



LUNCH SELECTIONS



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.

APPETIZERS

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

SOUPS

BLUE CRAB BISQUE CUP 5 BOWL 7 With a hint of cayenne and sherry	SOUP DU JOUR CUP 4 BOWL 6 Homemade soup changing daily
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SALADS

First choose a protein, then a salad base, and finally a dressing.

PROTEINS

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

SALAD 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

Arugula topped with dried cranberries, Granny Smith apples, roasted walnuts, dijon vinaigrette, tomatoes, 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

DRESSINGS

- Blue Cheese
- Ranch
- Dijon Vinaigrette
- Honey Mustard
- Thousand Island
- Hot Bacon Vinaigrette
- Balsamic Vinaigrette
- Creamy Miso Ginger

ENTRÉES

Served with your choice of one side item, except where noted.

FLAT IRON 6 OZ. 16 Six ounce lean and tender Certified Angus Beef® steak	CORNMEAL CRUSTED FLOUNDER 13 Fried and served with honey pecan remoulade and cole slaw
FILET MIGNON 6 OZ. 28 Six ounce Certified Angus Beef® center cut tenderloin	CAROLINA CATFISH 12 Cajun grilled and topped with pineapple salsa
CHICKEN MARSALA 12 Grilled chicken breast in a savory sauce of onions, mushrooms and prosciutto	TUNA POKE BOWL NO SIDE ITEM 13 Diced yellowfin tuna in a sesame ginger sauce with avocado, carrots, cucumber, cilantro, ginger, jalapeño and crispy wontons over chilled jasmine rice
ATLANTIC SALMON 5 OZ. 13 Five ounce grilled with a blend of pepper and spices	

SANDWICHES

Served with your choice of one side item.

SIGNATURE SANDWICHES

Your choice of an eight ounce Certified Angus Beef® ground chuck patty, a six ounce marinated chicken breast, or a six ounce portion of shaved Certified Angus Beef® prime rib. Each style is served on a toasted bun with lettuce, tomato, shaved red onion, and a pickle spear.

CHOOSE A PROTEIN

GROUND CHUCK PATTY	8 OZ. 13
MARINATED CHICKEN BREAST	6 OZ. 11
SHAVED PRIME RIB	6 OZ. 14

THREE LITTLE PIGS

Applewood smoked bacon, peppered bacon, braised pork belly, and pepperjack pimento cheese

BLUE CHEESE & PEPPERED BACON

MUSHROOM & SWISS
With housemade barbecue sauce

PHILLY

Sautéed onions, mushrooms and bell peppers topped with provolone cheese

CLASSIC

With cheddar cheese and Applewood smoked bacon

PATTY MELT

Griddled on rye bread with caramelized onions, swiss cheese, and Thousand Island dressing

CHICKEN SALAD MELT

Homemade chicken salad on griddled wheat bread with cheddar and tomatoes

SPICY TUNA ROLL

Sashimi tuna with Sriracha aioli, jasmine rice and seaweed salad in a flour tortilla

CHOP HOUSE CLUB

Triple-decker on wheat bread with ham, turkey, bacon, cheddar, swiss, lettuce, tomato and mayonnaise

REUBEN

Warm corned beef top round, sauerkraut, melted swiss cheese and Thousand Island dressing on toasted marble rye bread

PORK BELLY TACOS

Smoky braised pork belly with arugula, Granny Smith apples, fried onions, and miso ginger sauce in flour tortillas

LOW-COUNTRY

TURKEY BLT

Warm turkey and pimento cheese with bacon, lettuce and tomato on grilled sourdough bread

CRAB CAKE SANDWICH

Pan fried and served on a toasted roll with lettuce, tomato and honey pecan remoulade

CAJUN SHRIMP TACOS

Spicy shrimp with lettuce, cheddar cheese, pico de gallo and lemon caper aioli in flour tortillas

GREEK STEAK WRAP

Garlic and rosemary seared beef rolled with lettuce, tomato, onion, tzatziki sauce and feta cheese in a warm flatbread

PASTA

THAI SHRIMP PASTA

With carrots, peppers, and cilantro in a coconut red curry sauce over fettuccine

CHICKEN PENNE ALFREDO

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

WILD MUSHROOM PASTA

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

DESSERTS

MILE HIGH CHOCOLATE CAKE

SERVES 2+ 15

Served with a homemade cappuccino pecan ice cream truffle

KEY LIME PIE

Tart key lime custard and fluffy whipped cream in a graham cracker crust

WHITE CHOCOLATE CRÈME BRÛLÉE

Our famous recipe of creamy smooth custard with a crispy sugar-glazed top and Belgian white chocolate shavings

TURTLE CHEESECAKE

With brown sugar pecans, chocolate and caramel sauces

CHOCOLATE CHIP SKILLET COOKIE

Served with vanilla ice cream, whipped cream, chocolate syrup and topped with a fresh strawberry

PUMPKIN CRANBERRY CAKE

Spiced pumpkin cake layered with walnuts, cranberries, pumpkin cheesecake, and white chocolate icing

TRIPLE CHOCOLATE MOUSSE CAKE

White and milk chocolate mousse over a dense dark chocolate center in a chocolate cookie crust

SIDE ITEMS

À LA CARTE 5

French Fries	Small Tossed or Caesar Salad	Fettuccine Alfredo	Crispy Chips
Herbed Rice Pilaf	Cole Slaw	Fresh Seasonal Vegetables	Fresh Fruit
Onion Rings	Mashed Potatoes	Creamed Spinach	Sautéed Spinach

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.