



## Lunch

### 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 Bread	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 Salads

Seasonal Soup of the Day ~ The Chef's Daily inspiration	2.95
Charleston She Crab Soup ~ Blue Crab, Sweet Peppers, Cream and a Touch of Sherry	3.95
French Onion Soup ~ Baked with a Garlic Crouton and Melted Swiss	3.95
<b>Soup and Salad Combo</b> ~ Enjoy a cup of today's soup and a half size portion of any salad	6.95
Chophouse Salad ~ Chopped Greens, Tomatoes, Carrots, Chick Peas, Bermuda Onions, Hard Boiled Egg and our Lemon Herb Vinaigrette	4.95
Classic Caesar Salad ~ Romaine Hearts, Garlic Croutons, Shaved Parmesan, Puffed Capers and Homemade Caesar Dressing	5.95
Greek Tavern Salad ~ Mixed Greens, Chopped Romaine, Feta Cheese, Greek Olives, Red Onions, Tomatoes, Croutons and Lemon – Oregano Dressing	5.95
Thai Noodle Salad ~ Baby Greens, Cucumbers, Carrots, Noodles, Peanuts, Cilantro and Sweet Thai Dressing	6.50
“The Wedge” ~ Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese and Chunky Bleu Cheese Dressing	6.50
Fresh Berry Salad ~ Mixed Greens, Strawberries, Toasted Pecans, Bleu Cheese Crumbles, Baby Tomatoes with a Light Berry Vinaigrette	6.95

Enhance any of our Salad's by adding one of the following:

Herb Grilled Chicken Breast	2.95	Grilled or Blackened Grouper	3.95
Grilled Atlantic Salmon Filet	5.95	5 Jumbo Shrimp	4.95
Lump Crabcake	6.50	Grilled Sirloin Steak	6.95
Seared Ahi Tuna		6.95	

**Gift Cards** and Menus available at the hostess stand.

\*Feel free to share our generous portions for an additional 2.00





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

## Chophouse Burgers

All Sandwiches and Burgers are served with French Fries, Sweet Potato Fries, Cole Slaw or Pasta Salad


Flame Grilled Fresh USDA Burger with Choice of Cheese, Lettuce, Tomato and Onion on a Toasted Kaiser	6.50
Vegetarian Portobello Burger ~ Provolone, Tomato, Truffle Dressed Greens on Grilled Ciabatta	6.95
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

## Sensational Sandwiches

 Albacore Tuna Melt Panini ~ Pressed with Melted Cheddar on Sourdough or Whole Wheat Bread	6.95
 California BLT-A ~ Crisp Smoked Bacon, Lettuce, Tomato, Avocado and Mayonnaise on Toasted Whole Wheat	6.95
 The Chicken Grinder –Grilled with Pit Ham, Smoked Gouda, Bacon, Leaf Lettuce, Tomato and Mayonnaise on Toasted Sourdough	7.95
Blackened Chicken Quesadilla with Peppers, Onions, Jack and Cheddar on a Grilled Tortilla with Salsa and Sour Cream	7.95
Roasted Turkey Gyro ~ Feta, Cucumber, Greens, Tomato and Oregano Dressing in a Warm Pita	7.95
Grilled, Blackened or Fried Grouper Sandwich ~ Served on a Torpedo Roll with Lettuce, Tomato and Homemade Tartar Sauce	8.95
 Prime Rib Dip Sandwich ~ Shaved Prime Rib with Melted Provolone on Toasted French Bread with Rich au Jus	8.95
Grilled Atlantic Salmon BLT ~ Smoked Bacon, Lettuce, Tomato on Sourdough or Whole Wheat	9.95

\*Substitute a cup of today's soup add 1.00 or side salad add 2.50

\*Upgrade Truffled-Parmesan Fries add 2.00

<b>Soup and Sandwich</b> ~ Enjoy a cup of today's soup and a half of any selected sandwich 	7.50
--	------

## Specialty Plates

Homemade Deep Dish Quiche Lorraine ~ with Swiss, Bacon and a Chophouse Salad	7.95
Buttermilk Chicken Fingers ~ Tender, Boneless and Hand Breaded with Crisp Fries, Ranch or Honey Mustard Sauce.	8.50
Fish and Chips ~ Buttermilk Battered Grouper, French Fries, Cole Slaw, Hush Puppies and Tartar Sauce	9.95
Grilled Peppercorn Crusted Sirloin Steak -8 oz. cut with Portobello Mushroom Fries, Sliced Tomato, and Rosemary-Bleu Cheese Sauce	12.95
Fresh Housemade Linguini with Wild Mushrooms, Crushed Tomatoes, Roasted Garlic and Reggiano Cheese	7.95
Creamy Parmesan Alfredo with Sun Dried Tomatoes, Broccoli and Sea Shell Pasta	8.95
Also available with Marinara Sauce and Whole Wheat Pasta	Add Chicken 10.95
	Add Shrimp 12.95

Maine Lobster Spaghetti ~ Crushed Tomatoes, Basil, Garlic, White Wine and Butter

13.95

*Gluten Free and Vegan Meals Can Be Prepared Upon Request*

James Reaux ~ Chef/Owner  
General Manager

Jai Beasley ~ Executive Chef

David Lowe ~