



## Appetizers

### Flash Fried Calamari

with Lemon Confit, Candied Serrano and a Sweet Thai Chili Sauce 11.99

### Buffalo Chicken Flatbread


with Bleu Cheese Crumbles, Smoked Bacon and Scallions 10.99

### Hand Battered Fresh Mozzarella Lollipops

Chophouse Marinara 8.99

### "Maryland Style" Jumbo Lump Crab Cake

with Caper Tartar 12.99

 **Seared Tuna** Suggested Rare, Asian Slaw, Pickled Ginger, Wasabi Crema and Soy 13.99

## Soups & Main Plate Salads

**Whim of the Day** - Chef's Soup Creation 3.99

**French Onion Soup** Garlic Crouton and Melted Swiss 6.99

**Charleston She Crab Soup** Blue Crab, Sweet Peppers, & Sherry 6.99

 **Chophouse Salad**

Baby Greens, Tomatoes, Carrots, Cucumbers, Chick Peas, Bermuda Onions and our Lemon Herb Vinaigrette 8.99

**Classic Caesar Salad**

Romaine Hearts, Garlic Croutons, Parmesan, Puffed Capers and Homemade Caesar Dressing 8.99

 **Summer Berry Salad**

Bleu Cheese Crumbles, Seasonal Berries, Candied Pecans, Tomatoes and Mixed Baby Greens 11.99

 **"The Wedge"**

Iceberg Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese and Chunky Bleu Cheese Dressing 10.99

**\* Enhance any salad by adding:**

Basil Rubbed Chicken Breast 3.99 Buttermilk Chicken Tenders 4.99 Grilled Jumbo Shrimp 7.99

**\*\*Upgrade to a Specialty Soup add 2.00 or Premium Salad with Entrée for 3.00**

## Sandwiches

with French Fries or Sweet Potato Fries

### Bison Bacon Cheeseburger

Heartland Bison, Bacon, American Cheese, L.T.O on a Toasted Kaiser 12.99

### Grilled, Blackened or Fried Fish Po' Boy

Torpedo Roll, Lettuce, Tomato and Tartar 13.99 / Substitute Shrimp for 3.99

 Indicates Gluten Free Menu Option



## Steaks, Chops & Roasts

Served with Soup, Chophouse Salad or Caesar Salad, Fresh Baked Bread, Chef's Vegetable Preparation & Yukon Gold Mash, Allen Brothers Cheddar Grits, Baked Idaho Potato or Maple Sweet Potato

### **gf** LAPRADE'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB au Jus

Garlic and Herb marinated and seasoned Prime Rib. Slow roasted for five hours,  
Served from rare to well in the following cuts:

10oz - 23.99

14oz - 27.99

16oz - 31.99

24oz - 36.99

**gf** Hand Carved "USDA" Filet Mignon 6 oz.  
Red Wine Demi 30.99

**gf** "Chairman's Reserve" Prime Double Cut  
Pork Chop 14 oz. Grilled with an Ancho Crust  
24.99

**gf** Flame Grilled Rib Eye Steak 14 oz. with Roasted Garlic - Herb Butter 29.99

## Chophouse Specialties

**The Chef's Fresh Catch of the Day**  
Simply Prepared / Market Price

**Twin Maryland Style Crab Cakes**  
with Cajun Tartar Sauce 26.99

**gf** Georgia Peach Salmon Filet Spiced Rubbed and  
Grilled with White Peaches and Brown Sugar 23.99

**gf** Southern Grilled Shrimp & Cheddar Grits  
Pickled Red Onion, Bacon and Chives 24.99

**gf** Fresh Carolina Mountain Trout  
Candied Pecans and a Grand Marnier Butter 24.99

**Crisp Boneless Fried Chicken**  
Smoked Gouda Mac-n-Cheese and Whole Grain  
Honey Mustard Sauce 18.99

**gf** Golden Fried Jumbo Shrimp Platter (8 pcs)  
with our Housemade Cocktail Sauce 26.99

**Creamy Parmesan Alfredo**  
Sundried Tomato, Broccoli & Penne Pasta 16.99  
with Chicken 3.99, Shrimp 7.99  
\*Available with Marinara Sauce

\*\*Pasta not served with vegetable or side item

### Available Sides 3.00 each

Fresh Asparagus ~ Crisp Vidalia Onion Rings ~ Sautéed Mushrooms ~ Truffled Parmesan Fries  
Smoked Gouda Mac-n-Cheese ~ Loaded Yukon Mashed Potatoes

**gf** Indicates Gluten Free Menu Option

*"Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food born illness"*

James Reaux ~ Chef/Owner    Mathew Ridge ~ Executive Chef    Cathy Stamey ~ General Manager