



Sweetwater CHOPHOUSE



DINNER

APPETIZERS

SHRIMP COCKTAIL

Jumbo Shrimp / Avocado / Mango Salsa / Spicy Cocktail Sauce / Crackers / 15

SPICY TUNA ROLL

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

BANG-BANG SEAFOOD

Fried Calamari / Fried Shrimp / Spicy Bang-Bang Sauce / Asian Yum-Yum Sauce / 12 / **HH 9**

SHRIMP CORN DOGS

Jumbo Shrimp / Corn Meal Batter / Hot Honey / Sriracha Thai Chili / 13

BACON WRAPPED SCALLOPS

Hickory Smoked Bacon / Sea Scallops / Wonton Chips / Cherry Sweet & Sour / Wasabi Aioli / 13

QUESO EGGROLLS

Amish Chicken Tenderloins / Black Beans / Corn / Monterrey Jack / Spices / Wonton Wrapper / Queso Jalapeno Dip / 11

TRUFFLE PARMESAN FRIES

Fresh-Cut Potatoes / White Truffle Oil / Parmesan Cheese / Chives / Peppercorn Garlic Sauce / (GF) 9.5 / **HH 7**

BRIE EN CROUTE

Panko Pecan Danish Brie / Apple Jam / Raspberry Sauce / Honey / Grapes / Crostini / Crackers / 13

GARLICKY BRUSSELS

Brussels Sprouts / Artichokes / Cherry Peppers / Garlic Vinaigrette / (GF) 9.5 / **HH 7**

FEISTY FETA

Greek Feta / Roasted Peppers / Artichokes / Spinach / Spices / Cucumber Basil Chutney / Fried Pita / 11



Look for this symbol indicating our limited time **SPRING-INSPIRED DISHES**

SOUP

CRAB & LOBSTER BISQUE

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

SALAD

HOUSE-MADE DRESSINGS (GF)

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 Miller Amish Chicken +4 / Add Shrimp +6

GREEK SALMON

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

JERK SHRIMP

Jumbo Jerk Spiced Shrimp / Kale / Cabbage / Arugula / Cilantro / Toasted Almonds / Mango Pineapple Salsa / Roasted Peppers / Goat Cheese / Ginger Honey Vinaigrette / (GF) 15

WALNUT CHICKEN

Miller Amish Chicken / Walnut Crust / Mixed Greens / Granny Smith Apples / Dried Cranberries / Blue Cheese Crumbles / Grape Tomato / Red Onion / Candied Walnuts / Maple Vinaigrette / 13

SOUTHWEST STEAK

Cajun Flat Iron / Iceberg Lettuce / Black Bean Corn Relish / Grilled Peppers / Haas Avocado / Tortilla Strips / Salsa / Monterey Jack / Creamy French / (GF) 15

SANDWICHES

INCLUDES 1 REGULAR SIDE
SUBSTITUTE for Cup of Soup or
Classic Caesar / add 1

SOUTHWEST TURKEY WRAP

Roasted Turkey / Hickory Bacon / Pepper Jack / Lettuce / Tomato / Black Bean & Corn Relish / Avocado / Jalapeño Ranch / Tomato Tortilla / 11

SOUTHERN PO' BOY

Marinated Miller Amish Chicken Tenderloins / Crispy Coating / Smoked Gouda / Sweet & Sour Slaw / Kosher Pickles / Roma Tomato / Southwest Sauce / Ciabatta Roll / 12

KOBE BURGER

Premium Kobe Beef / Bacon Onion Jam / Wild Mushrooms / Gorgonzola / Arugula / Tomato / Garlic Aioli / Onion Poppseed Brioche / 16 / **HH 14**

SOUTHERN BISON BURGER

BBQ Spiced Bison / Smoked Sausage / Cheddar / Caramelized Onion / Fried Egg / Barbecue Aioli / Sourdough / 16

TRIPLE THREAT

Pulled Pork / Cooper Farms Roasted Turkey / Hickory Bacon / Pepper Jack / Tomato / Sweetwater Slaw / Ranchero Sauce / Parmesan Ciabatta / 13 / **HH 10**

PANKO COD

Atlantic Cod / Kosher Pickles / Sweetwater Slaw / Roma / Horseradish Cheddar / Roasted Pepper Remoulade / Onion Poppseed Brioche / 13

HAPPIER

Hours

MON-THU
4-6PM

- 4kd Crick Pints / 4 Dine-In Only
- Wine by the Glass / 5
- Martinis / 6
- Discounted Menu Items / **HH**

WE ♥ LOCAL

We proudly partner with the following local businesses:

Cooper Farms Oakwood / 4kd Crick Brewery Defiance / Arps Dairy Defiance / Eric's Irresistible Ice Cream Defiance / Jacobs Meats Defiance / Busch Farms Napoleon / Leisure Time Winery Napoleon / Kahrs Farms Wauseon / Red Rambler Coffee Wauseon / Turkeyfoot Creek Creamery Wauseon / Clemens Family Farm Coldwater, MI / Miller Amish Chicken Orland, IN / 25+ Ohio Craft Breweries



ENTREES

INCLUDES House-Made Bread, Maple Butter, and Sweetwater Salad.
SUBSTITUTE for Cup of Soup or Classic Caesar / +\$1

BEST RACKS IN TOWN

Smoked Clemens Family Farms St. Louis Ribs / Smoky Sweet BBQ Sauce / Smoked Gouda Mac / Sweetwater Slaw / (GF) 23

MAPLE PORK CHOP

Smoked Clemens Family Farms Pork Chop / Maple Honey Brine / Cranberry Apple Chutney / Mornay Scalloped Potatoes / Crispy Brussels Sprouts / (GF) 24

CHICKEN BUCATINI

Lemon Herb Miller Amish Chicken / Zucchini / Yellow Squash / Asparagus / Leeks / Tomato Basil Chutney / Sundried Tomato Pesto Butter / Goat Cheese / Bucatini Pasta / 19

BOURBON CHICKEN

Miller Amish Chicken / Bacon / Caramelized Onion / Bourbon BBQ Sauce / Cheddar / Chive Buttered Redskins / Buttered Broccolini / (GF) 20 / HH 16

LIVE LOBSTER

Live Lobster / Butter / Lemon / Baked Potato / Buttered Broccolini / (GF) 34

SEAFOOD PAELLA

Scallops / Jumbo Shrimp / Cod / Mussels / Clams / Andouille Sausage / Artichokes / Grape Tomato / Spring Peas / Roasted Peppers / Spanish Onion / Saffron Herb Rice / (GF) 35

DOCKSIDE CRAB CAKES

Blue Crab / Spices / Panko Crust / Lemon Remoulade / Sweet & Sour Slaw / Skinny Fries / 26

COCONUT SHRIMP

Sweet Coconut Fried Jumbo Shrimp / Orange Ginger Sauce / Chive Buttered Redskins / Garlic Sesame Green Beans / 22

HAWAIIAN MAHI MAHI

Island Marinated Mahi Mahi / Sweet Garlic Soy Glaze / Mango Pineapple Salsa / Ginger Teriyaki Soba Noodles / 26

ATLANTIC SALMON

CHOICE: Mustard Crust, Sicilian Pesto, or Sesame Bang-Bang / Chive Buttered Redskins / Grilled Asparagus / (GF) 27

STEAKS

INCLUDES House-Made Bread, Maple Butter, 1 Regular Side, and Sweetwater Salad.
SUBSTITUTE for Cup of Soup or Classic Caesar / +\$1
 Basted with Our Signature Compound Butter

- **SIRLOIN** (10-oz) 26 / HH 21
- **NEW YORK** (12-oz) 33 / HH 29
- **BONE-IN RIBEYE** (24-oz) 46
- **FILET MIGNON** (6-oz) 33
- **RIBEYE** (12-oz) 35

Customize

- **Himalayan Salt Block** / (GF) 9
- **Seafood:** Shrimp / Scallops / Crab / Lobster Cream / (GF) 12
- **Asian:** Bang-Bang Shrimp / Garlic Sesame Sauce / (GF) 7
- **Bourbon:** Blue Cheese / Caramelized Onions / Bourbon Glaze / (GF) 4

A LA CARTE

- **Sauteed Mushrooms** / (GF) 2.5
- **Caramelized Onions** / (GF) 2
- **Blue Cheese Crumbles** / (GF) 2
- **Bourbon Glaze** / 2
- **Coconut Shrimp** / 7
- **Shrimp Scampi** / (GF) 7
- **Crab** / (GF) 5
- **Maryland Crab Cake** / 11
- **Seared Sea Scallops** / (GF) 13



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 Mornay Scalloped Potatoes and Buttered Broccolini / 42

MARSALA WAGYU

Peppercorn Wagyu Sirloin / Marsala Truffle Sauce / Potato Ricotta Gratin / Lemon Charred Broccolini / (GF) 34

TOMAHAWK

Embrace your inner caveman, and behold this visually striking (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, and grilled asparagus. **Finish your meal and get your photo on our "Tomahawk Wall" / 95**

SIDES

- **Buttered Broccolini** / (GF) 4
- **Grilled Asparagus** / (GF) 4
- **Garlic Sesame Green Beans** / (GF) 4
- **Sweetwater Slaw** / (GF) 4
- **Roasted Vegetable Rice** / (GF) 4
- **Garlic Pepper Fries** / (GF) 4
- **Enormous Baked Potato** / (GF) 4
- **Chive Buttered Redskins** / (GF) 4

PREMIUM

- **Mornay Scalloped Potatoes** / (GF) 6
- **Loaded Potato Cakes** / 6
- **Smoked Gouda Mac** / 7
- **Crispy Brussels Sprouts** / (GF) 6
- **Pepper Jack BBQ Fries** / (GF) 6

PASTA

SCAMPI RAVIOLI

Jumbo Shrimp / Spring Peas / Red Onion / Roasted Peppers / Grape Tomato / Asparagus / Mama Mucci Shrimp Scampi Ravioli / Pesto Lemon Butter Sauce / 23

CREATE-YOUR-OWN PASTA

INCLUDES Pasta & Sauce, House-Made Bread & Maple Butter, and Sweetwater Salad / 13 / HH 11

Substitute for Cup of Soup, or Classic Caesar / +1

CHOOSE YOUR PASTA

Gluten-Free / Whole Wheat Penne / Mama Mucci Egg Fettuccine

CHOOSE YOUR SAUCE

All Sauces are Gluten-Free (GF)

- **Basil Marinara**
- **Pepper Jack Cream**
- **Parmesan Alfredo**
- **Pesto Butter**
- **Gouda Cream**

OPTIONAL ADDITIONS

MEATS

Sirloin Steak 10 / Miller Amish Chicken 4 / Shrimp 6 / Sea Scallops 13 / Crab 6 / Andouille Sausage 2 / Bacon 1.5

VEGGIES - Each 1

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

DESSERT

CRÈME BRULÉE

Custard / Sugar Crust / Whipped Cream
 Ask for Today's Flavor / (GF) 6

ALMOND BERRY CHEESECAKE

Wild Berry Cheesecake / Almond Crust / White Chocolate Ganache / Wild Berry Sauce / Vanilla Bean Whipped Cream / 7

CHOCOLATE PEANUT BUTTER CHEESECAKE

Peanut Butter Cheesecake / Oreo Crust / Milk Chocolate Ganache / Chopped Peanut Butter Cups / Whipped Cream / Chocolate Sauce / 6.5

CHOCOLATE PERFECTION

Double Chocolate Cake / Chocolate Mousse / Milk Chocolate Ganache / 6

COFFEE CARAMEL BROWNIE

Salted Caramel Brownie / Coffee Caramel Ice Cream / Walnut Brittle / Vanilla Bean Whipped Cream / Salted Caramel Sauce / 7

