APPETIZERS

SERRADO TENDERLOIN TIPS*
Three medallions with Grand Marnier orange sauce

BAKED BRIE
Topped with brown sugar pecans, drizzled with honey and served with apples, dried cranberries and tostada points

BRUSCHETTA
Garlic grilled sourdough bread topped with fresh mozzarella, basil, tomato, and red pepper oil

JALAPEÑO BACON DEVILED EGGS
Three boiled eggs filled with creamy pimento cheese, Applewood-smoked bacon and jalapeño

ICED JUMBO SHRIMP COCKTAIL
With chilis and horseradish sauce

FRIED CALAMARI
Sesame crusted and Thai chili glazed with baby greens and wonton chips

CRAB DIP
Baked lump crab in a creamy cheese blend with toasted naan points

GULF OYSTERS
CHILLED OR STEAMED* 12
On the half shell

ROCKEFELLER
Baked with spinach, parmesan, bacon and breadcrumbs

SIDE ITEMS

cilantro, ginger, jalapeño and crispy wontons over chilled jasmine rice

Diced yellowfin tuna in a sesame ginger sauce with avocado, carrots, cucumber, and tomato on a toasted bun with lettuce, tomato, red onion, and polenta spread

5oz grilled with a blend of pepper and spices

Chicken Marsala
Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta in warm flatbread

Greek Steak Wrap
Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta in warm flatbread

Cuban
Slow roasted pork loin, ham, Swiss and sliced pickles on a mustard toasted hoagie roll

PASTA

GRILLED CHICKEN - 11
Salmon* - 13
STEAK* - 16
CRAB CAKE - 14
YELLOWFIN TUNA* - 12
FRIED OYSTERS - 13

BASIS:

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

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

SPINACH
Baby spinach leaves topped with bacon, egg, dried cranberries, mesquite roasted almonds, onions, gorgonzola cheese and hot bacon dressing

GREEK
Mixed greens with feta, Kalamata olives, bell peppers, pepperoncini, red onion, tomato basil, and tzatziki

ENTRÉES

Entrées are served with choice of one side item

FLAT IRON*
8 oz lean and tender Certified Angus Beef® steak

FILET MIGNON*
8 oz Certified Angus Beef® center cut tenderloin

CHICKEN MARSALA
Grilled chicken breast in a savory sauce of onions, mushrooms and prosciutto

ATLANTIC SALMON*
5 oz grilled with a blend of pepper and spices

CORNMEAL CRUSTED FLounder
Fried and served with honey pecan hemeolade and cole slaw

CAROLINA CATFISH
Catfish grilled and topped with pineapple salsa

TUNA POKE BOWL*
13 oz diced yellowfin tuna in a sesame ginger sauce with avocado, carrots, cucumber, cilantro, green onions and crispy wontons over jasmine rice

SIDE ITEMS

French Fries 10
Herbed Rice Pilaf 12
Onion Rings 7
Small Tossed or Caesar Salad 7
Cola Slaw 7
Mashed Potatoes 5

FETTUCCINE ALFREDO

FRESH SEASONAL VEGETABLES

CREAMED SPINACH

CRISPY CHIPS

FRESH FRUIT

SAUTEED SPINACH

CHOP HOUSE

STEAKS | SEAFOOD | CHOPS

LUNCH SELECTIONS

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 2% 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.

SIGNATURE BURGERS* & CHICKEN

PIMENTO CHEESE
With crispy fried onions

BLUE CHEESE AND PEPPEDERED BACON

MUSHROOM AND SWISS
With homemade BBQ sauce

PHILADELPHIA
Sautéed onions, mushrooms and bell peppers; topped with provolone

CLASSIC
With cheddar cheese and applewood smoked bacon

CHICKEN SALAD MELT
Homemade chicken salad on griddled wheat bread with cheddar and tomatoes

SPICY TUNA ROLL*
Sashimi tuna with sriracha aioli, jalapeño, and topped with wasabi

CHOP HOUSE CLUB
Triple decker on wheat with ham, turkey, bacon, cheddar, Swiss, lettuce, tomato and thousand island on toasted marble rye

REUBEN
Warm corned beef top round, sauerkraut, melted swiss and thousand island on toasted marble rye

ANGUS CHEESESTEAK
Sliced Certified Angus Beef® prime rib, sautéed mushrooms and onions, melted provolone, lettuce and tomato on a hoagie roll

LOWCOUNTRY TURKEY BLT
Warm turkey and pimento cheese with bacon, lettuce and tomato on grilled sourdough bread

CRAB CAKE SANDWICH
Pan fried and served on a toasted roll with lettuce, tomato and honey pecan remoulade

CAJUN SHRIMP TACOS
Spicy shrimp with lettuce, cheddar cheese, pico de gallo and lemon caper aioli in flour tortilla

GREEK STEAK WRAP
Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta in warm flatbread

CUBAN
Slow roasted pork loin, ham, Swiss and sliced pickles on a mustard toasted hoagie roll

DESSERTS

MILLED CHOCOLATE CAKE
Served with a homemade caramel pecan ice cream truffle (For 2 or more)

KEY LIME PIE
Tart key lime custard and fluffy whipped cream in a graham cracker crust

WHITE CHOCOLATE CRÈME BRULÉE
Our famous recipe of creamy smooth custard with a crispy sugar-glazed top and Belgian white chocolate shavings

TURTLE CHEESECAKE
With brown sugar pecans, chocolate and caramel sauces

CHOCOLATE CHIP SKILLET COOKIE
10 oz served with vanilla ice cream, whipped cream, chocolate sauce, and topped with a fresh strawberry

FLOURLESS CHOCOLATE TORTE
Intense chocolate cake glazed with chocolate ganache and topped with whipped cream and a strawberry

FEATURED DESSERT
Daily creation from our chef

CONSUMER ADVISORY:

*May be cooked to order. Consuming raw or undercooked beef, pork, poultry or seafood may cause illness. This risk may be higher in people with certain medical conditions.