

STEAKS



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

SIRLOIN
(10-oz) **26**
/ **HH 21**

NEW YORK
(12-oz) **33**
/ **HH 29**

FILET MIGNON
(6-oz) **33**

BONE-IN RIBEYE
(24-oz) **46**

RIBEYE
(12-oz) **35**

ADD-ONS

STYLES – 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

TOPPINGS – Sautéed 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



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

ENTREES

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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 Broccoli / (GF) 20 / HH 16

LIVE LOBSTER

Live Lobster / Butter / Lemon / Baked Potato / Buttered Broccoli / (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

TOMAHAWK

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 and cheese, grilled asparagus. **Finish this meal (dine-in only) and get your picture on the "Tomahawk Wall" / 95**



SALADS

CHOP ROCK

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 Cheese / 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

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
- Parmesan Alfredo
- Gouda Cream
- Pepper Jack Cream
- Pesto Butter

OPTIONAL ADD-ONS

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

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 Poppyseed 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 Poppyseed Brioche / 13

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

HH = "Happier Hours" Price
M-Th 4-6pm, Dine-In Only



KID'S

INCLUDES 1 Side / Kid's Drink +1

SIRLOIN STEAK

5 oz. Angus Sirloin / (GF) 9

CHEESEBURGER

Premium Ground Beef / American Cheese / Brioche Bun / 6

GRILLED CHEESE

American Cheese / Focaccia Bread / 5

MAC & CHEESE

Spiral Pasta / House-Made Cheese Sauce / 5

BONELESS WINGS

Plain, BBQ or Buffalo / Chicken Breast / Crispy Batter / Ranch Dressing / 5

BBQ RIBS

St. Louis Style Ribs / House BBQ Sauce / (GF) 7

AGES
12 &
UNDER

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

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

Sweetwater
CHOPHOUSE

DINNER CARRYOUT

(419) 785-4434

www.SweetwaterChophouse.com

APPETIZERS

SHRIMP COCKTAIL

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

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

SPICY TUNA ROLL

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

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

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. | (GF) = Gluten Free (Shared Facility)



REV 05/10/21