



Dinner

Appetizers

Maine Lobster Cannelloni

with Ricotta Cheese, Smoked Bacon, Buttered Crumbs & a Light Lobster Sauce 12.99

Hand Battered Fresh Mozzarella Lollipops

Chophouse Marinara 8.99

Parmesan Portobello Mushroom Fries

Gorgonzola-Rosemary Sauce 9.99

Flash Fried Basil Scented Calamari

San Marzano Tomato Sauce 10.99

Battered Onion Blossom Cajun Ranch Dip 9.99

Margherita Flatbread

with Fresh Tomato, Tomato Sauce, Mozzarella, Basil & Balsamic 9.99

"Maryland Style" Jumbo Lump Crab Cake with

Caper Tartar 11.99



Seared Tuna

Suggested Rare with a Sesame Salad, Wasabi, Pickled Ginger & Soy Sauce, *Chopsticks Optional* 12.99

Soups & Main Plate Salads

Whim of the Day - Chef's Soup Creation 3.99 Cup / 5.99 Bowl

French Onion Soup

Garlic Crouton & Melted Swiss 5.99

Charleston She Crab Soup

Blue Crab, Sweet Peppers, & Sherry 6.99 Cup / 9.99 Bowl



"The Wedge"

Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese & Chunky Bleu Cheese Dressing 9.99



Chophouse Salad

Baby Greens, Tomato, Carrot, Cucumber, Chick Peas, Onion & Lemon Herb Vinaigrette 7.99

Classic Caesar Salad

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

Asian Baby Kale Salad

Carrots, Crisp Won Tons, Sprouts, Peanuts and Toasted Sesame with a Ginger - Miso Dressing 10.99



Super Foods Salad

Toasted Quinoa, Pecans, Baby Kale, Craisins, & Goat Cheese on Baby Greens with a Pecan - Vidalia Onion Dressing 10.99

*** Enhance any salad by adding:**

Basil Rubbed Chicken Breast 3.99 - Grilled Jumbo Shrimp 5.99 - Grilled or Blackened Catch 5.99
Butter Roasted Lobster 12.99

****Upgrade to a Specialty Soup add 1.50 or any Premium Salad with Entrée for 3.00**

Sandwiches

with French Fries or Sweet Potato Fries

Hot Pressed Metro Deli Turkey Cuban Sandwich

Black Forest Ham, Swiss Cheese, Sliced Pickles & Dijonaise on a Hoagie Roll 11.99

Bison Bacon Cheeseburger

American Bison, Bacon, American Cheese, L.T.O. on a Toasted Kaiser 11.99

Louisiana Shrimp Po'Boy

 Fried or Blackened

Shredded Lettuce, Tomato & "Ranchonaise Sauce" on a Torpedo Roll 12.99

Steaks & Chops

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

****Add a Lobster Tail to any Entrée 12.99**

MURPHY'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 – 20.99

14oz - 25.99

16oz – 28.99

24oz – 33.99



Hand Carved "USDA" Filet Mignon

Port Wine – Thyme Reduction 6 oz. 28.99

Béarnaise Sauce available upon request 3.00



Flame Grilled Rib Eye Steak 14 oz.

with Signature Chophouse Steak Butter  27.99

"Big City" Steak 12 oz Angus, Chuck, Short Rib with Truffle Scented Mushrooms and Black Pepper Gravy 17.99

Garlic & Candied Bacon Crusted Rib Eye Steak

Thick Sliced Chipotle Battered Onion Rings 28.99



Center Cut New York Strip Steak

10 oz. Seasoned with Red Sea Salt 25.99

Seafood

The Chef's Fresh Catch of the Day

Simply Prepared / Market Price

Chophouse Shellfish Platter Maine Lobster Tail, Crabcake & Jumbo Shrimp with Drawn Butter & Lemon 28.99



Fresh Jumbo Maine Sea Scallops

Simply Pan Seared with Lemon Butter & a Sprinkle of Japanese 5 Spice 27.99



Georgian Peach Salmon Filet Spice Rubbed and Grilled with White Peaches & Brown Sugar 20.99

Fresh Carolina Mountain Trout

Candied Pecans, Grand Marnier & Brown Butter 19.99

Specialties



"Chairman's Reserve" Prime Double Cut Pork Chop 14 oz grilled with an Ancho Crust 22.99

Crisp Boneless Fried Chicken Smoked Gouda Mac-n-Cheese & Whole Grain Honey Mustard Sauce 16.99

Seafood Pasta Shrimp, Scallops, Crabmeat with Garlic, Tomato, Prosciutto, Parmesan & Pappardelle Pasta 24.99

Creamy Parmesan Alfredo

Sundried Tomato, Broccoli & Penne Pasta 15.99 with Chicken 3.99, Shrimp 5.99, Lobster 12.99

*Available with Marinara Sauce

Chicken Florentine Thin Boneless Cutlets, Baby Spinach, Mushrooms, Rosemary & Gorgonzola 18.99

Available Sides 3.00 each

Fresh Asparagus ~ Sautéed Baby Kale ~ Sautéed Mushrooms ~ Truffled Parmesan Fries
Smoked Gouda Mac-n-Cheese, Loaded Yukon Mashed Potatoes ~ Toasted Quinoa



Indicates Gluten Free Menu Option

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness"

James Reaux ~ Chef/Owner

Mark Counts ~ Executive Chef

Jeff Holden ~ General Manager