

Proprietor  
Jack Sosnowski



Executive Chef  
Nick Johnson

## APPETIZERS

### SHRIMP COCKTAIL 21

White Tiger Prawns - Cocktail Sauce

### CHEESE & CHARCUTERIE mp

Cured Meats - Cheeses - Giardiniera - Fruit - Crostini - Mostarda

### TARTARE\* 25

Tenderloin - Calabrian Chili - Giardiniera - Focaccia

### DRAPER BROS. MEATBALLS 22

Red Sauce - Pecorino Romano - Parsley Bread Crumbs

### LAMB LOLLIPOPS 24

Eggplant Sofrito - Sherry gastrique - Shaved Fennel

### WHIPPED RICOTTA 15

Focaccia - Italian Cherry Peppers - Tomato Confit - Balsamic Reduction

## SOUPS & SALADS

Add to Any Salad: Chicken 9 - Shrimp 15 - Petite Steak Tenderloin 22

### CIOPPINO CUP 9 BOWL 16

Seafood and Shellfish - Tomato Broth - Fennel - Sofrito - Grilled Focaccia

### CAESAR SALAD\* 16

Anchovy - Crouton - Hearts of Romaine - Croutons

### CHOPPED SALAD\* 14

Greens And Lettuces - Asparagus - Peperoncini - Capers - Tomatoes  
Hard Egg - Lemon-Basil Dressing

### WEDGINI 16

Baby Gem Lettuce - Pancetta - Tomato - Fried Onion  
Gorgonzola Dolce - Pimento Dressing

## HAND-CRAFTED PASTA

Chef-Crafted with Our Custom-Made Italian Emilotti Pasta Maker

### CACIO E PEPE 19

Tagliolini - Pecorino - Garlic - Toasted Black Pepper

### SEAFOOD PASTA ALLA VODKA 38

Rigatoni - Lobster - Tiger Prawns - Salmon - Tomato Vodka Sauce

### BEEF MUSHROOM RAVIOLI 29

Red Wine Braised Beef - Mushroom Cream  
Truffle Cheese - Gremolata

## STEAKS & CHOPS

We Proudly Serve Black Angus from Chicago Stockyards  
Cooked in Our South Bend 1800 Degree Infra-Red Broiler.

### THE DRAPER CUT 12-Oz. BONE-IN FILET 65

Red Wine Demi-Glace

### 12-Oz. BERKSHIRE BONE-IN PORK CHOP 45

Sherry Gastrique

### 8-Oz. FILET MIGNON 56

Red Wine Demi-Glace

### 16-Oz. NEW YORK STRIP 56

Beef Au Jus

### 20-Oz. BONE-IN 45-DAY DRY-AGE RIBEYE 82

Beef Au Jus

### 30-Oz. TOMAHAWK mp

Red Wine Demi-Glace

### 24-Oz. PORTERHOUSE 115

Red Wine Demi Glace



Rare - very red Medium Rare - red Medium - pink center  
Medium Well - slightly pink Well Done - no pink

## ENHANCEMENTS

Lump Lobster 30  
Shrimp 15

Chicken 9  
Scallop 15

Garlic Compound  
Butter 5

## SEAFOOD & MORE

### SEMOLINA CRUSTED WALLEYE 36

Roasted Fingerling Potatoes - Radicchio  
Pickled Pepper Dressing - Caper Garlic Purée

### ROASTED FAROE ISLAND SALMON 39

Eggplant Caponata - Seared Polenta - Pimento Vinaigrette

### SEARED SCALLOPS 48

Lemon Parmesan Risotto - Pancetta  
Shaved Fennel - Agrodolce

### CHICKEN PICCATA AL FORNO 32

Rosemary - Parmesan - Yukon Potatoes  
Broccoli - Lemon - Caper Butter - Calabrian Chili

### EGGPLANT ALLA PARMIGIANA 24

Mozzarella - Red Sauce - Basil - Peperoncini - Arugula Salad

## CHOPHOUSE BAR FARE

### LOBSTER "PLT"\* 22

Lobster Salad - Pancetta - Romaine  
Tomato - Lemon Basil Dressing

### DB PRIME BURGER\* 17

Pancetta - Aged Provolone  
Caramelized Onions - Pimento Aioli

### CHOPHOUSE STEAK SANDWICH\* 18

Tenderloin - Blue Cheese  
Mushrooms - Onions - Truffle Aioli

## SIDES MATTER

Enough to share

### YUKON MASH 10

Rosemary - Chive  
Confit Garlic - Parmesan

### ASPARAGUS 14

Parmesan - Chive  
Garlic Butter

### MUSHROOMS & ONIONS 16

Rotating Mushroom - Cipollini

### LOBSTER MAC AND CHEESE 24

Lump Lobster  
Rigatoni  
Mascarpone

### PARMESAN LEMON RISOTTO 15

Parmesan - Fresh Herbs - Lemon

### ROASTED FINGERLINGS 12

Rosemary - Sea Salt

### BROCCOLINI 14

Chili - Lemon - Fried Shallots

\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

## SPARKLING & ROSÉ

glass bottle

Korbel <i>Brut Champagne</i> , California	11	36
LaMarca <i>Prosecco</i> , Veneto, Italy	10	33
Lamberti <i>Rosé Prosecco</i> , Veneto Italy	11	36
Portal da Calcada <i>Vinho Verde Rosé</i> , Portugal	11	36

## WHITE

Jordan <i>Chardonnay</i> , Russian River Valley, California	17	68
Cuvaison <i>Chardonnay</i> , California	14	48
Lange Twins <i>Chardonnay</i> , Merrill Vineyard, Clarksburg, California	14	45
Pieropan <i>Soave Classico</i> , Veneto, Italy	11	36
Pascal Jolivet Altitude <i>Sauvignon Blanc</i> , Loire Valley, France	15	51
Ranga Ranga <i>Sauvignon Blanc</i> , Marlborough, New Zealand	9	26
Maso Canali <i>Pinot Grigio</i> , Trentino, Italy	11	35
Baron Fini <i>Pinot Grigio</i> , Valdadige, Italy	9	26
Hugel <i>Riesling</i> , Alsace, France	15	51
Thomas Schmitt <i>Riesling</i> , Mosel Valley, Germany	13	42
Ricossa <i>Moscato d'Asti</i> , Italy	10	30

## RED

Black Stallion <i>Cabernet Sauvignon</i> , Napa Valley, California	17	68
Katherine Goldschmidt <i>Cabernet Sauvignon</i> , Alexander Valley, California	15	49
Daou <i>Cabernet Sauvignon</i> , Paso Robles, California	13	45
El Esteco Don David <i>Malbec</i> , Mendoza, Argentina	12	41
Montecillo <i>Crianza</i> , Rioja, Spain	12	41
Hahn Founders <i>Merlot</i> , California	12	41
Piazza Del Castello <i>Super Tuscan</i> , Tuscany, Italy	11	36
Vietti <i>Barbera d'Asti</i> Tre Vigne, Piedmont, Italy	13	45
Frog's Leap Flycatcher <i>Red Blend</i> , California	16	68
Shannon Ridge <i>Zinfandel</i> , Lake County, California	10	32
Piccini <i>Chianti Reserva</i> , Italy	11	35
Coppola's Director's Cut <i>Pinot Noir</i> , Russian River Valley, California	16	57
Benton Lane Estate <i>Pinot Noir</i> , Willamette Valley, Oregon	14	45

## BEER

### Bottled Beer

New Glarus Spotted Cow	High Noon (Vodka Seltzer)
Miller Lite	Krombacher N/A
Guinness Irish Stout	<b>Tap Beer</b>
Krombacher Pilsner	Peroni Pilsner
Heineken	Central Waters HHG Pale Ale
Bell's 2-Hearted Ale	Potosi Cave Ale Amber



LOUIS XIII

THINK A CENTURY AHEAD

IT IS THE ULTIMATE EXPRESSION  
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HALF OUNCE \$150

ONE OUNCE \$300

## COCKTAILS

### Barrel Aged Negroni 14

The classic cocktail with slight smoky undertones  
imparted by the oak barrel aging.

*Fords Gin - Campari - Cinzano Rosso Vermouth*

### Oaxaca Old Fashioned 16

A not-so-classic Old Fashioned, with Reposado Tequila,  
Mezcal, bitters and Agave nectar.

*Camarena Reposado Tequila - Los Siete Mezcal*

### Gold Rush 14

Strong yet smooth Bourbon melds with the zesty fresh lemon juice  
and delicately sweet honey syrup.

*Old forester 86 Bourbon - Honey Syrup - Lemon Juice*

### Margaret Draper's Old Fashioned 16

Muddled fruit and bitters. Choose Woodford Bourbon or  
Korbel Brandy. Order it sweet, sour, or press.

*Woodford Bourbon or Korbel Brandy - Luxardo Maraschino Liqueur*

### Espresso Martini 16

Rich and indulgent with an energy boost from  
the addition of our locally sourced boutique coffee.

*Grey Goose Vodka - Kahlua - Single Origin Espresso*

### New York Sour 14

*Four Roses Bourbon, lemon juice, simple syrup, Daou Cabernet float.*

### The Dramble 12

*Dewers Scotch, Lemon juice, simple syrup, Giffard Liqueur*

### Old Havana 14

*Diplomatico Reserva Dark Rum, muddled lime,  
mint, sugar cube, topped with Prosecco*

### The Heartbreaker 13

*New Amsterdam Gin, St Germain Elderflower Liqueur, fresh lime juice,  
Prosecco, topped with fresh basil and fresh cracked pepper*

### Italian Margarita 15

*Fresh muddled mint and Door County cherries,  
Agave Nectar, Camarena Silver Tequila, DiSaronno*

## MOCKTAILS 8

### Scarlet fire

Fresh jalapenos, simple syrup, fresh lime, and pineapple juices

### Orange Whip

Fresh OJ, lemon juice, egg white, Grenadine

### Mitch Mock

Simple syrup, fresh lemon and lime and pineapple juices,  
topped with seltzer and ginger beer

## SPIRITS

### BOURBON

Angel's Envy  
Bakers  
Barmen's  
Basil Hayden's  
Blantons  
Buffalo Trace  
Bulliet  
Colonel Taylor Small Batch  
Eagle Rare  
Four Roses  
Horse Soldier Straight  
Keepers Heart  
Keepers Heart Cask Strength  
J Henry  
Knob Creek  
Makers Mark  
Michters US1  
Old Forester 86  
Redemption Wheated  
Redline Elements  
Russells Reserve 10yr  
Stagg  
Wollersheim Two Mile  
Woodford Double Oak  
Woodford Reserve

### SCOTCH

Balvenie 12yr  
Balvenie Caribbean Cask 14yr  
Bruichladdich Scottish Barley  
Dalmore 12yr  
Dewers  
Glendronach 12yr  
Glenfiddich 12yr  
Glenlivet 12yr  
Johnny Walker Blue  
Jura 10yr  
Lagavulin 16yr  
Laphroaig 10yr  
Macallan 12yr  
Macallan 15yr  
Oban 14yr  
Springbank 10yr  
Stateline American Single Malt  
Talisker 10yr  
The Hive

### ITALIAN LIQUEUR

Aperol  
Averna Amaro  
Braulio Amaro  
Campari  
Castello Banfi Grappa  
Caravella Limoncello  
Cinzano Dry Vermouth  
Cinzano Rosso Vermouth  
DiSaronno  
Fernet Branca  
Frangelico  
Luxardo Bitter Bianco  
Luxardo Fernet Amaro  
Luxardo Limoncello  
Luxardo Maraschino Liqueur  
Montenegro Amaro  
Select Apertif



## DAILY SPECIALS

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### MONDAY

Pork Chop Milinese - 35

### TUESDAY

Spaghetti with Meatballs - 26

### WEDNESDAY

Chicken Parmesan - 28

### THURSDAY

Date night Menu – 110 for 2

### FRIDAY

Market Friday Fish Special - MP

### SATURDAY

Prime Rib & Lobster Tail – 95

## PORTS

### SANDEMAN Century of Ports

	<i>glass</i>
Sandeman <b>10yr Tawny</b> , Portugal	9
Sandeman <b>20yr Tawny</b> , Portugal	12
Sandeman <b>30yr Tawny</b> , Portugal	19
Sandeman <b>40yr Tawny</b> , Portugal	29

**Century of Ports** (*flight of all four*) 57

### Wisconsin's Own

	<i>glass</i>
Wollersheim <b>Port</b> , Prairie du sac, Wisconsin	7

## DESSERTS

**Espresso Nutella Brownie** 14  
vanilla ice cream, chocolate hazelnut sauce

**Lemon Olive Oil Polenta Cake** 12  
whipped sweet mascarpone

**Citrus Custard Pie** 12  
amaretto cream, amarena cherries and syrup

**Fresh Made Frozen Desserts** 12  
Ask your server about our rotating selection



## COFFEE

*This Italian style blend makes for a rich espresso and an elegant cup of coffee.  
A robust and bold taste with a heavy body and a luxuriously smooth finish.*

**Coffee** 5    **Espresso** 5    **Cappuccino** 6    **Latte** 6

## TEA

**Earl Grey Tea** 3  
A traditional rich black tea with citrus bergamia or bergamot.

**Gun Powder Green Tea** 3  
Gently rolled into small pellets and has a bright flavor with a delicate aroma.



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## AMAROS

*An Italian herbal liqueur commonly enjoyed as an after-dinner digestif.  
Typically served neat, with a citrus wedge, enjoyed on ice or with tonic water.*

**Averna - Sicily**  
Bittersweet - Orange - Licorice - Juniper Berries - Rosemary

**Braulio - Valtellina**  
Forestry - Herbaceous - Piney - Floral - Menthol - Spice

**Luxardo Fernet - Veneto**  
Bitter - Licorice - Cardamom - Saffron - Menthol - Herb

**Montenegro - Bologna**  
Sweet - Orange Zest - Coriander - Cherry - Vanilla - Clove

## CORDIALS

Bailey's Irish Cream  
Mozart Chocolate Liqueur  
Mozart White Chocolate Liqueur  
Rumchata  
Stateline Coffee Liqueur

## COGNAC

Belle de Brillet Pear  
Hennessy VSOP  
Martel Cordon Blue  
Remy Martin Louis XIII  
Remy Martin VSOP

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**DRAPER BROTHERS**  
CHOPHOUSE

*Established 1867 | Reestablished 2023*

*After Dinner*