



STARTING LINE UP



Strawberry Lemonade

Island Rum Punch

Hall of Fame Cocktails

NEW! ISLAND RUM PUNCH

Take your mind to the tropics with Mount Gay Eclipse Rum, pineapple juice, fresh sour and strawberry purée. Served with a sugar rim.

BLOODY MARY

Around here, we take our Bloody Marys seriously. Made with Smirnoff Vodka and served in a perfectly seasoned glass with fresh celery.

NEW! STRAWBERRY LEMONADE

A refreshing blend of Ketel One Citroen, fresh squeezed lemons, strawberry purée and our made from scratch sour mix.

BLACKBERRY LONG ISLAND ICED TEA

A berry twist on the classic! Made with Ketel One Vodka, Bacardi Superior Rum, Tanqueray Gin, Monin Blackberry and pineapple and cranberry juices.

NEW! BLACKBERRY MOJITO

Fresh mint and blackberries, Bacardi Superior Rum and fresh lime juice. Topped with club soda.

MOJITO

Fresh mint leaves mixed with Bacardi Superior Rum, fresh lime juice and topped with club soda. Served on the rocks.

Brews Ask your server for additional selections

IMPORTS & SPECIALTIES

Blue Moon Belgian White
Corona Extra
Corona Light
Guinness
Fat Tire
Hacker Pschorr Weiss
Lakefront Brewery
Leinenkugel's Honey Weiss
Samuel Adams Boston Lager
Samuel Adams Seasonal

Stella Artois
Smithwicks
Spotted Cow
Tyranena Brewery

AMERICAN PREMIUM

Bud Light
Budweiser
Coors Light
MGD 64
Miller Lite

Cellar

RED WINES

Cabernet , Louis Martini, California	7.50	26.95
Cabernet , Woodbridge, California	5.50	19.95
Malbec , Alamos, Argentina	7.50	26.95
Merlot , Barefoot, California	5.75	19.95
Pinot Noir , Mirassou, California	7.00	24.95
Shiraz , McWilliams, Australia	7.50	26.95

Margaritas

NEW! BLACKBERRY MARGARITA

Blackberries, Cuervo Gold, our fresh skinny agave sour mix and fresh orange juice.

NEW! SKINNY MARGARITA

Slip into those skinny jeans! Cuervo Gold, skinny agave sour and fresh orange juice.

CHAMPPS' MARGARITA

Perfectly shaken with Cuervo Gold Tequila, triple sec, and a combination of fresh squeezed lemon and lime juice. Served on the rocks or frozen.

ULTIMATE MARGARITA

Hand-shaken with Patron Reposado 100% Blue Agave Tequila, Cointreau, Grand Marnier and fresh lime juice. Served old-school style with a stainless steel shaker.

PATRON MARGARITA

Take a step up to this simply perfect premium margarita with Patron Silver 100% Blue Agave Tequila, triple sec and fresh sour. Served on the rocks.



WHITE WINES

Chardonnay , Redwood Creek, California	5.50	19.95
Chardonnay , William Hill, California	7.50	26.95
Pinot Grigio , Ecco Domani, Italy	6.50	23.95
Riesling , Polka Dot, Germany	7.50	26.95
Sauvignon Blanc , Overstone, New Zealand	7.50	26.95
White Zinfandel , Canyon Road, California	5.50	19.95
Sparkling , Asti Spumante, Italy	6.99	

Non-Alcohol

REFRESHING LEMONADES

WILDBERRY LEMONADE

A wild flavor combination of strawberries, raspberries, blackberries and blueberries.

STRAWBERRY LEMONADE

A tasty blend of our Classic Lemonade with strawberry purée.

CLASSIC LEMONADE

Cool off with the classic summertime thirst quencher.

FOUNTAIN DRINKS



APPETIZERS



SAMPLER PLATTER

All your favorites on one plate - mozzarella sticks, chicken fingers, potato skins and Buffalo wings. Served with marinara sauce, BBQ sauce, bleu cheese dressing and seasoned sour cream. 14.99

CHICKEN TENDERS

Our signature hand-breaded chicken tenders served with honey mustard or BBQ sauce. 8.49
Try it Buffalo style, tossed in spicy Buffalo sauce and served with bleu cheese dressing on the side. 8.99

CHICKEN QUESADILLAS

Filled with a blend of cheeses, seasoned chicken and corn & black bean salsa. Garnished with pico de gallo, guacamole, shredded lettuce, sour cream and salsa. 9.29

LOADED CHIPS

These awesome house-made potato chips are baked with cheddar, pepperjack and mozzarella cheeses, drizzled with Asiago cream sauce, then topped with applewood-smoked bacon, green onions and sour cream. Trust us, you won't be satisfied with just one! 9.49

NEW!

TORTILLA CHIPS & QUESO 6.29

CHAMPPS' FAMOUS WAFFLE FRIES

Served with seasoned sour cream. 6.29

BAVARIAN PRETZEL

A 10oz. gourmet Pillar Bavarian soft pretzel served with Düsseldorf mustard and cheese. 6.49

CRAB BREAD

French bread layered with spicy seafood crab salad and a blend of cheeses, baked and served with a side of marinara. 8.49

You can dunk our chips knowing that they are made hot and fresh every day, right here (but try not to dribble).

CREAMY SPINACH & ROASTED ARTICHOKE DIP

A blend of spinach, artichoke hearts and creamy Asiago cheese, baked and served with white corn tortilla chips, crostini bread and salsa. 8.99

BUFFALO WINGS

Deep fried chicken wings tossed in spicy Buffalo sauce, served with celery sticks and bleu cheese dressing. 9.79

MOZZARELLA STICKS

Served with a side of marinara. 7.99

POTATO SKINS

With cheese, bacon pieces and seasoned sour cream. 8.29

CHAMPPS' MILE HIGH NACHOS

Corn tortilla chips with your choice of seasoned pulled chicken or chili. Topped with white queso, cheddar cheese and pico de gallo. Garnished with jalapeños, sour cream and salsa. 9.49 Add guacamole .99

SLIDERS

Add a side of Champps' Waffle Fries to your sliders for 1.00

NEW!

Kobe Beef Sliders*

Three melt-in-your-mouth Kobe beef patties, grilled to perfection and topped with cheddar cheese. Served on our slider buns with a side of lettuce, tomato and pickles. 10.29

NEW!

Buffalo Chicken Sliders

Three miniature hand-breaded chicken breasts are deep-fried and smothered in our famous Buffalo sauce and topped with bleu cheese crumbles, lettuce and tomatoes. 9.29

NEW!

Pulled Pork Sliders

Slow-roasted pork piled on four bite-sized buns garnished with pickles and drizzled with southwestern BBQ sauce. 9.29

Southwest Tenderloin Sliders*

Three choice filet mignon medallions lightly spiced and charbroiled. Served on grilled flat bread with crisp leaf lettuce, onions, sliced tomatoes and a side of roasted red pepper mayonnaise. 12.29



FAN FAVORITES

The fans have spoken, and here are some of their all-time favorites. To find more, just keep an eye on the flag.

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PASTAS

Include a Caesar salad for 2.50. Add a cup of soup or side salad for 1.50.

CAJUN SHRIMP PENNE

Sautéed shrimp in a spicy cream sauce with a medley of peppers and red onions. Served over penne pasta, topped with lime sour cream. 14.79

Perfect with a glass of Polka Dot Riesling.

WISCONSIN CHEESE & MACARONI

A rich and smooth blend of white queso cheese, cheddar and cream made to order with elbow macaroni and your choice of chicken or bacon. Topped with seasoned bread crumbs and served with cheese topped sourdough bread. 13.29

Enjoy a glass of Rocky's Revenge Bourbon Brown Ale.

CHICKEN & BROCCOLI PENNE

Sliced grilled chicken tossed with fresh broccoli, mushrooms and penne pasta in a creamy mushroom tomato sauce, topped with grated parmesan cheese. 13.39

Enjoy this dish with a Fat Tire Amber Ale.

SEASIDE SHRIMP & PASTA

Sautéed shrimp in a fresh garlic, tomato and white wine sauce, served over penne pasta. Topped with shredded parmesan cheese. 14.99

Pairs perfectly with a Hacker Pschorr Weiss Beer.

NEW!

ROASTED ARTICHOKE & GRILLED CHICKEN PENNE

Tender grilled chicken sautéed with fresh garlic, olive oil, white wine and tossed with fresh tomatoes, sun-dried tomatoes, fresh basil, spinach and roasted artichoke hearts. Topped with grated parmesan cheese. 14.19

Our chef recommends a glass of William Hill Chardonnay.

PASTA LUNCH SPECIAL

Choose a light side portion of any one of our pasta selections. Available only during lunch. (11am - 4pm Daily) 7.59

NEW!

SHRIMP WITH CLAM SAUCE OVER SUMMER SQUASH (LOW-CAL)

Sautéed shrimp tossed in white wine clam sauce. Served on a bed of fettuccine-style squash and topped with diced red peppers, parmesan cheese, crushed red pepper and basil. 12.99

Not available in lunch portion.

Enjoy this dish with a glass of Ecco Domani Pinot Grigio.

NEW!

BLACKENED CHICKEN ALFREDO

Blackened chicken served atop a bed of fettuccine with sautéed spinach, garlic, mushrooms and red peppers tossed in our homemade creamy Alfredo sauce. Topped with fresh parmesan. 13.49

Pair it with a glass of Blue Moon White Ale.



Seaside Shrimp & Pasta



Blackened Chicken Alfredo

SIDE SALADS & SOUPS

BOWL OF SOUP & SIDE SALAD

With Garden or Caesar Salad. 7.99

FRENCH ONION SOUP

A Champps' favorite. Freshly made with tender onions, topped with a crostini and melted provolone cheese.

Cup 2.99 Crock 5.49

CHUNKY POTATO SOUP

Topped with bacon pieces, cheddar cheese and croutons.

Cup 2.99 Bowl 5.49

SOUP DU JOUR

We make our own daily. Ask for today's selection.

Cup 2.99 Bowl 5.49

CHAMPPS' CHILI

Topped with sour cream, cheddar cheese and chives. 4.99

Cup 2.99 Crock 5.49

CHICKEN NOODLE SOUP

Cup 2.99 Bowl 5.49

SIDE CAESAR SALAD

Fresh romaine tossed with traditional Caesar dressing and herb toasted croutons. 4.99

SIDE GARDEN SALAD

Mixed greens topped with garden vegetables. 3.99

With cheese and bacon add 1.50

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ALL-STAR ENTRÉES



Bourbon Salmon

Include a Caesar salad for 2.50. Add a cup of soup or side salad for 1.50.

FULL RACK BABY BACK RIBS

Slow-cooked baby back pork ribs, smothered in our bourbon BBQ sauce and served with fries and coleslaw. 19.99 Get a half rack for 14.99
Pair it with an ice cold Lakefront Riverwest Stein.

CLASSIC CRUSTED COD

This delicious flaky cod fillet is crusted with a light potato, chive and cheddar blend. Baked golden and served with a wild rice blend and seasonal vegetables. 13.99
Pairs perfectly with a glass of Ecco Domani Pinot Grigio.

PARMESAN CRUSTED CHICKEN

Tender chicken breasts seasoned with Italian herbs and shredded parmesan. Pan-fried and served over penne pasta tossed with our home-style marinara sauce. 14.99
Pair this entrée with a glass of Overstone Sauvignon Blanc.

NEW!

NEW YORK STRIP AND SHRIMP

A 12 oz. strip steak perfectly seasoned, chargrilled to perfection, and topped with 4 grilled jumbo shrimp. Served with a side of garlic mashed potatoes and seasonal vegetables. 20.99 Without jumbo shrimp. 17.99
Pair this dish with a glass of Alamos Malbec.

WALNUT CRUSTED CHICKEN

Pan-seared chicken breasts with chopped walnuts and hazelnut pecan sauce. Served with sesame vegetables, garlic mashed potatoes and TABASCO® fried onions. 14.99
Enhance it with a glass of William Hill Chardonnay.

FISH & CHIPS

Samuel Adams beer-battered cod fillets golden fried, served with Champps' fries, cole slaw, tartar sauce and rye bread. 13.99
We recommend an ice cold Samuel Adams Lager.

NEW!

PORK CARNITAS TACOS

Traditional Mexican carnitas served in a corn tortilla topped with white onions, cilantro and pico de gallo. Served with a side of refried beans, Spanish rice, guacamole and lime wedges. 12.99
Enjoy this with an ice cold Ale Asylum Hopalicious APA.

FILET MIGNON

An 8 oz. choice tenderloin filet grilled to perfection and served with garlic mashed potatoes and seasonal vegetables. 19.99
Pair this dish with a glass of Louis Martini Cabernet.

BAJA SHRIMP TACOS

Spiced shrimp sauteed in garlic butter and placed in three flour tortillas with margarita slaw, avocado, Mexican cheese, pico de gallo and a side of salsa and sour cream. Served with refried beans and Spanish rice. 13.99
Pair this with an ice cold Corona.

GRILLED FAJITAS*

Choose from chicken, beef or shrimp. Served with onions, bell peppers, pico de gallo, guacamole, sour cream, shredded cheddar, Spanish rice and tortillas. 14.99 Pick any two, add 1.00
We recommend an ice cold Leinenkugel's Honey Weiss.

NEW!

CHICKEN KUNG PAO

Chicken stir-fried in a spicy sauce with carrots and crunchy peanuts. Comes with jasmine rice and our own Asian vegetable medley. 14.49
Perfect with an ice cold Tyranena Bitter Woman IPA.

NEW!

BOURBON SALMON*

Fresh salmon fillet marinated in our sweet bourbon sauce, grilled and served with garlic mashed potatoes and fresh vegetables. 16.49
We recommend a glass of Mirassou Pinot Noir.



Chicken Kung Pao



Grilled Fajitas

We've been known to go into overtime when slow-cooking our tender, baby back pork ribs. Mmmm.

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SANDWICHES

Spicy Buffalo Chicken Sandwich



All sandwiches are served with choice of homemade seasoned potato chips, bleu cheese potato salad, cole slaw, cottage cheese, Champps' waffle fries or steak fries. Substitute onion rings or sweet potato fries with ranch dressing for 1.50

FRENCH DIP

Roasted London Broil, sliced thin and piled on a toasted hoagie roll brushed with horseradish sauce. Served with a side of steaming hot house au jus. 10.49

NEW!

CRUSTED COD SANDWICH

This delicious flaky cod fillet is crusted with a light potato, chive and cheddar blend. Baked golden and served on a ciabatta bun with shredded lettuce, tomato and tartar sauce. 9.99

BBQ CHICKEN SANDWICH

Tender chicken breast grilled with our bourbon BBQ sauce and topped with cheddar cheese and applewood-smoked bacon. Served on a toasted sesame seed bun with shredded lettuce and tomato. 9.49

HALF SANDWICH & BOWL OF SOUP

A satisfying hot bowl of soup plus a hearty half of a Champps' sandwich. Choose between our Reuben, Rachel, Turkey or Tuna Salad sandwiches. 9.49

SPICY BUFFALO CHICKEN SANDWICH

Grilled or deep-fried breast of chicken tossed in Buffalo sauce and topped with crumbled bleu cheese. Served on a toasted sesame seed bun with shredded lettuce and tomato. 9.59

SICILIAN PARMESAN CRUSTED CHICKEN

Pan-fried in herbed parmesan crust served with provolone and marinara on a toasted ciabatta roll. 9.59

PHILLY CHEESE STEAK HOAGIE

Sliced beef sautéed with green peppers, onions and mushrooms piled high on a toasted hoagie with your choice of melted American or provolone cheese. 9.79

TUNA MELT

Served open-faced with Swiss cheese and tomato on multi-grain bread. 9.29

REUBEN OR RACHEL

Shaved corned beef or turkey breast, sauerkraut, thousand island dressing and Swiss cheese grilled and served on dark Russian rye. 9.29

NEW!

CHICKEN RANCH WRAP

A tomato tortilla rolled with grilled strips of chicken breast, pepperjack cheese, tomato, lettuce and ranch dressing. With tortilla chips and fresh salsa. 9.29

BBQ PULLED PORK SANDWICH

Slow roasted pulled pork garnished with southwestern BBQ sauce, topped with TABASCO® fried onions and served on a toasted sesame seed bun with a side of coleslaw. 9.29

ROASTED TURKEY SANDWICH

Fresh roasted turkey topped with applewood-smoked bacon, Monterey Jack cheese, avocado, lettuce, tomato and mayonnaise. Served on toasted multi-grain bread. 9.29

THE CHAMPPS CLUB

Fresh roasted turkey, ham, Monterey Jack and cheddar cheeses, lettuce, tomato, mayonnaise and applewood-smoked bacon served on toasted multi-grain bread. 9.29

THREE CHEESE POT ROAST MELT

Tender slow roasted pulled pot roast with TABASCO® fried onions, melted Gruyère, fresh mozzarella and mild cheddar cheeses. Grilled with seasoned butter on sourdough bread. 9.49

STEAKHOUSE CLUB SANDWICH*

Twin hand trimmed petite tenderloin filets charbroiled to your liking and double stacked on grilled sourdough bread with lettuce, tomato, applewood-smoked bacon, co-jack cheese and roasted red pepper mayo. 13.49

THE HAVANA

Slow roasted pork loin, smoked ham, Swiss cheese, pickles and dijon mustard sauce. Grilled panini style between French bread. 9.99

French Dip



Chicken Ranch Wrap



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Shroom Burger

HALL OF FAME BURGERS

All sandwiches are served with choice of homemade seasoned potato chips, bleu cheese potato salad, cole slaw, cottage cheese, Champps waffle fries or steak fries. Substitute onion rings or sweet potato fries with ranch dressing for 1.50

PEPPERJACK BACON STACK BURGER*

Two patties topped with pepperjack cheese and applewood-smoked bacon. Served with queso fries. 12.49

CHIPOTLE BBQ BURGER*

Two Champps' favorites combined on one bun. Our signature burger with cheddar cheese, applewood-smoked bacon and topped with BBQ pulled pork, Chipotle mayo, lettuce and tomato. 9.79

CHAMPPS' CHEESEBURGER*

Our signature burger. American, Swiss, pepperjack, provolone, Monterey Jack or cheddar. 8.99
Add applewood-smoked bacon 1.00

FRENCH ONION BURGER*

The comfort of home-cookin' without the clean up, this tasty burger is layered with Swiss cheese, French onion sauce with mushrooms and TABASCO® fried onions. 9.79

NEW! BLEU CHEESEBURGER*

Melted bleu and cheddar cheeses. Topped with two strips of applewood-smoked bacon. 9.79

SOUTHWEST BACON BURGER*

A half pound Angus burger topped with avocado, red onion, pepperjack cheese, jalapeño mayo and bacon strips. Served on grilled ciabatta with lettuce and tomato. 9.59

NEW! FIREHOUSE BURGER*

Ready to spice things up? This burger is piled high with red and yellow bell peppers, green chiles, poblano peppers, onions, chipotle TABASCO®, cajun seasoning and pepperjack cheese then topped with fresh sliced jalapeño peppers. 9.79

NEW! SHROOM BURGER*

Cooked the way you like it and loaded with sautéed mushrooms and Swiss cheese. 9.59

ALL AMERICANA BUFFALO BURGER*

A North American bison burger patty that is naturally low in fat and high in iron. Served on a toasted sesame seed bun with lettuce and tomato. 9.29

PATTY MELT*

A charbroiled Angus patty served on dark Russian rye bread with melted Swiss and American cheese, caramelized onions and applewood-smoked bacon. 9.59



Bleu Cheeseburger



French Onion Burger

When you get a burger from Champps, you are guaranteed that it will be fresh, never frozen. So don't sit on the sidelines, get in there and order one.

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Grilled Steak Salad

ENTRÉE-STYLE SALADS

NEW!

BBQ SALMON CHOPPED SALAD

Fresh chopped lettuce tossed with chipotle ranch dressing, pan-roasted salmon brushed with southwestern BBQ sauce, black bean & corn salsa, diced avocado, tomatoes, cheddar cheese and BBQ tortilla strips. 12.99

BBQ RANCH CHICKEN SALAD

Crisp romaine lettuce tossed with ranch dressing, chili-roasted corn, scallions, diced cucumber and tomato. Topped with BBQ basted chicken breast, shredded pepperjack and TABASCO® fried onion strings. 10.29

RASPBERRY WALNUT SALAD

Crisp romaine lettuce and baby spinach arranged with toasted walnuts, diced chicken, bleu cheese crumbles, red onion, Mandarin oranges and fresh raspberries. Served with a side of raspberry vinaigrette. 10.99

SOUTHWESTERN CAESAR SALAD

Blackened sliced chicken breast atop fresh romaine with corn and crispy tortilla strips, tossed in Caesar dressing with grated parmesan, cheddar, red peppers and green onions. 9.99 Substitute seasoned shrimp add 1.00

ORIENTAL CHICKEN SALAD

Shredded lettuce topped with grilled chicken breast, crisp wonton strips, red pepper, water chestnuts, Mandarin oranges and snow peas. Served with toasted sesame or sweet and sour dressing. 10.29

FAJITA SALAD

A crispy flour tortilla shell filled with chicken, shredded lettuce, tomatoes, onions, black olives and cheddar, all topped with sour cream, salsa and guacamole. 10.29 With steak, or chicken & steak combo add 1.00

AHI TUNA SALAD

Sesame crusted Ahi tuna fillet pan seared to a cool red center. Sliced and placed on spring greens with diced cucumber, Mandarin oranges, red onion, julienne carrots and avocado. Garnished with crisp wonton strips and served with a sweet ginger and sesame dressing. 13.29

NEW!

GRILLED STEAK SALAD*

Thinly sliced steak served over fresh-chopped romaine lettuce, roasted red peppers, bruschetta tomatoes, red onions and crispy hash brown-style potato threads. It's all tossed in creamy tomato vinaigrette and topped with bleu cheese. 11.99

BUFFALO CHICKEN SALAD

Crisp lettuce blend topped with Buffalo basted chicken and tossed with ranch dressing, diced celery, red onion, cucumber, grape tomatoes, crumbled bleu cheese and cheddar cheese. 9.99

CHAMPPS' AMERICANA CHOPPED SALAD

Chopped field greens tossed with grilled chicken, bleu cheese, balsamic vinaigrette, applewood-smoked bacon, dried cranberries, sliced apples and candied pecans. 10.99

COBB SALAD

Fresh roasted grilled chicken breast served on mixed greens with applewood-smoked bacon, tomatoes, black olives, cheddar and bleu cheeses, hard boiled eggs and avocado. 10.99



Cobb Salad

DESSERTS

MILE HIGH ICE CREAM PIE

The Champps' mega dessert that is big enough to share! Rich French vanilla, mocha-almond fudge and classic chocolate ice creams, layered on a chocolate cookie crust and topped with whipped cream, chocolate sauce, caramel sauce and toffee pieces. 7.49

COOKIE ESPRESSO

A warm chunky chocolate chip cookie topped with French vanilla ice cream and drizzled with chocolate and caramel sauces, finished with whipped cream. 5.49

ENOUGH TO DIE FOR

Four-layer dense chocolate cake with chocolate butter cream frosting, served with chocolate Amaretto ice cream and hot fudge. 5.49

NEW YORK STYLE CHEESECAKE WITH SEASONAL BERRIES

A slice of rich New York style cheesecake topped with fresh seasonal berries. 5.49

TURTLE CHEESECAKE

A slice of rich New York cheesecake topped with chopped pecans, whipped cream and vanilla ice cream dripping with decadent caramel and fudge sauces. 5.99

CHAMPPS' MESSY SUNDAE

A long-stemmed dish smothered with hot fudge and chopped nuts, filled with French vanilla ice cream, hot fudge and topped with whipped cream. 5.49

ROOT BEER FLOAT

French Vanilla ice cream paired with Sprecher Root Beer. 4.29



EVERYONE'S A FAN.

What's the best gift for your favorite fan? Season tickets. What's the second-best gift? Champps Gift Cards. After all, there's always something fun going on at Champps!

www.champps.com



TO GATHER. OR TO GO.

Got a big group who's looking to party? Our **Group Gathering Menu** makes it easy to plan. You can also grab a **Party Platter Menu** and bring Champps to your office or tailgate party. And don't forget the **To Go Menu**, just in case you don't feel like cooking.

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