APPETIZERS

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, basilatico tomato relish and basil oil

ICED JUMBO SHRIMP COCKTAIL 15
With chili tartar sauce

CRISPY GRATIN NEapolitan 10
Fried grit cakes layered with pepper jack pimento cheese topped with roasted heirloom tomatoes, fresh cilantro and basilatico glaze

FRIEND CALAMARI 11
Sesame custed and Thai chili glazed with baby greens and wonton chips

CRAB DIP 14
Baked lump of crab in a creamy cheese blend with toasted naan points

CHILLED TROUT DIP 12
A creamy spread with lightly smoked rainbow trout, shallots, and herbs accompanied by roasted tomatoes, capers, and black pepper toast points

GULF OYSTERS

CHILLED OR STEAMED* 11
On the half shell

ROCKEFELLER 15
Baked with spinach, parmesan, bacon and bread crumbs

SOUPS

BLUE CRAB BISQUE 11
With a hint of cayenne and sherry

SOUPT LE JOUR 11
Homemade soup changing daily

BEGIN WITH A PROTEIN AND THEN SELECT A SALAD BASE:

PASTA 11

GRILLED CHICKEN - 11  SALMON* - 13
BROILED SHRIMP - 15  STEAK* - 16
CRAB CAKE - 14  YELLOWFIN TUNA* - 12
FRIED OYSTERS - 13

BASES:

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
Anguilla topped with fried cranberries, granny smith apples, roasted walnuts, dijon vinaigrette, tomato, shaved red onion and crispy wonton strips

CHICKEN
Parmesan peppered crusted iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, parmesan, crispy onion straws and balsamic drizzle

SPINACH
Baby spinach leaves topped with bacon, egg, fried 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, ranch and thousand island dressing

ENTRÉES

ENTRÉES are served with choice of one side item:

FLAT IRON* 11
8 oz lean and tender steak

FILET MIGNON* 12
8 oz center cut filet mignon

CHICKEN MARSALA 12
Grilled chicken breast in a savory sauce of onions, mushrooms and prosciutto

AMALFI COAST 13
Seafood and served with a light pesto sauce

CAJUN SHrimp with white rice 12
Grilled shrimp with a blend of pepper and garlic

CHANGING 13
Fried and served with honey pepper, cucumber, and cilantro on crispy naan bread

PASTA

PESTO SHRIMP PASTA 12
Sautéed shrimp in a light pesto butter broth with oven roasted heirloom tomatoes, fresh basil, and parmesan over fettuccine pasta (no side item)

CHICKEN PENNE ALFREDO 11
Grilled chicken breast over penne pasta in a creamy tomato parmesan sauce; garnished with tomato and scallions (no side item)

DESSERTS

MIDNIGHT CHOCOLATE CAKE 15
Served with a homemade chocolate pecan ice cream truffle

BOURBON APPLE COBBLER 8
With cinnamon crumb topping and brown sugar ice cream

PUMPKIN CAKE
Layers of moist pumpkin cake, filled and frosted with a smooth cream cheese frosting and finished with orange chocolate curls on the side

WHITE CHOCOLATE CRÈME BRÛLÉE 8
With white chocolate mousse

TURTLE CHEESECAKE 8
With brown sugar pecans, chocolate and caramel sauces

CHOCOLATE CHIP SKILLETT COOKIE 10
Served with vanilla ice cream, whipped cream, chocolate syrup and topped with a fresh strawberry

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