

LUNCH MENU

APPETIZERS

Seared Certified Angus Beef® Tenderloin Tips <i>Four medallions with Grand Marnier orange sauce</i>	16
Bruschetta <i>Garlic grilled ciabatta bread topped with fresh mozzarella, balsamic tomato relish, and basil oil</i>	9
Iced Jumbo Shrimp Cocktail <i>With chili horseradish sauce</i>	12
Sashimi Tuna <i>Thinly sliced and served with soy, seaweed salad, ginger, sesame seeds and champagne vinaigrette</i>	13
Baked Brie <i>Served with tomatoes two ways, garlic pita, balsamic, and baby arugula</i>	11
Fried Calamari <i>Sesame crusted and Thai chili glazed with baby greens and wonton chips</i>	10
Crab Dip <i>Baked lumps of crab in a creamy cheese blend with toasted pita points</i>	13
Oysters on the Half Shell <i>Served chilled or steamed</i>	half-dozen - 12
Oysters Rockefeller <i>Baked with Parmesan cheese, bacon, and creamed spinach</i>	half-dozen - 14

SOUPS

Blue Crab Bisque <i>With a hint of cayenne and sherry</i>	cup - 4	bowl - 6
Soup Du Jour <i>Homemade soup changing daily</i>	cup - 3	bowl - 5

SALADS

House <i>Mixed greens, tomato, cucumber, onion, cheddar, croutons, roasted almonds, peppers, and bacon.</i>	8
Bistro <i>Baby arugula with champagne vinaigrette, mandarin oranges, strawberries, chevre, tomatoes, cucumbers, almonds, cranberries, and crispy wonton strips.</i>	8
Caesar <i>Romaine lettuce, Caesar dressing, croutons, and Parmesan cheese</i>	8
Chopped <i>Parmesan peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, Parmesan, and crispy onion straws</i>	8
Spinach <i>Baby spinach leaves topped with bacon, egg, dried cranberries, roasted almonds, onions, gorgonzola cheese, and hot bacon dressing</i>	8
Greek <i>Mixed greens, tomato basil relish, green pepper, feta, cucumbers, pepperoncinis, and kalamata olives. Drizzled with balsamic vinaigrette</i>	8

SALAD ADDITIONS

Grilled Chicken	2.5	Salmon	4
Shrimp	4	Chicken Salad	2.5
Steak	5	Crab Cake	4
Yellowfin Tuna	5	Fried Oysters	4

SALAD DRESSINGS

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

ENTREES

All entrees are served with choice of one side item

6 oz Certified Angus Beef® Filet Mignon <i>Grilled and brushed with garlic herb butter</i>	24
Grilled North Carolina Rainbow Trout <i>With tomato pesto, lemon, and herbs</i>	12
Chicken Alfredo <i>Cajun grilled and served over fettuccine alfredo with scallions, diced tomatoes, and garlic toast</i>	11
Atlantic Salmon <i>5oz grilled and brushed with garlic herb butter</i>	12
Grilled Herb Chicken <i>Topped with Prosciutto, Muenster, and herb oil</i>	11
Cornmeal Crusted Flounder <i>Fried and served over French fries with tartar sauce and cole slaw</i>	12
8 oz Certified Angus Beef® Strip Steak <i>Flavorful sirloin strip steak glazed with garlic butter</i>	14
Lobster Macaroni and Cheese <i>Chunks of tender lobster and pasta in a creamy 3 cheese sauce</i>	15
French Quarter Chicken <i>Topped with sautéed shrimp and andouille sausage in a spicy tomato cream sauce over cajun rice</i>	11
Pan Seared Tilapia <i>Drizzled with garlic butter</i>	10
Shrimp Pasta <i>With prosciutto and peas in a basil parmesan sauce over cavatappi pasta</i>	11

SANDWICHES

All sandwiches are served with choice of one side item

Flatbread Pizza <i>With prosciutto, fresh mozzarella, sundried tomatoes, and arugula drizzled with basil oil and balsamic</i>	10
Chicken Salad Melt <i>Homemade chicken salad on griddled wheat bread with cheddar and tomatoes</i>	9
Chop House Club <i>Triple decker on wheat with ham, turkey, bacon, cheddar, Swiss, lettuce, tomato, and mayonnaise</i>	10
Ribeye Sandwich <i>Shaved Certified Angus Beef® with sautéed mushrooms and provolone open faced on sourdough</i>	13
Turkey Muenster Wrap <i>Grilled turkey with melted muenster, basil mayonnaise, lettuce, and tomato in a flour tortilla</i>	9
Carolina Crab Cake Melt <i>Pan fried and topped with sliced tomato, cole slaw, and cheddar on a wheat Kaiser roll</i>	11
Tuna BLT <i>Grilled rare and served on a ciabatta bun with wasabi aioli, apple wood bacon, lettuce, and tomato</i>	11

HAMBURGERS AND GRILLED CHICKEN SANDWICHES

Choice of and 8 oz Certified Angus Beef® burger or 6 oz Chicken breast prepared in one of our signature styles:

Classic: <i>Cheddar, Bacon, lettuce, tomato, and red onion on a Kaiser roll</i>	9.5
Smokehouse: <i>Sauteed mushrooms, BBQ sauce, Swiss cheese and applewood bacon on a Kaiser roll</i>	9.5
Italian: <i>Topped with Prosciutto and provolone on toasted ciabatta with sundried tomato pesto</i>	9.5
Southwestern: <i>Cajun grilled, then topped with cheddar, sautéed onions, sour cream, and crispy tortillas on a Kaiser roll</i>	9.5
Hawaiian: <i>Prosciutto, Swiss cheese, red onion, and pineapple salsa in a toasted Kaiser roll.</i>	9.5

SIDE ITEMS

French Fries	Sautéed Spinach
Cajun Rice Pilaf	Fresh Vegetables
Onion Rings	Creamed Spinach
Loaded Baked Potato	Small Tossed or Caesar Salad
Cup of Soup	Crispy Chips
	4

DESSERTS

Mile High Chocolate Cake <i>Served with a homemade chocolate pecan ice cream truffle</i>	12
Key Lime Pie <i>On a graham cracker crust with mango and raspberry sauces</i>	7
The Pound Cake Company® Pound Cake <i>Blue Ribbon winning recipe served with vanilla ice cream and seasonal fruit</i>	9
Banana Pecan Cake <i>Spiced banana cake loaded with Pecans and sweet cream cheese frosting</i>	8
Pineapple Coconut Cake <i>Moist vanilla cake filled with pineapple then covered with buttercream and shaved coconut</i>	8
White Chocolate Crème Brulee <i>Our famous recipe of creamy smooth custard with a crispy sugar glazed top and Belgian white chocolate shavings</i>	8

CHOP HOUSE

RESTAURANT AND TAVERN

CHOP HOUSE WINE LIST

HOUSE WINES

Chardonnay	Columbia Crest 'Two Vines'	Columbia Valley	5.95	23
Shiraz	Columbia Crest 'Two Vines'	Columbia Valley	5.95	23
Merlot	Columbia Crest 'Two Vines'	Columbia Valley	5.95	23
Cabernet Sauvignon	Columbia Crest 'Two Vines'	Columbia Valley	5.95	23

SPARKLING WINE & CHAMPAGNES

Brut	Domaine Chandon Brut	Napa	1/4 bottle	9.50
Blanc de Blancs	Domaine Ste. Michelle	Columbia Valley		26
Brut	Moet & Chandon Imperial 'White Star'	Epernay, France		79
Brut	Dom Perignon	Epernay, France		199

WHITES

Chardonnay	Yangarra Estate Grown 'Unoaked'	McLaren Vale		25
Chardonnay	Artesa	Carneros		27
Chardonnay	Kendall-Jackson Vintner's Reserve	California	7.75	31
Chardonnay	La Crema	Monterey		33
Chardonnay	Steele Cuvee	California	8.75	35
Chardonnay	Silverado	Napa		36
Chardonnay	Sonoma Cutrer	Russian River	10.50	42
Chardonnay	Antica Limited Release	Napa		59
Chardonnay	Mer Soleil	Central Coast		69
White Zinfandel	Beringer	California	5.95	
Riesling	Shelton Vineyards	Yadkin Valley		24
Riesling	Hogue	Columbia Valley	6.50	26
Pinot Grigio	Benvolio	Grave del Friuli	5.95	23
Pinot Grigio	Kris	Trentino	6.75	27
Pinot Gris	Erath Winery	Oregon		31
Sauvignon Blanc	Chasing Venus	New Zealand	7.50	30
Sauvignon Blanc	Chateau Ste. Michelle Horse Heaven Vineyard	Columbia Valley	8.25	33
Sauvignon Blanc	Groom	Adelaide Hills	9.75	39
White Blend	Childress 'Trio' (Chardonnay/Pinot Gris/Viognier)	North Carolina		22
White Blend	Conundrum	California	11.00	44

REDS

Cabernet Sauvignon	Bogle	California	6.75	27
Cabernet Sauvignon	Liberty School,	Paso Robles	7.75	31
Cabernet Sauvignon	75' Beckstoffer Amber Knolls Vineyard	Red Hills, California		38
Cabernet Sauvignon	Conn Creek (Limited Release)	Napa	9.75	39
Cabernet Sauvignon	St. Francis	Sonoma		44
Cabernet Sauvignon	Robert Mondavi	Napa	11.75	47
Cabernet Sauvignon	Geyser Peak 'Block Collection' -Walking Tree	Alexander Valley		50
Cabernet Sauvignon	Trincherro Chicken Ranch Vineyard	Rutherford		55
Cabernet Sauvignon	Steele Estate Vineyard	Red Hills, California		68
Cabernet Sauvignon	Silverado	Napa		79
Cabernet Sauvignon	Stag's Leap Wine Cellars 'Artemis'	Napa		89
Cabernet Sauvignon	Silver Oak	Alexander Valley		95
Cabernet Sauvignon	Jordan	Alexander Valley		95
Cabernet Sauvignon	Caymus	Napa		99
Cabernet Sauvignon	Caymus Special Selection	Napa		145
Cabernet Sauvignon	Far Niente,	Oakville		175
Proprietary Blend	Chateau Jalousie	Medoc, Bordeaux		30
Proprietary Blend	Chateau Greysac	Medoc, Bordeaux		35
Proprietary Blend	Childress 'Pinnacle' Meritage	North Carolina		27
Proprietary Blend	Raylen 'Category 5'	Yadkin Valley		34
Proprietary Blend	Biltmore Reserve Passport Meritage	Sonoma		32
Proprietary Blend	Coppola Claret Diamond Label	California		36
Proprietary Blend	Trefethen 'Double T'	Napa	9.75	39
Proprietary Blend	Franciscan 'Magnificat'	Napa		63
Proprietary Blend	Joseph Phelps 'Le Mistral'	Monterey		79
Proprietary Blend	Duckhorn 'Paraduxx'	Napa		90
Proprietary Blend	Chateau St. Jean Cinq Cepages	Sonoma		95
Proprietary Blend	Opus One	Napa		219
Pinot Noir	Jargon	California	6.25	25
Pinot Noir	Louis Latour	Burgundy		31
Pinot Noir	Erath Winery	Oregon	8.50	34
Pinot Noir	Saintsbury 'Garnet'	Carneros		38
Pinot Noir	La Crema	Monterey	9.75	39
Pinot Noir	Meomi by Belle Glos	Sonoma/Monterey/Santa Barbara Co.		49
Pinot Noir	Etude Estate Vineyard	Carneros		59
Merlot	14 Hands	Columbia Valley	6.75	27
Merlot	Rodney Strong	Sonoma	8.75	35
Merlot	Sterling	Napa	11.75	47
Merlot	Stags' Leap Winery	Napa		59
Merlot	Duckhorn	Napa		85
Sangiovese	Antinori Santa Cristina Chianti Superiore	Tuscany		29
Sangiovese	Rocca delle Macie 'SaSyrr,' Super Tuscan	Tuscany		32
Shiraz / Viognier	Angoves '9 Vines'	South Australia	6.75	27
Shiraz	Peter Lehman	Barossa		31
Petite Sirah	Earthquake	Lodi	11.50	46
Syrah	Efeste 'Ceidleigh' (Kay-Lee) Estate Vineyard	Red Mountain, Washington State		53
Malbec	Navarro Correas	Mendoza	6.00	24
Malbec	Sawbuck	Mendocino		25
Malbec	Terrazas Reserve	Mendoza		36
Zinfandel	Fritz, Estate Vineyard	Dry Creek Valley	6.75	27
Zinfandel	Joel Gott	California		29
Zinfandel	Seghesio 'Old Vines'	Sonoma		59