



## APPETIZERS

<b>SEARED CAB® TENDERLOIN TIPS**</b>	20
Served over Grand Marnier orange sauce	
<b>SHRIMP COCKTAIL**</b>	15
Chilled colossal shrimp with horseradish chili sauce	
<b>BRUSCHETTA</b>	12
Garlic grilled sourdough bread topped with tomato basil relish, fresh mozzarella, and basil oil	
<b>SASHIMI TUNA**</b>	13
Thinly sliced, drizzled with sesame ginger vinaigrette, and served with seaweed salad, wasabi, pickled ginger, and soy	
<b>CALAMARI</b>	12
Crispy calamari with black bean salsa, chipotle aioli, and cilantro oil over baby greens	
<b>JUMBO LUMP CRAB DIP</b>	16
Baked blue crab in a creamy blend of cheese, onion, and sage; warm naan bread	

## GULF OYSTERS

<b>CHILLED**</b>	13
On the half shell with cocktail and mignonette sauces	
<b>ROCKEFELLER**</b>	16
Baked with creamed spinach, bacon, and parmesan cheese	

**CONSUMER ADVISORY:\*\***This food may be cooked to order. Consuming raw or undercooked beef, pork, poultry, seafood, shellfish and eggs may cause illness. This risk may be higher in people with certain medical conditions.



## SALADS AND SOUPS

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

### HOUSE

INCLUDED WITH ENTRÉE À LA CARTE 10

Mixed lettuce topped with cheddar, heirloom tomatoes, shaved onion, cucumbers, croutons, mesquite roasted almonds, and sweet drop peppers

### CAESAR

INCLUDED WITH ENTRÉE À LA CARTE 10

Petite head of romaine, creamy Caesar dressing, shaved parmesan, mini heirloom tomatoes, and croutons

### BISTRO

WITH ENTRÉE, ADD 5 À LA CARTE 10

Arugula topped with dried cranberries, granny smith apples, roasted walnuts, Dijon vinaigrette, tomatoes, shaved red onion and crispy wonton strips

### ICEBERG

WITH ENTRÉE, ADD 5 À LA CARTE 10

Thick slice of crisp iceberg lettuce topped with chunky blue cheese dressing, diced tomato, smokey bacon, and shaved onion

### SPINACH & OYSTER

WITH ENTRÉE, ADD 7 À LA CARTE 14

Tender spinach leaves with bacon, mesquite smoked almonds, shaved onion, dried cranberries, egg, blue cheese, cornmeal dusted oysters and hot bacon dressing

### CHOPPED

WITH ENTRÉE, ADD 5 À LA CARTE 10

Parmesan peppercorn dressed iceberg topped with tomato, bacon, cheddar, parmesan, egg, onion, cucumber, crispy onions, and balsamic vinaigrette drizzle

## ADD A PROTEIN

6oz. Grilled Chicken 5 • 10oz. Steak 11 • 10oz. Salmon 10 • 8 count Shrimp 8

## DRESSING SELECTIONS

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

### BLUE CRAB BISQUE

CUP 5 BOWL 8

Creamy soup with lumps of crabmeat, sherry, and a hint of cayenne

**CONSUMER ADVISORY:**\*\*This food may be cooked to order. Consuming raw or undercooked beef, pork, poultry, seafood, shellfish and eggs may cause illness. This risk may be higher in people with certain medical conditions.



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.

<b>FILET MIGNON**</b>	10 OZ. 48 • 6 OZ. 38	<b>FLAT IRON**</b>	10 OZ. 32
Six or ten ounce center cut tenderloin		Ten ounce lean and tender Certified Angus Beef® steak	
<b>NEW YORK STRIP**</b>	14 OZ. 46	<b>DRY AGED PORK LOIN CHOP**</b>	10 OZ. 27
Fourteen ounce boneless strip steak		Ten ounce specially aged bone-in chop grilled and topped with spiced apple mango chutney	
<b>RIBEYE**</b>	12 OZ. 45	<b>AUSTRALIAN LAMB CHOPS**</b>	48
Always juicy and flavorful twelve ounce cut		Two double-cut chops simply grilled and glazed with garlic butter	
<b>COWBOY RIBEYE**</b>	18 OZ. 57		
Eighteen ounce bone-in ribeye			

## STEAK ADDITIONS

<b>CAJUN</b>	5	<b>AU POIVRE</b>	5	<b>BÉARNAISE</b>	5
Blackening spices with Grand Marnier orange sauce		Seared with cracked peppercorns and topped with a brandy cream sauce		Savory emulsion of egg, butter, lemon and tarragon	
<b>GRILLED SHRIMP</b>	8	<b>OSCAR</b>	12	<b>BLACK &amp; BLUE</b>	5
Three jumbo grilled and drizzled with garlic butter		Steamed crabmeat, asparagus and béarnaise		Cajun grilled and blanketed with melted blue cheese	
		<b>ROASTED LOBSTER TAIL</b>	30		
		Seven ounce tail roasted with garlic butter and paprika			

## SERVING TEMPERATURES

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL</b>
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!**

**CONSUMER ADVISORY:\*\***This food may be cooked to order. Consuming raw or undercooked beef, pork, poultry, seafood, shellfish and eggs may cause illness. This risk may be higher in people with certain medical conditions.



## ENTREES

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

<b>CHILEAN SEABASS</b>	NO SIDE ITEM	36
Served over jasmine rice and sauteed spinach with pineapple relish and ponzu sauce		
<b>ATLANTIC SALMON**</b>		28
Grilled with a blend of pepper and spices		
<b>ROASTED LOBSTER TAIL</b>		39
Seven Ounce north Atlantic tail baked with garlic and paprika		
<b>YELLOWFIN TUNA**</b>		26
Grilled Rare and drizzled with sriracha aioli, sprinkled with sesame seeds and scallions		
<b>FETTUCCINE ALFREDO</b>	NO SIDE ITEM	25
Creamy romano and parmesan cheese sauce topped with shaved parmesan, diced tomato, and scallions <i>add Shrimp · Salmon · Steak · Chicken</i>		
<b>CHICKEN MARSALA</b>		24
Two 6 ounce breasts topped with a brown sauce loaded with prosciutto, onions, and mushrooms		
<b>CRAB CAKES</b>	NO SIDE ITEM	28
Twin pan roasted lump crab cakes served with honey pecan remoulade, baby greens, and crispy wonton strips		
<b>POKE BOWL</b>	NO SIDE ITEM	26
Diced chilled tuna served with jasmine rice, carrot, crispy wontons, cilantro, sesame ginger vinaigrette, avocado, and cucumber		
<b>HOT HONEY CHICKEN</b>		23
Two grilled 6 ounce breasts glazed with spicy honey and topped with crispy fried onions		
<b>CLASSIC BURGER</b>		18
Choice of 8 oz CAB ground chuck patty or marinated chicken breast topped with cheddar, applewood smoked bacon, lettuce, tomato, shaved onion, and pickle spear on a toasted brioche bun		

## SIDE ITEMS

À LA CARTE 5

Steamed Garlic and Herb Broccoli • Creamed Spinach • Rosemary Fries • Beer Battered Onion Rings  
Fettuccine Alfredo • Mashed Potatoes • Jasmine Rice • Sauteed Spinach • Loaded Baked Potato  
Pepperjack Pimento Macaroni and Cheese • Steamed Asparagus with Béarnaise Sauce

SPLIT CHARGE: \$5

**CONSUMER ADVISORY:\*\***This food may be cooked to order. Consuming raw or undercooked beef, pork, poultry, seafood, shellfish and eggs may cause illness. This risk may be higher in people with certain medical conditions.

[ChopHousesofNC.com](http://ChopHousesofNC.com)