

SOUPS

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

SALADS

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

Mixed greens, tomatoes, cucumbers, onion, cheddar, croutons, mesquite roasted almonds and peppers

CAESAR

Romaine lettuce, Caesar dressing, croutons and parmesan cheese

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 drizzle

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 relish and tzatziki

ENTRÉES

Entrées are served with choice of one side item

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

PASTAS

Entrées are served with choice of one side item

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

LUNCH APPETIZERS

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

LUNCH SANDWICHES

All sandwiches are served with choice of one side item

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

SIGNATURE BURGERS & CHICKEN

8 oz CAB 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

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

CHOP HOUSE

STEAKS | SEAFOOD | CHOPS

SPRING 2018



PORT CITY

1981 EASTWOOD ROAD • WILMINGTON, NC 28405 • (910) 256-4955

MONDAY - FRIDAY • 11:30A-9:30P
SATURDAY • 4:30P-9:30P

CAPITAL CITY

151 AIRGATE DRIVE • MORRISVILLE, NC 27560 • (919) 484-7721

MONDAY - FRIDAY • 11:30A-10:00P
SATURDAY • 4:30P-10:00P

MENDENHALL

4001 MEETING WAY • HIGH POINT, NC 27265 • (336) 841-7156

MONDAY - FRIDAY • 11:30A-9:30P
SATURDAY • 4:30P-9:30P



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.

WWW.CHOPHOUSESOFNC.COM

Private banquet rooms are available at no charge for groups up to fifty.

Banquet menus are available for large parties.

Children's menu also available.

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

APPETIZERS

SEAFOOD SAMPLER	36
<i>A shareable platter of colossal shrimp, oysters Rockefeller, oysters on the half shell and jumbo lump crabmeat served with cocktail sauce, honey aioli and drawn butter</i>	

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, Isamic tomato relish and basil oil</i>	

JALAPEÑO BACON DEVEILED EGGS	7
<i>Three boiled eggs filled with creamy pimento cheese, Applewood-smoked bacon and jalapeño</i>	

ICED JUMBO SHRIMP COCKTAIL	15
<i>With chili horseradish sauce</i>	

SASHIMI TUNA*	13
<i>Drizzled with sesame ginger vinaigrette and accompanied by soy, ginger, wasabi and seaweed salad</i>	

FRIED CALAMARI	11
<i>Sesame crusted and Thai chili glazed over 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

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

INCLUDED WITH ENTREE OR A LA CARTE - 7

HOUSE	
<i>Mixed greens, tomatoes, cucumbers, onion, cheddar, croutons, mesquite roasted almonds and peppers</i>	

CAESAR	
<i>Romaine lettuce, Caesar dressing, croutons and parmesan cheese</i>	

BISTRO	W/ ENTREE 4 :: A LA CARTE - 8
<i>Arugula topped with dried cranberries, granny smith apples, roasted walnuts, dijon vinaigrette, tomato, shaved red onion and crispy wonton strips</i>	

CHOPPED	W/ ENTREE 4 :: A LA CARTE - 8
<i>Parmesan peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, parmesan, crispy onion straws and balsamic drizzle</i>	

BABY ICEBERG	W/ ENTREE 4 :: A LA CARTE - 8
<i>With bleu cheese dressing, crumbled bacon, shaved red onion and diced tomatoes</i>	

SPINACH & OYSTER SALAD	W/ ENTREE 6 :: A LA CARTE - 13
<i>Baby spinach leaves topped with bacon, egg, dried cranberries, mesquite roasted almonds, onions, gorgonzola cheese, cornmeal-dusted oysters and hot bacon dressing</i>	

DINNER OFFERINGS

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 STEAK AND CHOP ENTRÉES

Our signature steaks include your choice of soup or caesar or house salad and choice of one side item

FILET MIGNON*	10OZ: 46 / 6OZ: 38
<i>Center cut tenderloin</i>	
KANSAS CITY STRIP*	44
<i>16oz bone-in strip steak</i>	
MANHATTAN STRIP*	46
<i>12oz Manhattan cut (thick center cut, cleaned)</i>	
COWBOY RIBEYE*	49
<i>18oz bone-in ribeye</i>	
RIBEYE*	36
<i>Always juicy and flavorful 12oz cut</i>	
SIRLOIN*	32
<i>10oz lean and flavorful cut</i>	
TIDE AND TUNDRA*	55
<i>6oz filet mignon with our 7oz roasted lobster tail</i>	
AUSTRALIAN LAMB RACK*	47
<i>A six bone rack grilled and presented over mint demi glaze</i>	
AUSTRALIAN LAMB CHOP*	46
<i>Three double cut chops simply grilled and glazed with garlic butter</i>	
DRY AGED PORK LOIN CHOP*	28
<i>10oz specially aged bone-in chop grilled and topped with spiced apple chutney</i>	
VEAL TOMAHAWK CHOP*	44
<i>14oz bone-in veal rib chop</i>	

STEAK ADDITIONS

OSCAR	12
<i>Steamed crabmeat, asparagus and béarnaise</i>	
CAJUN	5
<i>Blackening spices with Grand Marnier orange sauce</i>	
SMOTHERED	5
<i>Blend of sautéed onions and cabernet mushrooms</i>	
AU POIVRE	6
<i>Seared with cracked peppercorns and topped with a brandy cream sauce</i>	
BÉARNAISE	5
<i>Savory emulsion of egg, butter, lemon and tarragon</i>	
BLACK & BLUE	5
<i>Cajun grilled and blanketed with melted blue cheese</i>	
JUMBO SHRIMP	8
<i>Three grilled and drizzled with garlic butter</i>	
LOBSTER TAIL	22
<i>7oz tail roasted with garlic butter and paprika</i>	

SIDE ITEMS

Fettuccine Alfredo • Sautéed Spinach • Fresh Seasonal Vegetables • Onion Rings • Herbed Rice Pilaf
Creamed Spinach • Mashed Potatoes • French Fries

DINNER ONLY

Loaded Baked Potato • Parmesan Potato Gratin
Cabernet Mushrooms • Steamed Asparagus with Béarnaise

SEAFOOD

includes choice of soup or caesar or house salad and one side item

ATLANTIC SALMON*	27
<i>Grilled and glazed with garlic butter</i>	

CHILEAN SEABASS	38
<i>Grilled and served over sautéed spinach and jasmine rice, with pineapple salsa and ponzu sauce (no side item)</i>	

CAROLINA CRAB CAKES	30
<i>Twin 5oz cakes pan fried and served with baby greens, honey pecan remoulade, basil oil and crispy wonton strips (no side item)</i>	

CRAB-STUFFED FLOUNDER	25
<i>Topped with a lemon butter sauce</i>	

ROASTED LOBSTER TAIL	35
<i>7oz North Atlantic tail baked with garlic and paprika</i>	

GRILLED YELLOWFIN TUNA*	26
<i>Drizzled with sriracha aioli, sprinkled with sesame seeds and scallions</i>	

CAROLINA CATFISH	28
<i>Cajun spiced, stuffed with crab imperial and roasted with brown butter</i>	

POULTRY

includes choice of soup or caesar or house salad and one side item

CHICKEN MARSALA	24
<i>Grilled chicken breast in a sauce of onions, mushrooms and prosciutto</i>	

HERB GRILLED CHICKEN	23
<i>Marinated chicken breast topped with heirloom tomatoes, basil oil and balsamic glaze</i>	

PASTA

includes choice of soup or caesar or house salad

THAI SHRIMP PASTA	22
<i>With carrots, peppers and cilantro in a coconut red curry sauce over fettuccine</i>	

CHICKEN PENNE ALFREDO	22
<i>Grilled chicken breast over penne pasta in a creamy romano parmesan sauce garnished with tomatoes and scallions</i>	

DESSERTS

MILE HIGH CHOCOLATE CAKE	15
<i>Served with a homemade cappuccino pecan ice cream truffle</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>	