



Dinner

Appetizers

Greek Pizza Kalamata Olives, Feta, Basil, Garlic, Oregano and Olive Oil 11.99

Hand Battered Fresh Mozzarella Lollipops
Chophouse Marinara 8.99

Warm Maryland Crab, Bacon and Cheddar Dip
with Crisp Tortillas 12.99

Flash Fried Calamari with Lemon Confit, Candied Serrano's and a Sweet Thai Chile Sauce 11.99

gf **Parmesan Truffle Wedge Fries**
with a Roasted Garlic and Herb Dip 7.99

gf **Seared Tuna**
Suggested Rare with a Sesame Salad, Wasabi, Pickled Ginger & Soy Sauce, *Chopsticks Optional* 13.99

Soups & Main Plate Salads

Whim of the Day - Chef's Soup Creation 3.99 Cup / 5.99 Bowl

French Onion Soup
Garlic Crouton & Melted Swiss 6.99

Charleston She Crab Soup
Blue Crab, Sweet Peppers, & Sherry 6.99 Cup / 9.99 Bowl

gf **"The Wedge"**
Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese & Chunky Bleu Cheese Dressing 12.99

Classic Caesar Salad
Romaine Hearts, Garlic Croutons, Parmesan, Puffed Capers & Homemade Caesar Dressing 8.99

gf **Super Foods Salad**
Toasted Quinoa, Pecans, Baby Kale, Craisins, & Feta Cheese on Baby Greens
with a Pecan - Vidalia Onion Dressing 13.99

gf **The "LaPrade's Salad"**
Hearts of Romaine, Bleu Cheese, Bacon, Tomatoes, Craisins and Toasted Pecans 13.99

*** Enhance any salad by adding:**

Basil Rubbed Chicken Breast 3.99 - Grilled Jumbo Shrimp 7.99 - Grilled or Blackened Catch 5.99
Pecan Chicken Salad 4.99 - Seared Ahi Tuna 8.99

****Upgrade to a Specialty Soup add 2.00 or any Premium Salad with Entrée for 3.00**

Sandwiches

with French Fries, Sweet Potato Fries, Cole Slaw or Pasta Salad

The Steakhouse Burger
Double Beef, Mushrooms, Bleu Cheese, Crispy Onions and Steak Butter on a Toasted Kaiser 16.99

Grilled, Blackened or Fried Fish Sandwich
on a Hoagie Roll with Lettuce, Tomato & a side of Tartar 14.99

Steaks & Chops

Served with Soup, Chophouse Salad or Caesar Salad, Fresh Bread, Chef's Vegetable Preparation & Yukon Gold Mash, Stone Ground Cheddar Grits, Baked Potato, Maple Baked Sweet Potato, French Fries or Sweet Fries

****Add a Butter Roasted Lobster Tail to any Entrée 18.99**

MURPHY'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB au Jus

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

10oz – 27.99

14oz - 31.99

16oz – 35.99

24oz – 44.99



Hand Carved "USDA" Filet Mignon
Port Wine – Thyme Reduction 6 oz. 30.99



Flame Grilled Rib Eye Steak 14 oz.
with Signature Chophouse Steak Butter  34.99

Complement your steak with one of the Chef's Signature Preparations

5 Shrimp – Blackened and Grilled 7.99

Mushroom and Truffle – Garlic Butter, Sautéed
Mushroom and Truffle Oil 5.99

5 oz. Maine Lobster Tail – Warm Drawn Butter 18.99

Bleu Cheese Crusted – Melted Crumbled Bleu Cheese
and Roasted Garlic 4.99

Seafood

The Chef's Fresh Catch of the Day
Simply Prepared / Market Price

Shrimp au Gratin (10 pc.)
Baked in a Parmesan Cream Sauce
topped with Herb Bread Crumbs 26.99

Toasted Pistachio Crusted Atlantic Salmon
with a Meyer Lemon Butter 23.99



Pan Roasted Seabass
with a Maine Lobster Sauce 24.99

Specialties

Crisp Boneless Fried Chicken Smoked Gouda Mac-
n-Cheese & Whole Grain Honey Mustard Sauce
18.99

Creamy Parmesan Alfredo
Sundried Tomato, Broccoli & Penne Pasta 16.99
with Chicken 3.99, Shrimp 7.99, Lobster 18.99
*Available with Marinara Sauce

Italian Chicken Parmesan
with Fresh Mozzarella, Parmesan, Rich Tomato
Sauce, Italian Herbs and Buttered Pasta 18.99



Asian Stir Fry Bowl
with Quinoa, Broccoli, Carrots and Peppers in a
Garlic Sweet Thai Chile Sauce 15.99
Add Chicken 3.99, Shrimp 7.99

Signature Sides 3.00 each

Asparagus ~ Sautéed Mushrooms ~ Truffled Parmesan Fries
Smoked Gouda Mac-n-Cheese, Loaded Yukon Mashed Potatoes



Indicates Gluten Free Menu Option

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food born illness"*

James Reaux ~ Chef/Owner

Ivan Pena ~ Executive Chef

Karen Smith ~ General Manager

Paul Donnelly ~ Sous Chef