

# Starters

# DINNER

PIZZA MARGHERITA	\$10.99
RIPE TOMATOES, FRESH MOZZARELLA, TOMATO SAUCE & BASIL	
HAND BATTERED FRESH MOZZARELLA LOLLIPOPS	\$8.99
WITH CHOPHOUSE MARINARA	
FRIED GREEN TOMATO STACK	\$8.99
WITH PIMENTO CHEESE & SMOKED TOMATO SAUCE	
FLASH FRIED CALAMARI	\$11.99
WITH LEMON CONFIT, CANDIED SERRANO'S & A SWEET THAI CHILI SAUCE	
BATTERED ONION BLOSSOM	\$7.99
WITH CAJUN RANCH DIP	
PARMESAN TRUFFLE WEDGE FRIES (GF)	\$7.99
WITH A ROASTED GARLIC & HERB DIP	
SEARED TUNA SUGGESTED RARE(GF)	\$13.99
CHOPSTICKS OPTIONAL WITH SESAME SALAD, WASABI, PICKLED GINGER & SOY SAUCE	

# Soups & Main Plate Salads

WHIM OF THE DAY - CHEF'S SOUP CREATION	CUP \$3.99	BOWL \$5.99
FRENCH ONION SOUP		\$6.99
WITH GARLIC CROUTON & MELTED SWISS		
CHARLESTON SHE CRAB SOUP	CUP \$6.99	BOWL \$9.99
BLUE CRAB, SWEET PEPPERS & SHERRY		
THE ORIGINAL SPINACH SALAD (GF)	SMALL \$7.99	LARGE \$9.99
BABY SPINACH, BACON, HARD BOILED EGG, MUSHROOM & TOMATO		
WITH HOT BACON DRESSING		
CLASSIC CAESAR SALAD	SMALL \$6.99	LARGE \$8.99
ROMANE, GARLIC CROUTONS, PARMESAN, PUFFED CAPERS & HOMEMADE CAESAR DRESSING		
*THE WEDGE* (GF)	SMALL \$7.99	LARGE \$9.99
CRISP LETTUCE, TOMATO, RED ONION, BACON, BLEU CHEESE & BLEU CHEESE DRESSING		
WINTER HARVEST SALAD (GF)	SMALL \$8.99	LARGE \$10.99
CANDIED PECANS, GREEN APPLES, GOAT CHEESE, BABY GREENS		
WITH FRESH APPLE VINAIGRETTE		
*ENHANCE ANY SALAD BY ADDING:		
BASIL RUBBED CHICHEN BREAST \$3.99	GRILLED OR BLACKENED CATCH \$6.99	
GRILLED JUMBO SHRIMP \$6.99	SEARED AHI TUNA \$8.99	
PECAN CHICKEN SALAD \$4.99	TUNA SALAD 4.99	
**UPGRADE TO A SPECIALTY SOUP ADD \$2.50 OR ANY PREMIUM SALAD WITH ENTREE FOR \$4.00		

# Sandwiches

with French Fries, Sweet Potato Fries, Cole Slaw or Pasta Salad / Gluten Free Bun Available for \$2.00

NORTH CAROLINA SMOKEHOUSE BURGER	\$13.99
WITH BACON, PIMENTO CHEESE, ONION RING, LETTUCE, TOMATO & A SIDE OF BBQ SAUCE	
ON TOASTED BRIOCHE	
GRILLED, BLACKENED OR FRIED FISH SANDWICH	\$13.99
ON A HOAGIE ROLL WITH LETTUCE, TOMATO & A SIDE OF TARTAR	
FRENCH ONION PRIME RIB DIP SANDWICH	\$15.99
SHAVED THIN WITH SWISS CHEESE, CARMELIZED ONIONS, FRENCH BREAD & RICH AU JUS	

(GF) INDICATES A GLUTEN FREE MENU OPTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# Steaks

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**

## THE MURPHY'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB AU JUS

GARLIC HERB MARINATED & 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 6oz (GF)**

**\$33.99**

PORT WINE ~ THYME REDUCTION

BÉARNAISE SAUCE AVAILABLE UPON REQUEST \$4.00

**FLAME GRILLED RIB EYE STEAK 14oz (GF)**

**\$37.99**

WITH SIGNATURE CHOPHOUSE STEAK BUTTER

**FLAME GRILLED CENTER CUT TOP SIRLOIN STEAK 8oz**

**\$26.99**

**TOURNEDOS OF BEEF AU POIVRE**

**\$28.99**

TWO 4OZ MEDALLIONS, PEPPER CRUSTED WITH A BRANDY SAUCE

**\*COMPLEMENT YOUR STEAK WITH ONE OF THE CHEF'S SIGNATURE PREPARATIONS\***

5 SHRIMP - BLACKENED OR GRILLED \$6.99

FRESH JUMBO LUMP CRABCAKE \$11.99

BLEU CHEESE CRUSTED \$4.99

TRUFFLE MUSHROOMS \$4.99

5OZ. MAINE LOBSTER TAIL-WARM DRAWN BUTTER \$14.99

# Seafood, Poultry & Pasta

THE CHEF'S FRESH CATCH OF THE DAY

MARKET PRICE

SIMPLY PREPARED

**FRESH JUMBO LUMP CRABCAKES**

**\$28.99**

LIGHTLY BREADED, COOKED GOLDEN BROWN WITH CAPER TARTAR SAUCE

**NORTH ATLANTIC SALMON (GF)**

**\$22.99**

GOAT CHEESE CRUSTED NORTH ATLANTIC SALMON WITH A FIG REDUCTION

**LOCAL MOUNTAIN STREAM TROUT (GF)**

**\$24.99**

WITH TOASTED PECANS & A VERMONT MAPLE BUTTER

**SMOKED BEEF BRISKET**

**\$23.99**

WITH BOURBON BBQ & TRUFFLE PARMESAN MASH

**CRISP BONELESS FRIED CHICKEN**

**\$16.99**

SMOKED GOUDA MAC-N-CHEESE & WHOLE GRAIN HONEY MUSTARD SAUCE

**CREAMY PARMESAN ALFREDO, SUNDRIED TOMATO, BROCCOLI & PENNE PASTA**

**\$15.99**

WITH CHICKEN \$3.99 / SHRIMP \$6.99 / LOBSTER \$14.99 \*AVAILABLE WITH MARINARA SAUCE

**ITALIAN CHICKEN PARMESAN**

**\$16.99**

WITH FRESH MOZZARELLA, PARMESAN, RICH TOMATO SAUCE, ITALIAN HERBS & BUTTERED PASTA

**PASTA ALLA MARINARA**

**\$12.99**

"COOKED TO ORDER" FRESH FETTUCCINE, OUR HOUSE-MADE MARINARA SAUCE, TOPPED WITH PARMESAN CHEESE

# Signature Sides

\$3.99 each

ASPARAGUS ~ SAUTÉED SPINACH ~ SAUTÉED MUSHROOMS ~ THICK CUT ONION RINGS

TRUFFLED PARMESAN FRIES - SMOKED GOUDA MAC-N-CHEESE ~ LOADED YUKON MASHED POTATOES

JAMES REAUX - CHEF/OWNER

TODD BAKER - EXECUTIVE CHEF

SPENCER GENTLE-SOUS CHEF

MARK HELTZEL-GENERAL MANAGER