

# DINNER

## APPETIZERS

Fried Green Tomatoes, Baby Shrimp, Prosciutto, Honey-Dijon and Balsamic Reduction	\$ 8.95
Colossal Iced Shrimp, Chili-Horseradish Sauce, Lemon	\$ 9.95
Crabcake Fritter and Butterbean Ragout with Smoked Applewood Bacon	\$ 10.95
Sashimi Sliced Tuna, Wasabi, Pickled Ginger, Seaweed Salad, Citrus-Soy Vinaigrette, Black and White Sesame Seeds	\$ 12.95
"Black Tie" Fried Lobster Ravioli, Marinara, Gorgonzola, Basil-Pesto	\$ 10.95
Asian Chicken Wraps, Jasmine Rice, with Chili Sambal, Soy, Hot Mustard, Vinegar	\$ 10.95
Charleston Crab Dip with Garlic Bread Toast Points	\$ 10.95
Tenderloin Beef Medallions, Grand Marnier Orange Sauce	\$ 13.95
Shrimp Bisque	Soup Du Jour
Cup \$ 3.50	Cup \$ 2.95
Bowl \$ 4.95	Bowl \$ 4.00

## SALADS

House Grille Salad with Toasted Almonds, Dried Cranberries, Mandarins, Strawberries, Broccoli, Red Onion, Romas, Cucumbers, Cheddar and Monterey Jack Cheeses	\$ 8.95
Caesar Salad with Crisp Romaine, Caesar Dressing, Parmesan, Croutons, Lemon	\$ 7.95
Bistro Salad with Romas, Cucumber, Cheddar and Monterey Jack Cheeses, Red Onion, Croutons, Pepperoncini	\$ 7.95
Iceberg Wedge, Bleu Cheese, Tomato and Bacon	\$ 8.95
Beefsteak Tomato, Red Onion, Gorgonzola, Spring Mix and Raspberry Vinaigrette	\$ 8.95
Fresh Whole Milk Mozzarella, Red and Yellow Tomato, Red Onion, Kalamatta Tapenade, Basil-Pesto, Balsamic "Zorros"	\$ 9.95
Commeal Fried Oysters, Baby Spinach, Gorgonzola, Red Onion, Toasted Almonds, Dried Cranberries and Warm Sweet & Sour Applewood Bacon Dressing	\$ 10.95
<b>ENTREE SALADS</b>	
House Grille Salad, Caesar Salad or Bistro Salad	
Add 10 oz. Chicken	\$ 13.95
Add Shrimp (10)	\$ 14.95
Add 10 oz. Salmon	\$ 15.95

## URBANE GRILLE FARE BEEF

"Black and Bleu" New York Strip with Cajun Rub, Gorgonzola, Rosemary Scalloped Potato, Vegetable Du Jour	\$ 28.95
Grilled Ribeye, Shrimp and Andouille Sausage Satay, "Blackjack" Barbecue Sauce, Cajun Dirty Rice and Vegetable Du Jour	\$ 26.95
Tenderloin Beef Medallions, Grand Marnier Orange Sauce, Rosemary Scalloped Potatoes and Vegetable Du Jour	\$ 21.95

## CHICKEN

Ginger Chicken or Shrimp with Steamed Broccoli, Jasmine Rice, Hoisin Glaze and Black and White Sesame Seeds	\$ 17.95
Sauteed Lemon Chicken, Rosemary Scalloped Potatoes, Lemon Cream Sauce and Vegetable Du Jour	\$ 18.95
10 oz. Chicken Breast Monterey, Black Beans, Cheddar and Monterey Jack Cheese, Tomato Pico, Vegetable Du Jour	\$ 20.95

## FISH

Sashimi Tuna Filet, Jasmine Rice, Pineapple-Mango Relish, Black and White Sesame Seeds, Vegetable Du Jour and Ginger-Soy Drizzle	\$ 24.95
Cajun Tilapia Mixed Grille on Dirty Rice, Shrimp and Andouille Sausage Satay, Grand Marnier Orange Sauce, Vegetable Du Jour	\$ 22.95
Low Country Fried Argentine Flounder, Cornmeal Dusted, with Wedge Fries, Slaw, Tartar Sauce and Lemon	\$ 17.95

## PASTA

*Served with a House Salad, Bistro Salad, Iceberg Wedge or Caesar Salad and Garlic Bread*

Colossal Pan Seared Sea Scallops, "Black Tie" Lobster Ravioli, Brown Butter Sauce	\$ 25.95
Blackened Chicken Alfredo, Parmesan Cream, Roasted Tomatoes, Green Onions on Fettucine	\$ 20.95
Shrimp Scampi with Lemon-Garlic Butter Sauce on Angel Hair, Roasted Tomatoes, Scallions	\$ 20.95
French Quarter Fettucine with Shrimp, Scallops, Andouille Sausage, Tri-Color Peppers, Onions, Cajun Cream Sauce	\$ 24.95

## CHOP HOUSE STYLE STEAKS

*Served with House Grille Salad, Bistro Salad, Caesar, Iceberg Wedge or Soup and One Side Item*

Filet Mignon, 6 oz.	\$ 26.95
10 oz.	\$ 35.95
Boneless NY Strip, 12 oz.	\$ 27.95
Ribeye, 12 oz.	\$ 26.95
NY "Bone In" Strip, 16 oz.	\$ 34.95
Café NY Strip, Thinly Sliced with Cabernet Jus, 10 oz.	\$ 22.95

*All Steaks are "Center Cut" Certified Angus Beef®*

## SPECIALTIES

*Served with House Grille Salad, Bistro Salad, Caesar, Iceberg Wedge or Soup and One Side Item*

Prime Rib with Au Jus and Horseradish Cream	\$ 26.95
Pork Chop with Pineapple-Mango Relish	\$ 20.95
Lamb Chops with Fresh Mint Jus	\$ 29.95
Grilled Peppered Salmon	\$ 23.95
Grilled Pacific Halibut with Black Bean and Tomato Pico	\$ 26.95
10 oz. Grilled Chicken Breast with Garlic Butter and Herbs	\$ 21.95

## SIDE ITEMS

Vegetable Du Jour, Sauteed Garlic Spinach, Creamed Spinach, Cabernet Mushrooms, Whipped Mashed Potatoes, French Fries, Rosemary Scalloped Potatoes, Ultimate Baked Potato, Cajun "Dirty" Rice, Fettucine Alfredo, Onion Rings, Cup of Soup

## SANDWICHES

*Served with a Small House Salad or Casear Salad*

Grille Burger with Fries, Lettuce, Tomato and Onion	\$ 13.95
Grille Chicken Sandwich with Fries, Lettuce, Tomato and Onion	\$ 13.95
Crabcake Sandwich, Fries, Lettuce, Tomato, Onion	\$ 15.95

## DESSERTS

Chocolate Truffle Cake	\$ 7.95
Chocolate Chip Skillet Cookie	\$ 6.95
Cheesecake with Raspberry Sauce and Strawberries	\$ 6.95
Deep Dish Apple Pie	\$ 6.95
White Chocolate Crème Brulee	\$ 6.95
Assorted Truffle Plate	\$ 8.95
Raspberry Sorbet	\$ 3.95
Vanilla Bean Ice Cream	\$ 3.95

# LUNCH

## APPETIZERS OR LITE ENTREES

Fried Green Tomatoes, Baby Shrimp, Prosciutto, Honey-Dijon and Balsamic Reduction	\$ 8.95
Asian Chicken Wraps, Jasmine Rice, with Chili Sambal, Soy, Hot Mustard, Vinegar	\$ 10.95
Tenderloin Beef Medallions, Grand Marnier Orange Sauce	\$ 13.95
Quesadilla with Grilled Chicken, Cheddar and Monterey Jack Cheeses, Sour Cream, Pico Di Gallo, Pineapple-Mango Salsa	\$ 9.95
Soup and Salad with Bowl of Soup, Small House Grille Salad or Caesar Salad	\$ 9.95

## SALADS

### GRILLE SALADS

House Grille Salad with Toasted Almonds, Dried Cranberries, Mandarins, Strawberries, Broccoli, Red Onion, Romas, Cucumbers, Cheddar and Monterey Jack Cheeses	\$ 8.95
Caesar Salad with Crisp Romaine, Caesar Dressing, Parmesan, Croutons, Lemon	\$ 7.95
Bistro Salad with Romas, Cucumber, Cheddar and Monterey Jack Cheeses, Red Onion, Croutons, Pepperoncini	\$ 7.95

### "TOPPER" CHOICES

*Add to any above salad*

Grilled Marinated Chicken Breast	\$ 9.50
Grilled Jumbo Shrimp	\$ 9.95
Grilled Peppered Salmon	\$ 10.95
Grilled Prime Rib	\$ 10.95

### SPECIALTY SALADS

Fried Oyster and Spinach Salad with Gorgonzola, Red Onion, Toasted Almonds, Dried Cranberries and Warm Sweet & Sour Applewood Bacon Dressing	\$ 10.95
Seared Sashimi Tuna on Spring Greens with Mandarins, Seaweed Salad, Pickled Ginger, Citrus-Soy Vinaigrette, Black and White Sesame Seeds	\$ 10.95
Sante Fe Chicken Salad, a Bistro Salad with Cajun Grilled Chicken, Tortilla Strips and Tomato Pico	\$ 9.95
Grilled Oriental Chicken Salad with Spring Greens, Mandarins, Seaweed Salad, Pickled Ginger, Black and White Sesame Seeds, Citrus-Soy Vinaigrette	\$ 9.95
Almond Chicken Salad, on a House Grille Salad topped with Toasted Almonds and Cranberries	\$ 9.95

## LUNCH ENTREES

Ginger Chicken or Shrimp with Steamed Broccoli, Jasmine Rice, Hoisin Glaze, Black and White Sesame Seeds	\$ 9.95
6 oz. Grilled Chicken Breast with a Side Item	\$ 9.95
Low Country Fried Argentine Flounder, Cornmeal Dusted, with Wedge Fries, Slaw, Tartar Sauce and Lemon	\$ 9.95
Grilled Peppered Salmon with a Side Item	\$ 9.95
Baked Tilapia with a Side Item	\$ 9.95
Blackened Chicken Alfredo, Parmesan Cream, Roasted Tomatoes, Green Onions on Fettucine	\$ 10.95
6 oz. Center-Cut Certified Angus Beef® Filet Mignon with a Side Item and a Small House or Caesar Salad	\$ 19.95

## SIDE ITEMS

Wedge French Fries, Creamed Spinach, Cup of Soup  
Fettucine Alfredo, Ultimate Baked Potato  
Vegetable Du Jour, Small House or Caesar Salad

## SANDWICHES

*With Choice of Side Item*

Grille Burger with Choice of Toppings	\$ 8.95
Grille Chicken Sandwich with Choice of Toppings	\$ 8.95
Chop House Club	\$ 9.95
Grilled Prime Rib Sandwich with Sauteed Mushrooms and Provolone Cheese	\$ 10.95
Grilled Peppered Salmon Sandwich	\$ 9.95
Crabcake Sandwich	\$ 10.95
Chicken Salad Melt	\$ 8.95

## SOUP

Shrimp Bisque		Soup Du Jour	
Cup	\$ 3.50	Cup	\$ 2.95
Bowl	\$ 4.95	Bowl	\$ 4.00

## SALAD DRESSINGS

Ranch, Honey Dijon, Citrus-Soy Vinaigrette,  
Thousand Island, Bleu Cheese, Raspberry Vinaigrette,  
Balsamic Vinaigrette, Oil and Vinegar

## DESSERTS

Chocolate Truffle Cake	\$ 7.95
Cheesecake with Raspberry Sauce and Strawberries	\$ 6.95
Deep Dish Apple Pie	\$ 6.95
Assorted Truffle Plate	\$ 8.95
Raspberry Sorbet	\$ 3.95
Vanilla Bean Ice Cream	\$ 3.95



# CHOP HOUSE

GRILLE

## The Village at N. Elm

301-F Pisgah Church Road  
Greensboro, NC 27455  
Reservations 336.545.1113

## Mendenhall

4001 Meeting Way  
High Point, NC 27265  
Reservations 336.841.7156

## Burlington

710 Huffman Mill Road  
Burlington, NC 27215  
Reservations 336.524.9941

## Falls River

1145 Falls River Avenue  
Raleigh, NC 27614  
Reservations 919.848.1099

## Stone Creek

500 LedgeStone Way  
Cary, NC 27519  
Opening July 2007

www.chophousesofnc.com