



Dinner

Appetizers

Greek Pizza Kalamata Olives, Feta, Spinach, Garlic, Oregano and Olive Oil 10.99

Hand Battered Fresh Mozzarella Lollipops

Chophouse Marinara 7.99

Fresh Atlantic Salmon Wellington wrapped in Puff Pastry with a Dill Sauce 11.99

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

 **The Original Spinach Salad**

Baby Spinach, Bacon, Hard Boiled Egg, Mushrooms and Tomatoes with Hot Bacon Dressing
Small 7.99 / Large 9.99

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, & Feta 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

Pecan Chicken Salad 4.99 - Seared Ahi Tuna 8.99

****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

The Steakhouse Burger

Double Beef, Mushrooms, Bleu Cheese, Crispy Onions and Steak Butter on a Toasted Kaiser 14.99

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 – 29.99

14oz - 37.99

16oz – 42.99

24oz – 48.99




Hand Carved "USDA" Filet Mignon

Port Wine – Thyme Reduction 6 oz. 33.99

Béarnaise Sauce available upon request 3.00



Flame Grilled Rib Eye Steak 14 oz.

with Signature Chophouse Steak Butter  37.99



Flame Grilled Center Cut Top Sirloin Steak 8 oz. 26.99

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

5 Shrimp – Blackened and Grilled 5.99

Fresh Atlantic Salmon Wellington

wrapped in Puff Pastry with a Dill 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

Shrimp au Gratin (10 pc.)

Baked in a Parmesan Cream Sauce
topped with Herb Bread Crumbs 22.99

Toasted Pistachio Crusted Atlantic Salmon
with a Meyer Lemon Butter 21.99



Pan Roasted Seabass

on Sautéed Baby Spinach with a Maine Lobster Sauce
24.99

Specialties



Grilled Chimichurri Pork Tenderloin with
Yucca Frita in a Garlic and Herb Marinade 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 Quinoa, Broccoli, Carrots and Peppers in a
Garlic Sweet Thai Chile Sauce 13.99
Add Chicken 3.99, Shrimp 5.99

Signature Sides 3.00 each

Asparagus ~ Sautéed Spinach ~ 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