



Dinner

Starters

Truffle Scented Parmesan Idaho Potato Fries	3.95
Crispy Portobello Mushrooms with a Gorgonzola-Rosemary Dipping Sauce	5.95
Saganaki – Opa! ~ Melted Mild Greek Cheese, Flamed at your table with Warm Pita	6.95
Battered Onion Blossom with a Cajun Ranch Dressing	6.95
BBQ Chicken Pizza with Smoked Gouda, Carmelized Red Onion and Basil	6.95
Chargrilled Jumbo Chicken Wings with Cilantro Cole Slaw	7.95
Flash Fried Basil Scented Calamari with Sundried Tomato Pesto Aioli	7.95
Seared Tuna ~ Suggested Rare with a Sesame Salad, Wasabi and Soy Sauce, <i>Chopsticks Optional</i>	9.95

Soups and Main Plate Salads

Seasonal Soup of the Day ~ The Chef's daily inspiration	3.50
French Onion Soup ~ Baked with a Garlic Crouton and Melted Swiss	3.95
Charleston She Crab Soup ~ Blue Crab, Sweet Peppers, Cream and a Touch of Sherry	4.50
“The Wedge” ~ Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese and Chunky Bleu Cheese Dressing	6.95
Chophouse Salad ~ Chopped Greens, Tomatoes, Carrots, Chick Peas, Bermuda Onions, Hard Boiled Egg and our Lemon Herb Vinaigrette	6.95
Classic Caesar Salad ~ Romaine Hearts, Garlic Croutons, Shaved Parmesan, Puffed Capers and Homemade Caesar Dressing	6.95
Thai Noodle Salad ~ Baby Greens, Cucumbers, Carrots, Noodles, Peanuts, Cilantro and Sweet Thai Dressing	6.95
Greek Tavern Salad ~ Mixed Greens, Chopped Romaine, Feta Cheese, Greek Olives, Red Onions, Tomatoes, Croutons and Lemon – Oregano Dressing	7.50
Fresh Berry Salad ~ Mixed Greens, Strawberries, Toasted Pecans, Bleu Cheese Crumbles, Baby Tomatoes with a Light Berry Vinaigrette	7.95

* Enhance any Salad with Chicken - 2.95 or Shrimp 4.95

**Upgrade to a Specialty Soup add 1.00 or any Salad with Entrée for 2.50

Sandwiches

All Sandwiches served with French Fries or Sweet Potato Fries

The Chicken Grinder ~ with Pit Ham, Smoked Gouda, Bacon, Lettuce, Tomato, Mayo on Toasted Sourdough	8.95
The Wagyu Burger ~ 100% Kobe Beef, Swiss, Mushrooms, Crispy Onions and Horseradish Sauce	9.95
Bison Bacon Cheeseburger ~ All American Bison with Crisp Bacon and Melted American Cheese	9.95

Gift Cards and Menus available at the hostess stand.

*Feel free to share our generous portions for an additional 5.00

*A 20% gratuity will be added to parties of 6 or more

Pastas

All pastas served with Soup, Chophouse Salad or Caesar and Freshly Baked Bread with dipping oil

Fresh House Made Linguini with Wild Mushrooms, Crushed Tomatoes, Roasted Garlic and Reggiano Cheese	12.95
Creamy Parmesan Alfredo with Sun Dried Tomatoes, Broccoli and Sea Shell Pasta	13.95
*Also available with Marinara Sauce and Whole Wheat Pasta	Add Chicken 16.95
	Add Shrimp 18.95
Maine Lobster Spaghetti ~ Crushed Tomatoes, Basil, Garlic, White Wine and Butter	19.95

Chophouse Entrees

All entrees served with Soup or Salad, Freshly Baked Bread, Today's Vegetable Preparation and Yukon Gold Mash, Cheddar Grits, Baked Potato, Baked Sweet Potato, Herb Cous Cous, French Fries or Sweet Potato Fries

Buttermilk Fried Chicken Breast ~ with Creamy Smoked Gouda Mac-n-Cheese and Cajun Ranch Dip	15.95
Pecan Crusted Double Chicken Breast ~ with a Honey-Scallion Citrus Butter	15.95
Grouper "Francaise" ~ Battered and Lightly Pan Fried with Lemon Caper Sauce	16.95
Fresh Mountain Trout ~ Farm raised in Andrews, NC. Sautéed with an Orange-Cilantro Sprout Salad	17.95
Grilled Farm Raised Salmon with Cracked Mustard and Honey Glazed White Shrimp	18.95
Pan Seared Red Snapper with Smoked Bacon, Sweet Corn and Thyme	18.95
Spice Crusted Sashimi Tuna ~ #1 Grade – Served with a Cilantro-Peanut Dipping Sauce ~ Suggested Rare	22.95
The Chophouse Seafood Platter ~ Battered, Broiled or Blackened: Shrimp, Crabcake and Grouper, Fries, Cole Slaw, Hushpuppies and Homemade Tartar	19.95
Maryland Lump Crabcakes ~ Sweet Crab with Peppers, Shallots, Fresh Herbs and Housemade Tartar Sauce	21.50
Maine Lobster Tails ~ Butter Roasted with Fresh Lemon	Single 22.95
* Add a Lobster Tail to any Entrée 9.00	Double 31.95

Steaks and Chops

MURPHY'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB

Garlic and Herb marinated and seasoned Prime Rib. Slow roasted for five hours,
Served from rare to well in the following cuts:

	10oz – 16.95	14oz - 20.95	16oz – 23.95	24oz – 29.95
Hand Carved "USDA" Filet Mignon ~ Port Wine – Thyme Reduction				6 oz. 23.95
* Béarnaise Sauce available upon request.				8 oz. 27.95
				10 oz. 31.95
Portobello Filet Mignon au Poivre~Peppercorn Crusted and Pan Seared on a Grilled Portobello with Brandied Cream				6oz. 24.95
				8oz. 28.95
Tuscan Tenderloin Tips ~ with Mushrooms, Garlic, Olive Oil and Crispy Vidalia Onion Rings				18.95
Center Cut Rib Eye Steak ~ 14 oz. with Sautéed Mushrooms and our Herb Steak Butter				23.95
Grilled Sirloin Steak ~ 12oz. with Horseradish-Dijon Crust with Bourbon Peppercorn Sauce				19.95
Double Cut Pork Rib Chop ~ Boneless and Pan Sautéed with Figs, Goat Cheese and a Blackberry Port Wine Sauce				16.95

Gluten Free and Vegan Meals Can Be Prepared Upon Request

James Reaux ~ Chef/Owner
Manager

Jai Beasley~ Executive Chef

David Lowe~ General