



Dinner

Appetizers

Rustic Caprese Flatbread with Hot House Tomatoes, Fresh Mozzarella, Basil Leaves, EVO and Aged Balsamic 9.99

Hand Battered Fresh Mozzarella Lollipops
Chophouse Marinara 7.99

House Smoked Salmon Dip with Lemon, Dill, Cream Cheese and Capers, with Sea Salt Crostini 10.99

Flash Fried Calamari with Lemon Confit, Candied Serrano's and a Sweet Thai Chile Sauce 10.99

Battered Onion Blossom Cajun Ranch Dip 7.99

Parmesan Truffle Wedge Fries with a Roasted Garlic and Herb Dip 6.99

 **Seared Tuna**

Suggested Rare with a Sesame Salad, Wasabi, Pickled Ginger & Soy Sauce, *Chopsticks Optional* 12.99

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

 **"The Wedge"**

Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese & Chunky Bleu Cheese Dressing
Small 7.99 / Large 9.99

 **Greek Tavern Salad**

Tender Greens, Tomatoes, Olives, Feta Cheese, Cucumbers, Red Onions and a Greek Oregano Vinaigrette Small 6.99 / Large 8.99

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan, Puffed Capers & Homemade Caesar Dressing
Small 6.99 / Large 8.99

 **Super Foods Salad**

Toasted Quinoa, Pecans, Baby Kale, Craisins, & Goat Cheese on Baby Greens with a Pecan - Vidalia Onion Dressing Small 8.99 / Large 10.99

*** Enhance any salad by adding:**

Basil Rubbed Chicken Breast 3.99 - Grilled Jumbo Shrimp 5.99 - Grilled or Blackened Catch 5.99

Albacore Tuna Salad 3.99 - Pecan Chicken Salad 4.99

****Upgrade to a Specialty Soup add 1.50 or any Premium Salad with Entrée for 3.00**

Sandwiches

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

Chophouse Chicken Salad Croissant Sandwich

with Pecans, Celery, Sundried Cranberries, Baby Greens & Tomato 10.99

Grilled, Blackened or Fried Fish Sandwich

on a Hoagie Roll with Lettuce, Tomato & a side of Tartar 12.99

Prime Rib Dip

Shaved Thin with Provolone, French Bread and Rich au Jus 16.99

Steaks & Chops

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

****Add a Maine Lobster Tail to any Entrée 14.99**

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

Béarnaise Sauce available upon request 3.00



Flame Grilled Rib Eye Steak 14 oz.

with Signature Chophouse Steak Butter  34.99

Steak Complements

5 Shrimp – Blackened and Grilled 5.99

Oscar Style – Warm Lump Crab Cake, Asparagus, Homemade Béarnaise Sauce 9.99

Mushroom and Truffle – Garlic Butter, Sautéed Mushroom and Truffle Oil 4.99

5 oz. Maine Lobster Tail – Warm Drawn Butter 14.99

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

Golden Fried Jumbo Shrimp Platter (8 pcs)

with our Housemade Cocktail Sauce 22.99



Georgian Peach Salmon Filet Spice Rubbed and Grilled with White Peaches & Brown Sugar 20.99



Fresh Carolina Mountain Trout

Crusted with Almonds, Pan Sautéed with a Meyer Lemon Butter 18.99

Maryland Crab Cakes

Broiled served with a Remoulade Sauce 26.99

Specialties



Sesame Teriyaki Glazed "Baby Back Ribs"

Half Rack 15.99 / Full Rack 21.99

Crisp Boneless Fried Chicken Smoked Gouda Mac-n-Cheese & Whole Grain Honey Mustard Sauce 16.99

Creamy Parmesan Alfredo

Sundried Tomato, Broccoli & Penne Pasta 15.99 with Chicken 3.99, Shrimp 5.99, Lobster 14.99

*Available with Marinara Sauce

Italian Chicken Parmesan

with Fresh Mozzarella, Parmesan, Rich Tomato Sauce, Italian Herbs and Buttered Pasta 16.99



Asian Stir Fry Bowl

with Grilled Chicken, Quinoa, Broccoli, Carrots and Peppers in a Garlic Sweet Thai Chile Sauce 15.99

Signature Sides 3.00 each

Fresh Asparagus ~ Sautéed Mushrooms ~ Truffled Parmesan Fries
Smoked Gouda Mac-n-Cheese, Loaded Yukon Mashed Potatoes ~ Crisp Thick Cut Onion Rings



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

Andrew Munnis ~ General Manager