

CHOP HOUSE

STEAKS | SEAFOOD | CHOPS

Everything you've heard is true.

The Chop House is not a new concept. It's an old one and a basic one. We put in the quality and time it takes to be better than the best.

In reality, that means we take the time that others do not to make dining here an exceptional experience. Every meal is inspected by our Executive Chef, so that when it is served to you we know it meets our high quality standards, and yours.

As for the steaks, chops and seafood we serve, the standards are also simple. We serve the best available. We trust you will enjoy your experience with us.

Thank you for your patronage.


KEITH HALL, OWNER

WINSTON-SALEM | HIGH POINT | RALEIGH | WILMINGTON

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APPETIZERS

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| Seared Certified Angus Beef® Tenderloin Tips Four medallions with Grand Marnier orange sauce | 16 |
| Bruschetta Garlic grilled ciabatta bread topped with fresh mozzarella, balsamic tomato relish, and basil oil | 10 |
| Iced Jumbo Shrimp Cocktail With chili horseradish sauce | 12 |
| Sashimi Tuna Drizzled with Dijon vinaigrette and accompanied by soy, ginger, wasabi, and seaweed salad | 12 |
| Baked Brie With brown sugared pecans, honey, apples, dried cranberries, and garlic toast points | 12 |
| Fried Calamari Sesame crusted and Thai chili glazed over baby greens and wonton chips | 11 |
| Crab Cakes 3 mini cakes with red cabbage slaw, honey pecan remoulade, and crispy wonton strips | 12 |
| Crab Dip Baked lumps of crab in a creamy cheese blend served with pita points | 12 |
| Gulf Oysters Chilled or Steamed On the half shell | 12 |
| Rockefeller Baked with parmesan, bacon, and breadcrumbs | 15 |

SOUPS

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| Blue Crab Bisque With a hint of cayenne and sherry | cup - 4.5 | bowl - 6 |
| Soup Du Jour Homemade soup changing daily | cup - 4 | bowl - 5 |

SALADS

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| House Mixed Greens, tomatoes, cucumbers, onion, cheddar, croutons, roasted almonds and peppers |
| Caesar Romaine lettuce, Caesar dressing, croutons, and Parmesan cheese |
| Bistro Baby greens topped with dried cranberries, granny smith apples, chevre, roasted walnuts, Dijon vinaigrette, tomato, shaved red onion, and crispy wonton strips |

ALL ENTREES INCLUDE YOUR CHOICE OF HOUSE OR CAESAR SALAD.
YOU MAY SELECT ONE OF THE SALADS BELOW WITH AN ENTREE FOR AN ADDITIONAL \$4.00.
ALL SALADS CAN BE ORDERED A LA CARTE FOR \$8.00

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| Chopped Parmesan peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, Parmesan, balsamic drizzle, and crispy onion straws |
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| Baby Iceberg With bleu cheese dressing, crumbled bacon, shaved red onion and diced tomatoes |
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| Spinach Baby spinach leaves topped with egg, dried cranberries, roasted almonds, onions, gorgonzola cheese, and hot bacon dressing |
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| Fresh Mozzarella and Tomato Fresh Mozzarella slices layered between tomato slices and baby greens drizzled with balsamic vinaigrette |
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Chop House Dressing Selections

Bleu Cheese
Ranch
Dijon Vinaigrette
Honey Mustard
Thousand Island
Hot Bacon
Balsamic Vinaigrette



STEAK AND CHOP ENTRÉES

ALL ENTREES ARE SERVED WITH CHOICE OF SALAD BAR OR CAESAR SALAD AND ONE SIDE ITEM.

The Chop House Steaks are exclusively “center-cut” Certified Angus Beef® products that are specially aged. The Certified Angus Beef® brand is the finest beef available. Uncompromising standards ensure less than 8% of beef is accepted. This beef is consistently tender, juicy and flavorful. We are proud to serve Certified Angus Beef® entrees.

SIGNATURE STEAKS AND CHOPS

Petite Filet Mignon
6 oz center cut tenderloin

Full Cut Filet Mignon
10 oz center cut tenderloin

New York Strip
14 oz boneless strip steak

Ribeye
Always juicy and flavorful 12oz cut

26 **Australian Lamb**
Rack

A 4 bone half rack presented over mint demi glace

35

38 **Chops**
3 double cut chops simply grilled and glazed with garlic butter

39

42 **Cowboy Ribeye**
18 oz bone in ribeye

39

30 **Pork Loin Chop**
Stuffed with herbed goat cheese and topped with black pepper demi glace

24

Tide and Tundra

6 oz Filet Mignon with our 8oz lobster tail

49

Chateaubriand for Two

18 oz center cut tenderloin presented tableside with Cabernet demi glace. Served with two side items

70

T Bone

20 oz combination of tender Filet Mignon and flavorful NY Strip

42

STEAK ADDITIONS

Oscar
Steamed crabmeat, asparagus, and béarnaise

Cajun
Blackening spices with Grand Marnier orange sauce

Smothered
Blend of sautéed onions and Cabernet mushrooms

11 **Au Poivre**
Seared with cracked peppercorns and topped with a brandy cream sauce

5

5 **Béarnaise**
Savory emulsion of egg, butter, lemon, and tarragon

5

5 **Lobster**
8 ounce tail roasted with garlic butter and paprika

26

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SEAFOOD AND CHICKEN ENTRÉES

ALL ENTREES ARE SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD AND ONE SIDE ITEM.

SEAFOOD

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|---|----|
| Grilled Atlantic Salmon 10oz cut seasoned with a blend of pepper and spices | 25 |
| Chilean Sea Bass 8 oz grilled and presented over jasmine rice and sautéed spinach with wasabi aioli and Thai chili sauce | 36 |
| Sautéed Tilapia Scampi 8 oz filet topped with shrimp in a garlic butter sauce | 24 |
| Shrimp Pasta With spinach, tomatoes, and Parmesan in a lobster broth over cavatappi pasta | 24 |
| Carolina Crab Cakes Twin 5 oz cakes pan fried and served with baby greens, honey pecan remoulade, basil oil, and crispy wonton strips | 24 |
| Lobster Dinner 8 ounce garlic roasted lobster tail served with drawn butter | 31 |
| Grilled Yellowfin Tuna Sesame ginger glazed 8 ounce steak grilled and served with pickled cucumbers and seaweed salad | 25 |
| CHICKEN | |
| Chicken Marsala Grilled 12 oz breast topped with a savory sauce of prosciutto, mushrooms, onions, and marsala | 22 |
| Bruschetta Chicken Grilled chicken breast over toasted ciabatta with melted fresh mozzarella and tomato basil relish | 22 |
| French Quarter Chicken Topped with sautéed shrimp and andouille sausage in a spicy tomato cream sauce over Cajun rice | 22 |
| Blackened Chicken Alfredo Cajun grilled and served over fettuccine alfredo with scallions, diced tomatoes and parmesan | 22 |

SIDE ITEMS

| | |
|----------------------------------|--------------------|
| Fettuccine Alfredo | Sautéed Spinach |
| Fresh Vegetables | Onion Rings |
| Cajun Rice Pilaf | Creamed Spinach |
| Loaded Baked Potato | Crispy Hashbrowns |
| Mashed Potatoes | Cabernet Mushrooms |
| Steamed Asparagus with Béarnaise | |
| | 3-5 |

DESSERTS

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|---|----|
| Mile High Chocolate Cake Served with a homemade cappuccino pecan ice cream truffle | 12 |
| Key Lime Pie On a graham cracker crust with mango and raspberry sauces | 8 |
| Banana's Foster Sweet croissant topped with vanilla ice cream, sliced bananas, warm banana caramel sauce, and whipped cream | 9 |
| White Chocolate Crème Brulee Our famous recipe of creamy smooth custard with a crispy sugar glazed top and Belgian white chocolate shavings | 7 |
| Cheesecake Topped with choice of cherry, blueberry or strawberry topping | 8 |
| Rustic Apple Tart With vanilla ice cream and butterscotch sauce | 8 |

CHILDREN'S MENU AVAILABLE

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WHITE WINE SELECTIONS

HOUSE WINES BY

TWO VINES

COLUMBIA•CREST



› 6.25 GLASS ›

Chardonnay

This lighter styled Chardonnay offers fruit forward apple and melon aromas with hints of lemon zest and vanilla. Lush fruit flavors are joined by creaminess on the palate and followed by a lingering, yet crisp finish.

6.25

Sauvignon Blanc

This fresh, lively Sauvignon Blanc opens with aromas of lemon zest, honeydew melon, dried herbs and a hint of freshly cut grass which are typical notes of the variety.

6.25

Shiraz

Features New World style ripe and jammy fruit aromas. Flavors of black cherry and white pepper are pronounced on the palate with hints of boysenberry and raspberry.

6.25

Merlot

This fruit forward wine is defined by aromas and flavors of black cherry and raspberry. Expressions of cocoa and coffee frame the mid palate, and flavors of spice round out the soft velvety finish.

6.25

Cabernet Sauvignon

This fruit forward, minimally oaked Cabernet Sauvignon offers aromas and flavors of slight blueberry and cherry throughout the palate. The balance of fruit and soft oak provides a lingering finish with hints of cocoa.

6.25

CHAMPAGNE AND SPARKLING

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| Brut, Domaine Chandon Brut, <i>Napa</i> | 1/4 btl | 9.50 |
| Blanc de Blancs, Domaine Ste. Michelle, <i>Columbia Valley</i> | | 26 |
| Brut, Moet & Chandon Imperial 'White Star,' <i>Epernay, France</i> | | 79 |
| Brut, Dom Perignon, <i>Epernay, France</i> | | 169 |

CHARDONNAY

| | | |
|--|-------|----|
| Robert Mondavi Private Select, <i>California</i> | | 25 |
| Kendall-Jackson Vintner's Reserve, <i>California</i> | 7.75 | 31 |
| La Crema, <i>Monterey</i> | | 33 |
| Silverado, <i>Napa</i> | | 36 |
| Trefethen Estate Vineyard, <i>Oak Knoll District</i> | 9.75 | 39 |
| Sonoma Cutrer, <i>Russian River</i> | 10.50 | 42 |
| Mer Soleil by Caymus, <i>Central Coast</i> | | 69 |
| Cakebread Cellars, <i>Napa</i> | | 74 |

ADDITIONAL WHITE VARIETALS AND BLENDS

| | | |
|--|------|----|
| Riesling, Shelton Vineyards, <i>Yadkin Valley</i> | 6.00 | 24 |
| Riesling, Hogue, <i>Columbia Valley</i> | | 26 |
| Pinot Grigio, Benvolio, <i>Grave del Friuli</i> | 5.95 | 23 |
| Pinot Grigio, Kris, <i>Trentino</i> | 6.75 | 27 |
| Pinot Gris, Erath Winery, <i>Oregon</i> | | 31 |
| Sauvignon Blanc, Seaglass, <i>Santa Barbara</i> | 6.25 | 25 |
| Sauvignon Blanc, Chasing Venus, <i>New Zealand</i> | 7.50 | 30 |
| Sauvignon Blanc, Ch. Ste. Michelle Horse Heaven Vineyard, <i>Columbia Valley</i> | | 33 |
| White Zinfandel, Beringer, <i>California</i> | 5.95 | 23 |
| White Blend Childress 'Trio' (Chardonnay/Pinot Grigio/Vogel), <i>NC</i> | | 22 |
| White Blend, Conundrum by Caymus, <i>California</i> | | 44 |

PRODUCER OF THE 2009 #1 WINE OF THE YEAR

Wine Spectator

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RED WINE SELECTIONS

CABERNET SAUVIGNON

| | | |
|---|-------|-----|
| Liberty School, <i>Paso Robles</i> | 7.75 | 31 |
| Conn Creek (Limited Release), <i>Napa</i> | 9.75 | 39 |
| Robert Mondavi, <i>Napa</i> | 11.75 | 47 |
| J. Lohr 'Hilltop Vineyard,' <i>Paso Robles</i> | | 57 |
| Trinchero Chicken Ranch Vineyard, <i>Rutherford</i> | | 65 |
| Stag's Leap Wine Cellars "Artemis," <i>Napa</i> | | 89 |
| Silver Oak, <i>Alexander Valley</i> | | 95 |
| Jordan, <i>Alexander Valley</i> | | 95 |
| Caymus, <i>Napa</i> | | 99 |
| Caymus Special Selection, <i>Napa</i> | | 145 |
| Far Niente, <i>Oakville</i> | | 175 |

BORDEAUX AND CABERNET BLENDS

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|---|------|-----|
| Proprietary Blend, Childress 'Pinnacle' Meritage, <i>North Carolina</i> | | 27 |
| Proprietary Blend, Raylen 'Category 5,' <i>Yadkin Valley</i> | | 34 |
| Proprietary Blend, Trefethen "Double T," <i>Napa</i> | 9.75 | 39 |
| Proprietary Blend, Orin Swift 'The Prisoner,' <i>Napa Valley</i> | | 50 |
| Proprietary Blend, St. Supery 'Élu,' <i>Napa Valley</i> | | 60 |
| Proprietary Blend, Joseph Phelps 'Le Mistral,' <i>Monterey</i> | | 79 |
| Proprietary Blend, Duckhorn 'Paraduxx,' <i>Napa</i> | | 90 |
| Proprietary Blend, Chateau St. Jean Cinq Cepages, <i>Sonoma</i> | | 95 |
| Proprietary Blend, Opus One, <i>Napa</i> | | 219 |

PINOT NOIR

| | | |
|--|-------|----|
| La Crema, <i>Monterey</i> | 9.75 | 39 |
| Meiomi by Belle Glos, <i>Sonoma/Monterey/Santa Barbara Co.</i> | 8.50 | 34 |
| Wild Rock, Central Otago, <i>New Zealand</i> | | 41 |
| 14 Hands, <i>Columbia Valley</i> | 6.75 | 27 |
| Rodney Strong, <i>Sonoma</i> | 8.75 | 35 |
| Sterling, <i>Napa</i> | 11.75 | 47 |
| Stags' Leap Winery, <i>Napa</i> | | 59 |
| Duckhorn, <i>Napa</i> | | 85 |

MERLOT

ADDITIONAL RED VARIETALS

| | | |
|--|-------|----|
| Sangiovese, Antinori Santa Cristina Chianti Superiore, <i>Tuscany</i> | | 29 |
| Shiraz, Yangarra Estate, <i>McLaren Vale, Australia</i> | 8.75 | 35 |
| Petite Sirah, Earthquake, <i>Lodi</i> | 11.50 | 46 |
| Syrah, Efeste 'Ceidleigh' (Kay-Lee) Estate Vineyard <i>Red Mountain, Washington State</i> | | 53 |
| Malbec, Navarro Correas, <i>Mendoza</i> | 6.00 | 24 |
| Zinfandel, Fritz, Estate Vineyard, <i>Dry Creek Valley</i> | 6.75 | 27 |