

# APPETIZERS

## SEAFOOD SAMPLER\* :: 36

*A shareable platter of colossal shrimp, oysters Rockefeller, oysters on the half shell and jumbo lump crabmeat served with cocktail sauce, honey aioli and drawn butter*

## SEARED TENDERLOIN TIPS\* :: 17

*Three medallions with Grand Marnier orange sauce*

## BAKED BRIE :: 11

*Topped with brown sugar pecans, drizzled with honey and served with apples, dried cranberries and toast points*

## BRUSCHETTA :: 11

*Garlic grilled sourdough bread topped with fresh mozzarella, balsamic tomato relish and basil oil*

## JALAPEÑO BACON DEVILED EGGS :: 7

*Three boiled eggs filled with creamy pimento cheese, Applewood-smoked bacon and jalapeño*

## ICED JUMBO SHRIMP COCKTAIL :: 15

*With chili horseradish sauce*

## SASHIMI TUNA\* :: 13

*Drizzled with sesame ginger vinaigrette and accompanied by soy, ginger, wasabi and seaweed salad*

## FRIED CALAMARI :: 11

*Sesame crusted and Thai chili glazed over baby greens and wonton chips*

## CRAB DIP :: 14

*Baked lumps of crab in a creamy cheese blend served with toasted naan points*

# GULF OYSTERS

## CHILLED OR STEAMED\* :: 12

*On the half shell*

## ROCKEFELLER :: 15

*Baked with spinach, parmesan, bacon and breadcrumbs*

# SALADS

*Your choice included with entree or a la carte :: 7*

## HOUSE

*Mixed greens, tomatoes, cucumbers, onion, cheddar, croutons,  
mesquite roasted almonds and peppers*

## CAESAR

*Romaine lettuce, Caesar dressing, croutons, parmesan cheese  
and heirloom tomatoes*

## BISTRO

*Arugula topped with dried cranberries, granny smith apples,  
roasted walnuts, dijon vinaigrette, tomato, shaved red onion  
and crispy wonton strips*

**WITH ENTREE, ADD 4    A LA CARTE 8**

## CHOPPED

*Parmesan peppercorn dressed iceberg lettuce topped with  
diced tomatoes, cucumbers, red onion, bacon, egg, cheddar,  
parmesan, crispy onion straws and balsamic drizzle*

**WITH ENTREE, ADD 4    A LA CARTE 8**

## BABY ICEBERG

*With blue cheese dressing, crumbled bacon, shaved red onion  
and diced tomatoes*

**WITH ENTREE, ADD 4    A LA CARTE 8**

## SPINACH AND OYSTER SALAD

*Baby spinach leaves topped with bacon, egg, dried cranberries,  
mesquite roasted almonds, onions, gorgonzola cheese,  
cornmeal-dusted oysters and hot bacon dressing*

**WITH ENTREE, ADD 6    A LA CARTE 13**

## DRESSING SELECTIONS

BLUE CHEESE › RANCH › DIJON VINAIGRETTE

HONEY MUSTARD › THOUSAND ISLAND

HOT BACON VINAIGRETTE › BALSAMIC VINAIGRETTE

# SOUPS

**BLUE CRAB BISQUE :: CUP: 5 / BOWL: 7**

*With a hint of cayenne and sherry*

**SOUP DU JOUR :: CUP: 4 / BOWL: 6**

*Homemade soup changing daily*



# SIGNATURE STEAK AND CHOP ENTRÉES

The Chop House steaks are exclusively center-cut Certified Angus Beef® that are specially aged to develop flavor and maximize tenderness. The uncompromising standards ensure that less than 8% of all beef is accepted and the steaks are consistently juicy and flavorful. We proudly offer the Certified Angus Beef® brand - the best Angus beef ever made.

Our signature steaks include your choice of soup or caesar or house salad and choice of one side item.

**FILET MIGNON\* :: 10oz: 46 / 6oz: 38**  
Center cut tenderloin

**KANSAS CITY STRIP\* :: 44**  
16oz bone-in strip steak

**MANHATTAN STRIP\* :: 46**  
12oz Manhattan cut (thick center cut, cleaned)

**COWBOY RIBEYE\* :: 49**  
18oz bone-in ribeye

**RIBEYE\* :: 36**  
Always juicy and flavorful 12oz cut

**SIRLOIN\* :: 32**  
10oz lean and flavorful cut

**TIDE AND TUNDRA\* :: 55**  
6oz filet mignon with our 7oz roasted lobster tail

**AUSTRALIAN LAMB RACK\* :: 47**  
A six bone rack grilled and presented over mint demi glace

**AUSTRALIAN LAMB CHOP\* :: 46**  
Three double cut chops simply grilled and glazed with garlic butter

**DRY AGED PORK LOIN CHOP\* :: 28**  
10oz specially aged bone-in chop grilled and topped with spiced apple chutney

**VEAL TOMAHAWK CHOP\* :: 44**  
14oz bone-in veal rib chop

## STEAK ADDITIONS

**OSCAR :: 12**  
Steamed crabmeat, asparagus  
and béarnaise

**CAJUN :: 5**  
Blackening spices with  
Grand Marnier orange sauce

**SMOTHERED :: 5**  
Blend of sautéed onions and  
cabernet mushrooms

**LOBSTER TAIL :: 22**  
7oz tail roasted with  
garlic butter and paprika

**AU POIVRE :: 6**  
Seared with cracked peppercorns and  
topped with a brandy cream sauce

**BÉARNAISE :: 5**  
Savory emulsion of egg, butter,  
lemon and tarragon

**BLACK & BLUE :: 5**  
Cajun grilled and blanketed  
with melted blue cheese

**JUMBO SHRIMP :: 8**  
Three grilled and drizzled  
with garlic butter

## SERVING TEMPERATURES

**RARE:**  
cool red center  
**MEDIUM-WELL:**  
hint of pink in the center

**MEDIUM-RARE:**  
warm red center  
**WELL:**  
grey throughout

**MEDIUM:**  
warm pink center  
We do not guarantee the quality  
of a well done steak

\*MAY BE COOKED TO ORDER. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED BEEF, PORK, POULTRY OR SEAFOOD MAY CAUSE ILLNESS. THIS RISK MAY BE HIGHER IN PEOPLE WITH CERTAIN MEDICAL CONDITIONS.

# SEAFOOD

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*includes choice of soup or caesar or house salad and one side item*

## **ATLANTIC SALMON\* :: 27**

*Grilled and glazed with garlic butter*

## **CHILEAN SEABASS :: 38**

*Grilled and served over sautéed spinach and jasmine rice, with pineapple salsa and ponzu sauce (no side item)*

## **CAROLINA CRAB CAKES :: 28**

*Twin 5oz cakes pan fried and served with baby greens, honey pecan remoulade, basil oil and crispy wonton strips (no side item)*

## **CRAB-STUFFED FLOUNDER :: 25**

*Topped with a lemon butter sauce*

## **ROASTED LOBSTER TAIL :: 35**

*7oz North Atlantic tail baked with garlic and paprika*

## **GRILLED YELLOWFIN TUNA\* :: 26**

*Drizzled with sriracha aioli, sprinkled with sesame seeds and scallions*

## **CAROLINA CATFISH :: 28**

*Cajun spiced, stuffed with crab imperial and roasted with brown butter*

# POULTRY

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*includes choice of soup or caesar or house salad and one side item*

## **CHICKEN MARSALA :: 24**

*Grilled chicken breast in a sauce of onions, mushrooms and prosciutto*

## **HERB GRILLED CHICKEN :: 23**

*Marinated chicken breast topped with heirloom tomatoes, basil oil and balsamic glaze*

# PASTA

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*includes choice of soup or caesar or house salad*

## **THAI SHRIMP PASTA :: 22**

*With carrots, peppers and cilantro in a coconut red curry sauce over fettuccine*

## **CHICKEN PENNE ALFREDO :: 22**

*Grilled chicken breast over penne pasta in a creamy romano parmesan sauce garnished with tomatoes and scallions*

# SIDE ITEMS

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*Fettuccine Alfredo • Sautéed Spinach • Fresh Seasonal Vegetables  
Onion Rings • Herbed Rice Pilaf • Creamed Spinach • Parmesan Potato Gratin  
Loaded Baked Potato • Mashed Potatoes • Cabernet Mushrooms  
French Fries • Steamed Asparagus with Béarnaise*