



### Appetizers

**Lobster Corn Chowder Cup 7 Bowl 9**

Lobster / Corn / Bacon / Yukon Gold

**Portabella Fries 13**

With a Roasted Garlic Remoulade

**Tenderloin Tips 25**

Prime Tenderloin / Crispy Leek / Blue Cheese Sauce  
Heirloom Tomato / Toast Points



### Seafood Appetizers

**Salmon Poke 18**

Salmon / Cucumber / Avocado / Ginger Tempura Rice Balls  
Fermented Mango / Kewpie Wasabi

**Shrimp Cocktail 22**

Jumbo Shrimp / House Pickling / Horseradish

**Jumbo Lump Crab Cakes 18**

Lump Crab / Fresh Herbs / Corn Salsa / Red Pepper Jam

**Fried Calamari 16**

Squid / Zucchini and Squash / Lemon Aioli and Cocktail

### Salads

**Burrata 15**

Heirloom Tomato / Arugula Pesto / Balsamic / Burrata

**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 15**

Crisp Romaine / Cucumber / Onion / Tomato / Croutons / Egg  
Aged Cheddar / Blue Cheese / Bacon

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

### Sides

**Yukon Garlic Mashed 10**

Roasted Garlic / Boursin / Cream

**Jumbo Idaho Baked Potato 7**

**Jumbo Loaded 12**

Sour Cream / Bacon / Chive

**Blue Cheese Potatoes 10**

Roasted Reds / Maytag Blu Cheese / Herbs

**Green Beans 12**

Cherry Smoked Bacon / Bourbon / Caramelized Onion

**Asparagus 12**

Crispy Bacon Lardon / Hollandaise

**Iowa Sweet Corn 10**

Local Corn / Bacon Lardon / Chive

**Lobster Mac 25**

5 oz. Lobster / 3 Cheese Blend / Tarragon Panko

**Steven Guldenzopf**  
Executive Chef



**thebsch.com**  
**309.762.4700**

### Steaks

**Filet**

7 oz. 44

10 oz. 55



### USDA Prime Cuts

We proudly serve Prime U.S.D.A. Prime Beef  
Prime beef is the top 3% of American Beef

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 Aged NY Strip, 14 oz. 55

Dry Aged Ribeye, 12 oz. 55

### Specialty Cuts

Hokkaido A-5 Striploin, 29 per oz.

### Prime Rib

Available Friday & Saturday

King Cut, 18 oz. 50

Bass Cut, 14 oz. 40

### [Add-Ons]

Bacon Bourbon Butter 4

Garlic and Herb 4

Bone Marrow Butter 5

Au Poivre 5

Au Fromage 5

Hollandaise 6

South African Lobster Tail 4 oz. each 20



### Entrees

**Prime Beef Tips 30**

Prime Beef / Crispy Shallots / Red Wine Demi-glace

**Surf and Turf 36**

Tenderloin Medallions / Shrimp / Demi-glace

**Double Airline Chicken 32**

Bone-in Breast / Chantelle Mushroom / Dill

**Berkshire Chop 32**

Berkshire Center Cut Bone-in / Boetjes Demi



### Jet Fresh Seafood

**Chilean Sea Bass 42**

Scallop / Shrimp / Chilean Sea Bass / Spinach / Beurre blanc

**Faroe Salmon 38**

Pistachio Crusted / Grain Mustard / Honey

**Scallop and Shrimp Capellini 36**

Jumbo Shrimp / Scallop / Capellini / Wine  
Tarragon Cream / Cherry Tomato

**Maine Lobster Tail MKT / Availability**



**1425 River Drive** ★ **Moline, Illinois**