



APPETIZERS

MAY WE RECOMMEND

SEAFOOD SAMPLER 39

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

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 12

Garlic grilled sourdough bread topped with fresh mozzarella, balsamic tomato relish and basil oil

BENTON'S BACON 13

Hickory smoked, braised pork belly crisped and glazed with Cheerwine barbecue sauce, served over pepperjack pimento cheese and topped with fried onion strings

JALAPEÑO BACON DEVILED EGGS 8

Three boiled eggs filled with creamy pimento cheese, Applewood-smoked bacon and jalapeño

ICED JUMBO SHRIMP COCKTAIL 15

With chili horseradish sauce

SASHIMI TUNA 13

Drizzled with sesame ginger vinaigrette and accompanied by soy, ginger, wasabi and seaweed salad

FRIED CALAMARI 12

Sesame-crust and Thai chili-glazed over baby greens and wonton chips

CRAB DIP 15

Baked lumps of crab in a creamy cheese blend served with toasted naan points

GULF OYSTERS

CHILLED OR STEAMED 12

On the half shell

ROCKEFELLER 16

Baked with spinach, parmesan, bacon and breadcrumbs

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SALADS

MAY WE RECOMMEND

Your choice of Caesar or house salad is included with entrée, also available à la carte.

HOUSE

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

INCLUDED
WITH ENTRÉE
À LA CARTE 8

CAESAR

Romaine lettuce, Caesar dressing, croutons, parmesan cheese and heirloom tomatoes

INCLUDED
WITH ENTRÉE
À LA CARTE 8

BISTRO

Arugula topped with dried cranberries, Granny Smith apples, roasted walnuts, dijon vinaigrette, tomatoes, shaved red onion and crispy wonton strips

WITH ENTRÉE, ADD 5
À LA CARTE 9

BABY ICEBERG

With blue cheese dressing, crumbled bacon, shaved red onion and diced tomatoes

WITH ENTRÉE, ADD 5
À LA CARTE 9

CHOPPED

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

WITH ENTRÉE, ADD 5
À LA CARTE 9

SPINACH AND OYSTER SALAD

Baby spinach leaves topped with bacon, egg, dried cranberries, mesquite roasted almonds, onions, gorgonzola cheese, cornmeal-dusted oysters and hot bacon dressing

WITH ENTRÉE, ADD 6
À LA CARTE 13

DRESSING SELECTIONS

Blue Cheese

Thousand Island

Ranch

Hot Bacon Vinaigrette

Dijon Vinaigrette

Balsamic Vinaigrette

Honey Mustard

Creamy Miso Ginger

SOUPS

BLUE CRAB BISQUE CUP 6 BOWL 8

With a hint of cayenne and sherry

SOUP DU JOUR CUP 5 BOWL 7

Homemade soup changing daily

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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 percent 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 & CHOP ENTRÉES

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

FILET MIGNON	10 OZ. 48	6 OZ. 38	SIRLOIN	10 OZ. 34
Six or ten ounce center cut tenderloin			Ten ounce lean and flavorful cut	
KANSAS CITY STRIP	16 OZ. 46		TIDE & TUNDRA	59
Sixteen ounce bone-in strip steak			Six ounce filet mignon with our seven ounce roasted lobster tail	
MANHATTAN STRIP	12 OZ. 40		AUSTRALIAN LAMB RACK	48
Twelve ounce Manhattan cut (thick center cut, cleaned)			A six bone rack grilled and presented over mint demi glace	
COWBOY RIBEYE	18 OZ. 49		AUSTRALIAN LAMB CHOP	46
Eighteen ounce bone-in ribeye			Three double cut chops simply grilled and glazed with garlic butter	
RIBEYE	12 OZ. 38		DRY AGED PORK LOIN CHOP	10 OZ. 28
Always juicy and flavorful twelve ounce cut			Ten ounce specially aged bone-in chop grilled and topped with spiced apple chutney	

STEAK ADDITIONS

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

SERVING TEMPERATURES

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL	WE DO NOT GUARANTEE
Cool red center	Warm red center	Warm pink center	Hint of pink in the center	Grey throughout	the quality of a well-done steak.

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SEAFOOD

Includes your choice of soup or Caesar or house salad and your choice of one side item, except where noted.

ATLANTIC SALMON 27
Grilled and glazed with garlic butter

CHILEAN SEABASS NO SIDE ITEM 38
Grilled and served over sautéed spinach and jasmine rice, with pineapple salsa and ponzu sauce

CAROLINA CRAB CAKES NO SIDE ITEM 28
Twin five ounce cakes pan-fried and served with baby greens, honey pecan remoulade, basil oil and crispy wonton strips

CRAB-STUFFED FLOUNDER 27
Topped with a lemon butter sauce

ROASTED LOBSTER TAIL 7 OZ. 37
Seven ounce North Atlantic tail baked with garlic and paprika

GRILLED YELLOWFIN TUNA 26
Drizzled with Sriracha aioli, sprinkled with sesame seeds and scallions

CAROLINA CATFISH 28
Cajun spiced, stuffed with crab imperial and roasted with brown butter

POULTRY

Includes your choice of soup or Caesar or house salad and your choice of one side item.

CHICKEN MARSALA 24
Grilled chicken breast in a sauce of onions, mushrooms and prosciutto

GRILLED CHICKEN PICCATA 22
Marinated chicken breast topped with grilled lemon slices, capers and lemon butter sauce

PASTA

Includes your choice of soup or Caesar or house salad.

THAI SHRIMP PASTA 24
With carrots, peppers and cilantro in a coconut red curry sauce over fettuccine

CHICKEN PENNE ALFREDO 23
Grilled chicken breast over penne pasta in a creamy Romano parmesan sauce, garnished with tomatoes and scallions

WILD MUSHROOM PASTA 22
Shiitake, cremini, and oyster mushrooms sautéed with asparagus, shallots, and fresh thyme in a light cream sauce tossed with penne pasta

SIDE ITEMS

À LA CARTE 5

Fettuccine Alfredo

Sautéed Spinach

Fresh Seasonal Vegetables

Onion Rings

Herbed Rice Pilaf

Creamed Spinach

Parmesan Potato Gratin

Loaded Baked Potato

Mashed Potatoes

Cabernet Mushrooms

French Fries

Steamed Asparagus with Béarnaise

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