



CHOPPERS IS LOOKING FORWARD

BY ABBIE DIGEL

Choppers, located in the Big Sky Town Center, is not the place to order your basic burger.

“Our burgers have a really cool bun, and great presentation,” said Quinn Johnsen, co-owner. “All of our food is homemade fresh, but with a twist.” The Chef, Geoff Calef, even makes the ranch dressing you drizzle over your salad.

“It’s not like the truck pulls up and everything is frozen and prepared. Our meats are always fresh cut daily. It makes huge difference in quality,” said Quinn, who owns and manages Choppers with his wife, Emily, his brother and sister-in-law Monte and Nancy, and silent partners Bob and Pat Lodge.

Choppers offers a large menu featuring authentic Italian pastas, huge steak and fish entrees, healthy and not-so-healthy choices, and unique appetizers that are fun to share. Try the smoked trout platter that comes with cream cheese, capers and warm pita. The hummus, which is served warm and is homemade, isn’t too filling before a meal, and the Wagyu beef sliders are to die for.

Opened in May 2008, the owners thought Big Sky was missing a clean, friendly place where the late-20s, 30s, 40s, and 50s crowd could hang out, order a good burger, drink some beer and watch a game. The Johnsen brothers and their wives also own The Timbers at Moonlight, and they wanted to add

a more family-friendly “hang-out” to their repertoire.

They built the space from the ground up, and the most unique aspect of the establishment is the “redneck, rock ‘n roll” feel.

“Everything in here from the paint color to pictures of John Belushi, we picked out ourselves,” said Quinn. Even the huge, 700-pound motorcycle hanging out on the bar is unique to their taste. The bikes, which are switched out twice a year using a pulley system attached to the ceiling, come from friend Scott Meyers, who used to own Rocky Mountain Choppers in Gallatin Gateway, and now owns Iron Horse Motorcycles in Fort Worth.

The Chopper’s team isn’t kidding around when it comes to authenticity and having a good time. They’ve revamped their menu, added a happy hour from 3 - 5 p.m. on weekdays, and have nightly events. Ladies drink for half-price during open mic night on Wednesdays, and Thursdays diners and drinkers can test their knowledge on Trivia night. Also, every weekend Choppers hosts après ski events featuring live music.

During the summer, Quinn says Choppers plans to host full-moon ragers, along with their anniversary motocross jump, and other live music events with tubs of cold beer and barbecue sizzling on the grill.



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Choppers wants to establish itself as the destination for live music in the Meadow. Plans are in the works to knock down the wall separating the gaming room from the bar; they’ll use that elevated space as a stage, so patrons have more room to dance, party and have a great time.

Although Choppers is growing, they remain true to their original

vision. Stop by and say hi to any of the owners who are always present (they don’t hire managers to run the place), and try one of the 100 varieties of beer and wine, and a plate of comforting, delicious grub. Everyone is welcome at this local, family-run place—grab a burger and beer, listen to great live music, and leave full and satisfied.