

Appetizers



Flash Fried Calamari

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

Hand Battered Fresh Mozzarella Lollipops
Chophouse Marinara 8.99

“Maryland Style” Jumbo Lump Crab Cake
with Caper Tartar 12.99

Buffalo Chicken Flatbread

with Bleu Cheese Crumbles, Smoked Bacon and Scallions 10.99

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

Soups & Salads

Whim of the Day

Chef's Soup Creation 3.99

Charleston She Crab Soup

Blue Crab, Sweet Peppers and Sherry 6.99

French Onion Soup

Garlic Crouton & Melted Swiss 6.99

Soup and Salad Combo ~ Today's soup & a half size portion of any salad 9.99



gf Chophouse Salad

Baby Greens, Tomato, Carrot, Cucumber, Chick Peas, Red Onion and Lemon Herb Vinaigrette 8.99

Classic Caesar Salad

Romaine, Garlic Croutons, Parmesan, Puffed Capers & Homemade Caesar Dressing 8.99

gf Summer Berry Salad

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

gf “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

Chophouse Burgers

Burgers served with French Fries, Sweet Potato Fries or Cole Slaw

Upgrade to Truffled - Parmesan Fries – Add 3.00

The Basic

Flame Grilled USDA Burger, L.T.O on a Toasted Kaiser , choice of Cheese 9.99

Bison Bacon Cheeseburger

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

The “Shroom Burger”

Flame Grilled Burger topped with Mounds of Carmelized Mushrooms and Baby Swiss.
Served “all the way” 11.99

The “Georgia BBQ Burger”

Flame Grilled Burger topped with Smoked Pork BBQ, Bacon, Sharp Cheddar, BBQ Sauce and L.T.O. 12.99



Sensational Sandwiches

Sandwiches served with French Fries, Sweet Potato Fries or Cole Slaw



BLT

Smoked Bacon, Lettuce, Tomato, Mayonnaise and Toasted Sourdough 9.99



Maryland Style Jumbo Crab Cake Sandwich

with L.T.O. and Tartar Sauce on a Toasted Roll 14.99

"Hawg Wild" Pulled Pork Sandwich

Side of Slaw and Original Sweet BBQ Sauce 9.99



Ranch Style Chicken Salad Croissant Sandwich

with Pecans, Cranberries, Lettuce and Tomato on a Buttery Croissant 11.99

Blackened Chicken Quesadilla Peppers, Onions, Cheddar, Salsa, Sour Cream & Tortillas 10.99

Grilled, Blackened or Fried Fish Po' Boy

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

Grilled Salmon Wrap

with Bacon, Lettuce & Tomato in a Soft Tortilla with Lemon-Caper Aioli 14.99

***Substitute a cup of today's soup add 1.99 or side salad add 2.99**

Soup and Sandwich ~ Enjoy a cup of today's soup & half of any  sandwich 10.99

Specialty Plates

Maryland Style Jumbo Crab Cake

Choice of Small House or Caesar Salad 14.99

Creamy Parmesan Alfredo

 Sun Dried Tomatoes, Broccoli, Penne Pasta 11.99

with Chicken Breast 3.99 or Jumbo Shrimp 7.99

*Available with Marinara Sauce

Buttermilk Ranch Chicken Fingers

Hand Breaded, Crisp Fries, Ranch or Honey Mustard Sauce 10.99

Our Famous Fish and Chips

Fries, Cole Slaw, Hush Puppies and Tartar Sauce 12.99



Grilled Rib Eye Steak

14 oz. cut with Roasted Garlic Herb Butter, Seasonal Vegetable and Choice of Side 24.99



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