

DINNER

URBANE GRILLE FARE

BEEF

Fried Green Tomatoes, Baby Shrimp, Prosciutto, Honey-Dijon and Balsamic Reduction \$ 9.95

Jumbo Iced Shrimp, Chili-Horseradish Sauce, Lemon \$ 9.95

Crabcake and Butterbean Ragout with Smoked Applewood Bacon \$ 10.95

Sashimi Sliced Tuna, Wasabi, Pickled Ginger, Seaweed Salad, Citrus-Soy Vinaigrette, Black and White Sesame Seeds \$ 12.95

Calamari with Thai Chili Glaze \$ 10.95

Asian Chicken Wraps, Jasmine Rice, with Chili Sambal, Soy, Hot Mustard, Vinegar \$ 10.95

Charleston Crab Dip with Garlic Bread Toast Points \$ 10.95

Tenderloin Beef Medallions, Grand Marnier Orange Sauce \$ 13.95

Shrimp Bisque \$ 3.95

Cup \$ 2.95

Bowl \$ 4.95

Soup Du Jour \$ 2.95

Cup \$ 3.95

Bowl \$ 3.95

CHOP HOUSE STYLE STEAKS

"Black and Bleu" New York Strip with Cajun Rub, Gorgonzola, Rosemary Scalloped Potato, Vegetable Du Jour \$ 28.95

Grilled Ribeye, Shrimp and Andouille Sausage Satay, "Blackjack" Barbecue Sauce, Cajun Dirty Rice and Vegetable Du Jour \$ 31.95

Tenderloin Beef Medallions, Grand Marnier Orange Sauce, Rosemary Scalloped Potatoes and Vegetable Du Jour \$ 21.95

Fillet Mignon, 8 oz. \$ 32.95

Boneless NY Strip, 12 oz. \$ 27.95

Ribeye, 12 oz. \$ 26.95

NY "Bone In" Strip, 16 oz. \$ 34.95

Café NY Strip, 10 oz. \$ 22.95

All Steaks Are Aged Stockyard Beef From Chicago

SPECIALTIES

Ginger Chicken, Shrimp or Beef with Steamed Broccoli, Jasmine Rice, Hoisin Glaze and Black and White Sesame Seeds \$ 18.95

Sauteed Lemon Chicken, Rosemary Scalloped Potatoes, Lemon Cream Sauce and Vegetable Du Jour \$ 18.95

10 oz. Chicken Breast Monterey, Black Beans, Cheddar and Monterey Jack Cheese, Tomato Pico, Vegetable Du Jour \$ 21.95

Sashimi Tuna Filet, Jasmine Rice, Pineapple-Mango Relish, Black and White Sesame Seeds, Vegetable Du Jour and Ginger-Soy Drizzle \$ 25.95

Cajun Tilapia Mixed Grille on Dirty Rice, Shrimp and Andouille Sausage Satay, Grand Marnier Orange Sauce, Vegetable Du Jour \$ 22.95

Low Country Fried Argentine Flourder, Cornmeal Dusted, with Wedge Fries, Slaw, Tartar Sauce and Lemon \$ 18.95

Vegetable Du Jour \$ 21.95

Prime Rib, 12 oz. with Au Jus and Horseradish Cream \$ 27.95

Pork Chop, 10 oz. with Pineapple-Mango Relish \$ 21.95

Lamb Chops with Fresh Mint \$ 32.95

Grilled Peppered Salmon \$ 23.95

Grilled Pacific Halibut with Black Bean and Tomato Pico \$ 26.95

10 oz. Grilled Chicken Breast with Garlic Butter and Herbs \$ 21.95

Vegetable Du Jour, Sauteed Garlic Spinach, Creamed Spinach, Cabernet Mushrooms, Whipped Mashed Potatoes, French Fries, Rosemary Scalloped Potatoes, Ultimate Baked Potato, Cajun "Dirty" Rice, Fettucine Alfredo, Onion Rings \$ 25.95

SALADS

SIDE ITEMS

House Grille Salad with Toasted Almonds, Dried Cranberries, Mandarins, Strawberries, Broccoli, Red Onion, Romas, Cucumbers, Cheddar and Monterey Jack Cheeses \$ 9.95

Caesar Salad with Crisp Romaine, Caesar Dressing, Parmesan, Croutons, Lemon \$ 8.95

Bistro Salad with Romas, Cucumber, Cheddar and Monterey Jack Cheeses, Red Onion, Croutons, Pepperoncini \$ 8.95

Iceberg Wedge, Bleu Cheese, Tomato and Bacon \$ 9.95

Fresh Whole Milk Mozzarella, Red Tomato, Red Onion, Kalamatta Tapenade, Basil-Pesto, Balsamic "Zorros" \$ 9.95

Commmeal Fried Oysters, Baby Spinach, Gorgonzola, Red Onion, Toasted Almonds, Dried Cranberries and Warm Sweet & Sour Applewood Bacon Dressing \$ 10.95

House Grille Salad, Caesar Salad or Bistro Salad \$ 13.95

Add 10 oz. Chicken \$ 14.95

Add Shrimp (10) \$ 15.95

Add 10 oz. Salmon \$ 15.95

Colossal Pan Seared Sea Scallops, "Black Tie" Lobster Ravioli, Brown Butter Sauce \$ 26.95

Blackened Chicken Alfredo, Parmesan Cream, Diced Tomatoes, Green Onions on Fettucine \$ 21.95

Shrimp Scampi with Lemon-Garlic Butter Sauce on Angel Hair, Diced Tomatoes, Scallions \$ 21.95

French Quarter Fettucine with Shrimp, Scallops, Andouille Sausage, Tri-Color Peppers, Onions, Cajun Cream Sauce \$ 25.95

Chocolate Truffle Cake \$ 7.95

Chocolate Chip Skillet Cookie \$ 6.95

Cheesecake with Raspberry Sauce and Strawberries \$ 6.95

Deep Dish Apple Pie \$ 6.95

White Chocolate Crème Brulee \$ 6.95

Raspberry Sorbet \$ 3.95

Vanilla Bean Ice Cream \$ 3.95

PASTA

SANDWICHES

Served with a House Salad, Bistro Salad, Iceberg Wedge or Caesar Salad and Garlic Bread \$ 21.95

Served with a Small House, Bistro, Caesar or Wedge Salad \$ 13.95

Grille Burger with Fries, Lettuce, Tomato and Onion \$ 13.95

Grille Chicken Sandwich with Fries, Lettuce, Tomato and Onion \$ 13.95

Crabcake Sandwich, Fries, Lettuce, Tomato, Onion \$ 15.95

DESSERTS

LUNCH

APPETIZERS OR LITE ENTREES

Fried Green Tomatoes, Baby Shrimp, Prosciutto, Honey-Dijon and Balsamic Reduction	\$ 9.95
Asian Chicken Wraps, Jasmine Rice, with Chili Sambal, Soy, Hot Mustard, Vinegar	\$ 10.95
Tenderloin Beef Medallions, Grand Marnier Orange Sauce	\$ 13.95
Quesadilla with Grilled Chicken, Cheddar and Monterey Jack Cheeses, Sour Cream, Pico Di Gallo, Pineapple-Mango Salsa	\$ 9.95
Soup and Salad with Bowl of Soup, Small House, Caesar, Bistro or Wedge Salad	\$ 9.95

SALADS

GRILLE SALADS

House Grille Salad with Toasted Almonds, Dried Cranberries, Mandarins, Strawberries, Broccoli, Red Onion, Romas, Cucumbers, Cheddar and Monterey Jack Cheeses	\$ 8.50
Caesar Salad with Crisp Romaine, Caesar Dressing, Parmesan, Croutons, Lemon	\$ 7.50
Bistro Salad with Romas, Cucumber, Cheddar and Monterey Jack Cheeses, Red Onion, Croutons, Pepperoncini	\$ 7.50
“TOPPER” CHOICES <i>Add to any above salad</i>	
Grilled Marinated Chicken Breast	\$ 9.95
Grilled Jumbo Shrimp	\$ 9.95
Grilled Peppered Salmon	\$ 10.95
Grilled Prime Rib	\$ 11.95

SPECIALTY SALADS

Fried Oyster and Spinach Salad with Gorgonzola, Red Onion, Toasted Almonds, Dried Cranberries and Warm Sweet & Sour Applewood Bacon Dressing	\$ 10.95
Seared Sashimi Tuna on Spring Greens with Mandarins, Seaweed Salad, Pickled Ginger, Citrus-Soy Vinaigrette, Black and White Sesame Seeds	\$ 10.95
Sante Fe Chicken Salad, a Bistro Salad with Cajun Grilled Chicken, Tortilla Strips and Tomato Pico	\$ 9.95
Grilled Oriental Chicken Salad with Spring Greens, Mandarins, Seaweed Salad, Pickled Ginger, Black and White Sesame Seeds, Citrus-Soy Vinaigrette	\$ 9.95
Almond Chicken Salad, on a House Grille Salad topped with Toasted Almonds and Cranberries	\$ 9.95

LUNCH ENTREES

Ginger Chicken, Shrimp or Beef with Steamed Broccoli, Jasmine Rice, Hoisin Glaze, Black and White Sesame Seeds	\$ 9.95
6 oz. Grilled Chicken Breast with a Side Item	\$ 9.95
Low Country Fried Argentine Flourder, Cornmeal Dusted, with Wedge Fries, Slaw, Tartar Sauce and Lemon	\$ 9.95
Grilled Peppered Salmon with a Side Item	\$ 9.95
Baked Tilapia with a Side Item	\$ 9.95
Blackened Chicken Alfredo, Parmesan Cream, Diced Tomatoes, Green Onions on Fettucine	\$ 10.95
10 oz. Cafe NY Strip with a Side Item and a Small House, Caesar, Bistro or Wedge Salad	\$ 19.95

SIDE ITEMS

Seasoned French Fries, Creamed Spinach, Cup of Soup	
Fettucine Alfredo, Ultimate Baked Potato	
Vegetable Du Jour, Small House, Caesar, Bistro or Wedge Salad	

SANDWICHES

With Choice of Side Item

Grille Burger with Choice of Toppings	\$ 8.95
Grille Chicken Sandwich with Choice of Toppings	\$ 8.95
Chop House Club	\$ 9.95
Grilled Prime Rib Sandwich with Sauteed Mushrooms and Provolone Cheese	\$ 11.95
Grilled Peppered Salmon Sandwich	\$ 9.95
Crabcake Sandwich	\$ 10.95
Chicken Salad Melt	\$ 8.95

SOUP

Shrimp Bisque		Soup Du Jour	
Cup	\$ 3.95	Cup	\$ 2.95
Bowl	\$ 4.95	Bowl	\$ 3.95

SALAD DRESSINGS

Ranch, Honey Dijon, Citrus-Soy Vinaigrette, Thousand Island, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Oil and Vinegar	
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DESSERTS

Chocolate Truffle Cake	\$ 7.95
Cheesecake with Raspberry Sauce and Strawberries	\$ 6.95
Deep Dish Apple Pie	\$ 6.95
Raspberry Sorbet	\$ 3.95
Vanilla Bean Ice Cream	\$ 3.95



CHOP HOUSE

G R I L L E

The Village at N. Elm

301-F Pisgah Church Road
Greensboro, NC 27455
Reservations 336.545.1113

Mendenhall

4001 Meeting Way
High Point, NC 27265
Reservations 336.841.7156

Burlington

710 Huffman Mill Road
Burlington, NC 27215
Reservations 336.524.9941

Falls River

1145 Falls River Avenue
Raleigh, NC 27614
Reservations 919.848.1099

Stone Creek

500 Ledgestone Way
Cary, NC 27519
Reservations 919.467.5252

www.chophousesofnc.com