

MENU

Starters

RUSTIC CAPRESE FLATBREAD	\$13.99
WITH HOT HOUSE TOMATOES, FRESH MOZZARELLA, BASIL LEAVES, EVO AND AGED BALSAMIC	
HAND BATTERED FRESH MOZZARELLA LOLLIPOPS	\$9.99
WITH CHOPHOUSE MARINARA	
FLASH FRIED CALAMARI	\$12.99
WITH HOUSEMADE SRIRACHA AIOLI, FRESH LEMON AND TOASTED SESAME	
IDAHO WEDGE CUT FRIES	\$8.99
WITH SHAVED PARMESAN, TRUFFLE OIL AND ROASTED GARLIC ROSEMARY AIOLI	
SEARED TUNA	\$14.99
SUGGESTED RARE, CHOPSTICKS OPTIONAL WITH SESAME SALAD, WASABI, PICKLED GINGER AND SOY SAUCE	

Soups & Salads

FRENCH ONION SOUP CROCK	\$7.99
WITH BAGUETTE CROUTONS AND SWISS CHEESE	
CHARLESTON SHE CRAB SOUP	CUP \$6.99
BLUE CRAB, SWEET PEPPERS AND SHERRY	BOWL \$10.99
CLASSIC CAESAR SALAD	\$9.99
ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN, CRISP CAPERS AND HOUSEMADE CAESAR DRESSING	\$11.99
FALL HARVEST SALAD	\$14.99
BABY GREENS, CANDIED PECANS, GREEN APPLES AND BLEU CHEESE WITH FRESH APPLE VINAIGRETTE	
ENHANCE ANY SALAD BY ADDING	
GRILLED CHICKEN BREAST	\$4.99
GRILLED OR BLACKENED FISH	\$7.99
SEARED AHI TUNA	\$9.99
SHRIMP (4)	\$8.99

Sandwiches

Served with French Fries, Sweet Potato Fries, Carolina Cole Slaw

FLAME GRILLED USDA HAMBURGER	\$13.99
WITH LETTUCE, TOMATO AND ONION ON A TOASTED KAISER BUN ADD: CHOICE OF CHEESE, SAUTEED MUSHROOMS, BACON, GRILLED ONIONS OR A FRIED EGG FOR \$.75 EACH	
THE STEAKHOUSE BURGER	\$16.99
DOUBLE BEEF, MUSHROOMS, BLEU CHEESE, CRISPY ONION AND STEAK BUTTER ON A TOASTED KAISER	
LAPRADE'S FISH SANDWICH	\$15.99
GRILLED OR BLACKENED CATCH, LEAF LETTUCE AND TOMATO ON A TOASTED ROLL. SERVED WITH A SIDE OF CITRUS-CAPER TARTAR SAUCE	

Steaks

Served with Baby Green or Caesar Salad, Fresh Baked French Rolls, Chef's Vegetable Preparation and choice of Yukon Gold Mashed Potatoes, Baked Idaho Potato, French Fries or Sweet Potato Fries

THE CHOPHOUSE SLOW ROASTED PRIME RIB OF BEEF

GARLIC AND HERB RUBBED, SLOW ROASTED FOR FIVE HOURS
SERVED WITH NATURAL AU JUS AND HORSERADISH CHANTILLY SAUCE
SERVED FROM RARE TO WELL. END CUTS AVAILABLE UPON REQUEST
10OZ. \$29.99 - 14OZ. \$37.99 - 16OZ. \$42.99 - 24OZ. \$49.99

HAND CARVED USDA FLIET MIGNON (GF) \$34.99

6OZ. FINISHED WITH TRUFFLE BUTTER

FLAME GRILLED CENTER CUT RIBEYE (GF) \$37.99

14OZ. DUSTED WITH FRESHLY CRACKED PEPPERCORNS
SERVED WITH A BRANDY MUSHROOM DEMI

Seafood

CHEF'S FRESH CATCH OF THE DAY

CHANGES DAILY - SIMPLY PREPARED - MARKET PRICE

LOCAL 'MOUNTAIN STREAM' RAINBOW TROUT MEUNIERE \$25.99

PAN SAUTEED WITH BROWN BUTTER, CAPERS AND LEMON

OUR FAMOUS FISH AND CHIPS LUNCH \$14.99

FRIES, COLE SLAW, HUSH PUPPIES AND TARTAR SAUCE

DINNER \$18.99

CRISPY FIRECRACKER JUMBO SHRIMP \$25.99

WITH A LIGHT BATTER AND OUR MILD THAI CHILI SAUCE

Poultry & Pasta

CRISPY BONELESS FRIED CHICKEN LUNCH \$14.99

SMOKED GOUDA MAC -N- CHEESE & WHOLE GRAIN HONEY MUSTARD DINNER \$19.99

CREAMY PARMESAN ALFREDO LUNCH \$15.99

SUNDRIED TOMATO, BROCCOLI & PENNE PASTA

DINNER \$17.99

ADD: CHICKEN (\$4.99) OR SHRIMP (\$8.99)

ALSO AVAILABLE WITH MARINARA SAUCE

Signature Sides

\$4.00 each-

ROASTED GARLIC MUSHROOMS - PARMESAN TRUFFLE WEDGE CUT FRIES -

SMOKED GOUDA MAC-N-CHEESE - LOADED YUKON MASHED POTATOES -

GARLIC TRUFFLE MASHED POTATOES

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