



APPETIZERS

MAY WE RECOMMEND

SEAFOOD SAMPLER** 44

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** 18

Three medallions with Grand Marnier orange sauce

BAKED BRIE 12

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 9

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-crusting 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

CRAB COCKTAIL 18

Jumbo lump crabmeat served chilled with cocktail sauce and honey aioli

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, heirloom tomatoes, shaved onion, cheddar, sweet peppers, croutons, mesquite almonds, and pepperoncini

INCLUDED
WITH ENTRÉE
À LA CARTE 9

CAESAR

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

INCLUDED
WITH ENTRÉE
À LA CARTE 9

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 10

BABY ICEBERG

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

WITH ENTRÉE, ADD 5
À LA CARTE 10

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 10

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 14

DRESSING SELECTIONS

Blue Cheese

Ranch

Dijon Vinaigrette

Honey Mustard

Thousand Island

Hot Bacon Vinaigrette

Balsamic Vinaigrette

SOUPS

BLUE CRAB BISQUE CUP 7 BOWL 8

With a hint of cayenne and sherry

SOUP DU JOUR CUP 6 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. 40	TIDE & TUNDRA**	64
Six or ten ounce center cut tenderloin			Six ounce filet mignon with our seven ounce roasted lobster tail	
NEW YORK STRIP**		52	AUSTRALIAN LAMB RACK**	53
Fourteen ounce boneless strip steak			A six bone rack grilled and presented over mint demi glace	
MANHATTAN STRIP**		35	AUSTRALIAN LAMB CHOP**	51
Ten ounce Manhattan cut (thick center cut, cleaned)			Three double-cut chops simply grilled and glazed with garlic butter	
COWBOY RIBEYE**		59	DRY AGED PORK LOIN CHOP**	28
Eighteen ounce bone-in ribeye			Ten ounce specially aged bone-in chop grilled and topped with spiced apple mango chutney	
RIBEYE**		40		
Always juicy and flavorful twelve ounce cut				
MOJO-BRAISED PORK SHANK		NO SIDE ITEM 29		
Slowly cooked in a blend of garlic, cumin, jalapeño, oregano, and citrus; served over mashed potatoes and veggies				

STEAK ADDITIONS

OSCAR	14	AU POIVRE	8	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	6	LOBSTER TAIL	28	JUMBO SHRIMP	10
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	
PAN-SEARED SCALLOPS	15						
Three colossal scallops drizzled with garlic butter							

SERVING TEMPERATURES

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL
Cool red center	Warm red center	Warm pink center	Hint of pink in the center	Grey throughout

WE DO NOT GUARANTEE THE QUALITY OF WELL-DONE PRODUCTS!

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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	CRAB-STUFFED FLOUNDER	27
Grilled and glazed with garlic butter		Topped with a lemon butter sauce	
CHILEAN SEABASS	NO SIDE ITEM 38	ROASTED LOBSTER TAIL	39
Grilled and served over sautéed spinach and jasmine rice, with pineapple salsa and ponzu sauce		Seven ounce North Atlantic tail baked with garlic and paprika	
CAROLINA CRAB CAKES	NO SIDE ITEM 28	GRILLED YELLOWFIN TUNA**	26
Twin five ounce cakes pan-fried and served with baby greens, honey pecan remoulade, basil oil and crispy wonton strips		Drizzled with Sriracha aioli, sprinkled with sesame seeds and scallions	
BLACKENED SCALLOPS**	29	STUFFED SALMON	28
Large sea scallops seared with Cajun spices topped with a sweet pineapple relish		Roasted salmon filled with crab imperial and topped with a dill beurre blanc	
		CATCH OF THE DAY	MKT
		Our chef's choice for best seafood of the day	

PASTA

Includes your choice of soup or Caesar or house salad. (NO SIDE ITEM)

THAI SHRIMP PASTA	24	BLACKENED CHICKEN PASTA	23
With carrots, peppers and cilantro in a coconut red curry sauce over fettuccine		Cajun-grilled chicken breasts sliced over penne pasta with sautéed onions and bell peppers in a spicy rosa sauce; garnished with parmesan cheese and green onions	
GRILLED CHICKEN ALFREDO	22	SHRIMP ALFREDO	24
Served over fettuccine in a creamy parmesan and romano cheese sauce; topped with diced tomato, parmesan, and green onions		Sautéed shrimp over fettuccine in a creamy parmesan and romano cheese sauce	

POULTRY

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

CHICKEN MARSALA	24	HOT HONEY CHICKEN	22
Grilled chicken breasts in a sauce of onions, mushrooms and prosciutto		Grilled 6 ounce chicken breasts glazed with spicy honey and topped with crispy onion strings	

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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SPLIT CHARGE: \$5

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