serving  
10 shareable

Cacio E Pepe Brussels | Whipped Yukon Gold Potatoes | Duck Fat Fries  
Creamed Corn | Braised Rapini | Fire Roasted Heirloom Carrots

### Side Dish Upgrade +2

Pickled Beet Salad | Jowl Bacon Succotash

## entrées

### Low Country Trout

Pan fried trout, seafood polenta, braised rapini, jowl bacon vinaigrette, fried leeks. 29

### Pan Roasted Branzino

(Italian Bass)  
Roasted branzino, pecan arugula pesto, preserved lemon relish, braised rapini. 32

### Seafood Tagliatelle

Hand rolled herb tagliatelle, PEI mussels, sea scallops, shrimp, harissa vodka broth, preserved lemon. 39

### Garlic Citrus Salmon

Wood fired salmon, garlic citrus glaze, warmed barley, raisin and chevre salad, microgreens. 36

### Coq Au Biere

Ale braised chicken, whipped Yukon gold potatoes, fire roasted heirloom carrots. 26

### Chophouse Burger

8 ounce Berry Farms beef patty, jowl bacon and raisin jam, smoked gouda, brioche bun. Herb duck fat fries accompany. 21

## chef's plating

*We are proud to offer locally sourced meats.*

### Wood Fired Filet

Wood fired 8 ounce filet, garlic parmigiano crumble, seafood polenta, pickled beet salad. 54

### Hanger Steak Verde

Hanger steak 12 ounce, pickled shallot, jowl bacon succotash. 36

### Steak Frites

Strip loin steak 14 ounce, duck fat herb fries, grapefruit tarragon butter. 42

### Cote De Boeuf – Tomahawk

Côte de Boeuf (allow minimum 45 minutes to prepare, serves 2-3)  
Tomahawk ribeye, peppercorn, bordelaise, creamed horseradish. MP

### Sugar Cured Tenderloin

Pork tenderloin, brown sugar cured, creamed corn, cacio e pepe brussels, sassafras gastrique. 32

## wood fire grill

### Ala Carte

8 oz Filet 36

12 oz Filet 41

14 oz Strip Loin 39

16 oz Ribeye 46

**Steak Additions:** Rosemary Scallop Brochette 12 | Rosemary Shrimp Brochette 7  
Maitre d' Butter 6 | Black Butter (black garlic truffle) 10  
Lobster Harissa Butter 11 | Peppercorn Bordelaise 6 | Creamed Horseradish 6

## desserts

**Banana Fosters Cheesecake** Banana, sour cream cheesecake with a vanilla cookie crust, tempura banana and brown sugar spiced rum sauce 14

**Cream Brûlée** (rotating flavors) 12

**Chocolate Mousse Torte** Layers of chocolate cake, rich dark chocolate mousse and chocolate ganache. 14

## beverages

**Freshly Brewed Iced Tea:** Sweet and Unsweetened | **Coffee**  
**Hot Tea** | **Coca Cola** | **Diet Coke** | **Coke Zero** | **Cherry Coke**  
**Sprite** | **Mr. Pibb** | **Fanta Orange** | **Lemonade**

*Ask your server for our Specialty Cocktail, Beer & Wine Menu*



Split plate charge 5

605 West Main Street,  
Madison, IN 47250

[www.RiverOakChophouse.com](http://www.RiverOakChophouse.com)

[reservations@RiverOakChophouse.com](mailto:reservations@RiverOakChophouse.com)



812-818-1269

Executive Chef: NASH FREDERICK  
Proprietors: ELIZABETH MANNING RILEY & TROY RILEY

*Sister company to Crimson Oak Restaurant & Pub  
and Stream Cliff Farm Restaurant*

# after dinner drinks

Maple Bourbon Iced Coffee	11
Hard Truth Maple Bourbon Cream, iced coffee, whipped cream	
Espresso Martini	12
Stoli Vanilla Vodka, Kahlua, coffee concentrate, simple syrup	
Golden Cadillac	12
Galliano Liqueur, Creme De Cacao, heavy cream	
Chocolate Martini	13
Mozart Chocolate Liqueur, Titos Vodka, St. Brendan's Irish Cream	
Key Lime Pie Martini	12
Stoli Vanilla Vodka, Cointreau, lime juice, heavy cream, simple syrup	
Pineapple Upside Down Tini	11
Stoli Vanilla Vodka, pineapple juice, grenadine	

