

Starters

DINNER

HAND BATTERED FRESH MOZZARELLA LOLLIPOPS	\$9.99
<i>WITH CHOPHOUSE MARINARA</i>	
PRIME RIB & MUSHROOM FLATBREAD	\$13.99
<i>WITH BLUE CHEESE, RED PEPPERS & ROASTED GARLIC</i>	
FRIED GREEN TOMATO STACK	\$11.99
<i>WITH PIMENTO CHEESE & SMOKED TOMATO SAUCE</i>	
FLASH FRIED CALAMARI	\$12.99
<i>WITH LEMON CONFIT, CANDIED SERRANO'S & SWEET THAI CHILI SAUCE</i>	
BATTERED ONION BLOSSOM	\$8.99
<i>WITH CAJUN RANCH DIP</i>	
PARMESAN TRUFFLE WEDGE FRIES (GF)	\$8.99
<i>WITH A ROASTED GARLIC & HERB DIP</i>	
SEARED TUNA SUGGESTED RARE(GF)	\$14.99
<i>CHOPSTICKS OPTIONAL WITH SESAME SALAD, WASABI, PICKLED GINGER & SOY SAUCE</i>	

Soups & Main Plate Salads

WHIM OF THE DAY - CHEF'S SOUP CREATION	CUP \$3.99	BOWL \$6.99
FRENCH ONION SOUP		\$7.99
<i>WITH GARLIC CROUTON & MELTED SWISS</i>		
CHARLESTON SHE CRAB SOUP	CUP \$6.99	BOWL \$10.99
<i>BLUE CRAB, SWEET PEPPERS & SHERRY</i>		
THE ORIGINAL SPINACH SALAD (GF)	SMALL \$8.99	LARGE \$11.99
<i>BABY SPINACH, BACON, HARD BOILED EGG, MUSHROOM & TOMATO</i>		
<i>WITH HOT BACON DRESSING</i>		
CLASSIC CAESAR SALAD	SMALL \$7.99	LARGE \$10.99
<i>ROMAINE, GARLIC CROUTONS, PARMESAN, PUFFED CAPERS & HOMEMADE CAESAR DRESSING</i>		
"THE WEDGE" (GF)	SMALL \$8.99	LARGE \$11.99
<i>CRISP LETTUCE, TOMATO, RED ONION, BACON, BLUE CHEESE & BLUE CHEESE DRESSING</i>		
BLUEBERRY SALAD (GF)	SMALL \$9.99	LARGE \$12.99
<i>BLUEBERRIES, BLUE CHEESE, CANDIED PECANS, TOMATOES, BABY GREENS</i>		
<i>WITH BALSAMIC VINAIGRETTE</i>		

*ENHANCE ANY SALAD BY ADDING:

BASIL RUBBED CHICKEN BREAST \$4.99

5 GRILLED JUMBO SHRIMP \$7.99

PECAN CHICKEN SALAD \$5.99

GRILLED OR BLACKENED FISH \$7.99

SEARED AHI TUNA \$9.99

GRILLED ATLANTIC SALMON \$9.99

**UPGRADE TO A SPECIALTY SOUP ADD \$3.50 OR ANY PREMIUM SALAD WITH ENTREE FOR \$5.00

Sandwiches

with French Fries, Sweet Potato Fries, Cole Slaw or Pasta Salad / Gluten Free Bun Available for \$2.00

NORTH CAROLINA SMOKEHOUSE BURGER	\$14.99
<i>WITH BACON, PIMENTO CHEESE, ONION RING, LETTUCE, TOMATO & A BBQ SAUCE</i>	
<i>ON TOASTED BRIOCHE</i>	
BLACKENED CHICKEN BREAST CLUB SANDWICH	\$13.99
<i>WITH BACON, LETTUCE, TOMATO & A SIDE OF GARLIC AIOLI, ON A TOASTED BUN</i>	
FRENCH ONION PRIME RIB DIP SANDWICH	\$16.99
<i>SHAVED THIN WITH SWISS CHEESE, CARMELIZED ONIONS, FRENCH BREAD & RICH AU JUS</i>	

(GF) INDICATES A GLUTEN FREE MENU OPTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Steaks & Chops

Served with Soup of the Day, Chophouse Salad or Caesar, Fresh Focaccia, Today's Vegetable Preparation & Yukon Gold Mash, Stone Ground Cheddar Grits, Baked Potato, Baked Sweet Potato, Basmati Rice, French Fries or Sweet Fries

****Add a Maine Lobster Tail to any Entrée 17.99**

THE MURPHY'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB AU JUS (GF)

GARLIC HERB MARINATED, SEASONED, SLOW ROASTED FOR FIVE HOURS
WITH HORSERADISH SAUCE

SERVED FROM RARE TO WELL IN THE FOLLOWING CUTS:

10oz. \$30.99

14oz. \$38.99

16oz. \$43.99

24oz. \$49.99

HAND CARVED "USDA" FILET MIGNON 6oz (GF)

\$34.99

PORT WINE ~ THYME REDUCTION

BÉARNAISE SAUCE AVAILABLE UPON REQUEST \$4.00

FLAME GRILLED RIB EYE STEAK 14oz (GF)

\$38.99

WITH SIGNATURE CHOPHOUSE STEAK BUTTER

FLAME GRILLED CENTER CUT TOP SIRLOIN STEAK 8oz (GF)

\$27.99

PAN SEARED BEEF MEDALLIONS, TWO 4OZ MEDALLIONS (GF)

\$28.99

PORCINI MUSHROOM DUSTED WITH A CRACKED PEPPERCORN-MUSHROOM DEMI

AMERICAN HEARTLAND 12OZ FRIED PORK CHOP

\$25.99

WITH A PEPPERED MUSHROOM GRAVY & BACON-HONEY JAM

COMPLEMENT YOUR STEAK WITH ONE OF THE CHEF'S SIGNATURE PREPARATIONS

5 SHRIMP - BLACKENED OR GRILLED \$7.99

FRESH JUMBO LUMP CRABCAKE \$11.99

BLUE CHEESE CRUSTED \$4.99

TRUFFLE MUSHROOMS \$5.99

5OZ. MAINE LOBSTER TAIL-WARM DRAWN BUTTER \$17.99

Seafood, Poultry & Pasta

THE CHEF'S FRESH CATCH OF THE DAY

MARKET PRICE

CHEF'S CREATION

FRESH JUMBO LUMP CRABCAKES

\$28.99

LIGHTLY BREADED, COOKED GOLDEN BROWN WITH CAPER TARTAR SAUCE

PECAN CRUSTED ATLANTIC SALMON (GF)

\$23.99

WITH A HOT HONEY-MEYER LEMON GLAZE & CRISP GINGER CHIPS

FRESH NORTH CAROLINA MOUNTAIN TROUT; ANDREWS, NC (GF)

\$25.99

LIGHTLY BLACKENED WITH A DRAWN OLD BAY BUTTER & LEMON

CRISP BONELESS FRIED CHICKEN

\$17.99

SMOKED GOUDA MAC-N-CHEESE & WHOLE GRAIN HONEY MUSTARD SAUCE

CREAMY PARMESAN ALFREDO, SUNDRIED TOMATO, BROCCOLI & PENNE PASTA

\$16.99

WITH CHICKEN \$4.99 / SHRIMP \$7.99 / LOBSTER \$17.99 *AVAILABLE WITH MARINARA SAUCE

ITALIAN CHICKEN PARMESAN

\$17.99

WITH FRESH MOZZARELLA, PARMESAN, RICH TOMATO SAUCE, ITALIAN HERBS & BUTTERED PASTA

BUTTERNUT SQUASH RAVIOLI WITH A BROWN BUTTER SAGE SAUCE

\$16.99

WITH CHICKEN \$4.99 / SHRIMP \$7.99 / LOBSTER \$17.99

Signature Sides

\$5.99 each

ASPARAGUS ~ SAUTÉED SPINACH ~ SAUTÉED MUSHROOMS ~ THICK CUT ONION RINGS

TRUFFLED PARMESAN FRIES - SMOKED GOUDA MAC-N-CHEESE ~ LOADED YUKON MASHED POTATOES

JAMES REAUX - CHEF/OWNER

BILLY SPENCE - EXECUTIVE CHEF

SPENCER GENTLE-SOUS CHEF

MARK HELTZEL-GENERAL MANAGER