

APPETIZERS

SEARED TENDERLOIN TIPS*	17
<i>Three medallions with Grand Marnier orange sauce</i>	
BAKED BRIE	11
<i>Topped with brown sugar pecans, drizzled with honey and served with apples, dried cranberries and toast points</i>	
BRUSCHETTA	11
<i>Garlic grilled sourdough bread topped with fresh mozzarella, balsamic tomato relish and basil oil</i>	
JALAPEÑO BACON DEVILED EGGS	7
<i>Three boiled eggs filled with creamy pimento cheese, Applewood-smoked bacon and jalapeño</i>	
ICED JUMBO SHRIMP COCKTAIL	13
<i>With chili horseradish sauce</i>	
FRIED CALAMARI	11
<i>Sesame crusted and Thai chili glazed with baby greens and wonton chips</i>	
CRAB DIP	14
<i>Baked lumps of crab in a creamy cheese blend with toasted naan points</i>	
GULF OYSTERS	
CHILLED OR STEAMED*	12
<i>On the half shell</i>	
ROCKEFELLER	15
<i>Baked with spinach, parmesan, bacon and breadcrumbs</i>	

SOUPS

BLUE CRAB BISQUE	cup - 5 bowl - 7
<i>With a hint of cayenne and sherry</i>	
SOUP DU JOUR	cup - 4 bowl - 6
<i>Homemade soup changing daily</i>	

SALADS

Blue Cheese, Ranch, Dijon Vinaigrette, Honey Mustard, Thousand Island, Hot Bacon Vinaigrette, Balsamic Vinaigrette

BEGIN WITH A PROTEIN AND THEN SELECT A SALAD BASE:

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

BASES:

HOUSE	<i>Mixed greens, tomatoes, cucumbers, onion, cheddar, croutons, mesquite roasted almonds and peppers</i>
CAESAR	<i>Romaine lettuce, Caesar dressing, croutons, parmesan cheese and heirloom tomatoes</i>
BISTRO	<i>Arugula topped with dried cranberries, granny smith apples, roasted walnuts, dijon vinaigrette, tomato, shaved red onion and crispy wonton strips</i>
CHOPPED	<i>Parmesan peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, parmesan, crispy onion straws and balsamic drizzle</i>
SPINACH	<i>Baby spinach leaves topped with bacon, egg, dried cranberries, mesquite roasted almonds, onions, gorgonzola cheese and hot bacon dressing</i>
GREEK	<i>Mixed greens with feta, Kalamata olives, bell peppers, pepperoncini, red onion, tomato basil relish and tzatziki</i>

ENTRÉES

<i>Entrées are served with choice of one side item</i>	
FLAT IRON*	16
<i>6oz lean and tender Certified Angus Beef* steak</i>	
FILET MIGNON*	26
<i>6oz Certified Angus Beef* center cut tenderloin</i>	
CHICKEN MARSALA	12
<i>Grilled chicken breast in a savory sauce of onions, mushrooms and prosciutto</i>	
ATLANTIC SALMON*	13
<i>5oz grilled with a blend of pepper and spices</i>	
CORNMEAL CRUSTED FLOUNDER	13
<i>Fried and served with honey pecan remoulade and cole slaw</i>	
CAROLINA CATFISH	11
<i>Cajun grilled and topped with pineapple salsa</i>	
TUNA POKE BOWL*	13
<i>Diced yellowfin tuna in a sesame ginger sauce with avocado, carrots, cucumber, cilantro, ginger, jalapeño and crispy wontons over chilled jasmine rice</i>	

SIDE ITEMS

FRENCH FRIES	FETTUCCINE ALFREDO
HERBED RICE PILAF	FRESH SEASONAL VEGETABLES
ONION RINGS	CREAMED SPINACH
SMALL TOSSED OR CAESAR SALAD	CRISPY CHIPS
COLE SLAW	FRESH FRUIT
MASHED POTATOES	SAUTÉED SPINACH



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.

SIGNATURE BURGERS* & CHICKEN

8 oz Certified Angus Beef ground chuck or 6 oz marinated chicken breast prepared in the style of your choice on a toasted bun with lettuce, tomato, red onion, and pickle spear. We proudly offer the Certified Angus Beef* brand - the best Angus beef ever made.*

PIMENTO CHEESE	12
<i>With crispy fried onions</i>	
BLUE CHEESE AND PEPPERED BACON	12
MUSHROOM AND SWISS	12
<i>With housemade BBQ sauce</i>	
PHILADELPHIA	12
<i>Sautéed onions, mushrooms and bell peppers; topped with provolone</i>	
CLASSIC	12
<i>With cheddar cheese and applewood smoked bacon</i>	

SANDWICHES

All sandwiches are served with choice of one side item

CHICKEN SALAD MELT	10
<i>Homemade chicken salad on griddled wheat bread with cheddar and tomatoes</i>	
SPICY TUNA ROLL*	13
<i>Sashimi tuna with sriracha aioli, jasmine rice and seaweed salad in a flour tortilla</i>	
CHOP HOUSE CLUB	11
<i>Triple decker on wheat with ham, turkey, bacon, cheddar, swiss, lettuce, tomato and mayonnaise</i>	
REUBEN	12
<i>Warm corned beef top round, sauerkraut, melted swiss and thousand island on toasted marble rye</i>	
ANGUS CHEESESTEAK	13
<i>Shaved Certified Angus Beef* prime rib, sauteed mushrooms and onions, melted provolone, lettuce and tomato on a hoagie roll</i>	
LOWCOUNTRY TURKEY BLT	10
<i>Warm turkey and pimento cheese with bacon, lettuce and tomato on grilled sourdough bread</i>	
CRAB CAKE SANDWICH	14
<i>Pan fried and served on a toasted roll with lettuce, tomato and honey pecan remoulade</i>	
CAJUN SHRIMP TACOS	12
<i>Spicy shrimp with lettuce, cheddar cheese, pico de gallo and lemon caper aioli in flour tortillas</i>	
GREEK STEAK WRAP	12
<i>Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta in warm flatbread</i>	
CUBAN	11
<i>Slow roasted pork loin, ham, swiss and sliced pickles on a mustard toasted hoagie roll</i>	

PASTA

THAI SHRIMP PASTA	12
<i>With carrots, peppers and cilantro in a coconut red curry sauce over fettuccine (no side item)</i>	
CHICKEN PENNE ALFREDO	11
<i>Grilled chicken breast over penne pasta in a creamy romano parmesan sauce; garnished with tomato and scallions (no side item)</i>	

DESSERTS

MILE HIGH CHOCOLATE CAKE	15
<i>Served with a homemade cappuccino pecan ice cream truffle (For 2 or more)</i>	
KEY LIME PIE	7
<i>Tart key lime custard and fluffy whipped cream in a graham cracker crust</i>	
WHITE CHOCOLATE CRÈME BRÛLÉE	8
<i>Our famous recipe of creamy smooth custard with a crispy sugar-glazed top and Belgian white chocolate shavings</i>	
TURTLE CHEESECAKE	8
<i>With brown sugar pecans, chocolate and caramel sauces</i>	
CHOCOLATE CHIP SKILLET COOKIE	10
<i>Served with vanilla ice cream, whipped cream, chocolate syrup and topped with a fresh strawberry</i>	
FLOURLESS CHOCOLATE TORTE	6
<i>Intense chocolate cake glazed with chocolate ganache and topped with whipped cream and a strawberry</i>	
FEATURED DESSERT	MKT
<i>Daily creation from our chef</i>	

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