



Dinner

Appetizers

Chicken "Cordon Bleu" Flatbread with Dijonnaise, Smoked Ham, Swiss Cheese & Parmesan 9.99

Battered Onion Blossom Cajun Ranch Dip 7.99

Hand Battered Fresh Mozzarella Lollipops
Chophouse Marinara 6.99

Parmesan Portobello Mushroom Fries
Gorgonzola-Rosemary Sauce 6.99

Flash Fried Basil Scented Calamari
San Marzano Tomato Sauce 8.99

Margherita Flatbread

with Fresh Tomato, Tomato Sauce, Mozzarella, Basil & Balsamic 8.99

Warm Crab au Gratin

with Jumbo Crabmeat, Leeks, Boursin Cheese & Fresh Herbs. Served with Garlic Crostini 10.99

Seared Tuna

Suggested Rare with a Sesame Salad, Wasabi, Pickled Ginger & Soy Sauce, *Chopsticks Optional* 10.99

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 4.99

Charleston She Crab Soup

Blue Crab, Sweet Peppers, & Sherry 5.99 Cup / 8.99 Bowl

 **"The Wedge"**

Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese & Chunky Bleu Cheese Dressing 8.99

 **Chophouse Salad**

Baby Greens, Tomato, Carrot, Cucumber, Chick Peas, Onion & Lemon Herb Vinaigrette 7.99

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan, Puffed Capers & Homemade Caesar Dressing 7.99

 **Summer Berry Salad**

Baby Greens, Strawberries, Bleu Cheese, Pecans & Tomatoes with a Berry Vinaigrette 9.99

 **Super Foods Salad**

with Toasted Quinoa, Pecans, Spinach, Craisins, & Goat Cheese on Baby Greens with a Pecan - Vidalia Onion Dressing 9.99

*** Enhance any salad by adding:**

Basil Rubbed Chicken Breast 3.99 - Grilled Jumbo Shrimp 5.99 - Grilled or Blackened Catch 4.99
Butter Roasted Lobster 9.99

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

Sandwiches

with French Fries or Sweet Potato Fries

Hot Pressed Boar's Head Turkey Cuban Sandwich

Black Forest Ham, Swiss Cheese, Sliced Pickles & Dijonnaise on a Hoagie Roll 11.99

Bison Bacon Cheeseburger

American Bison, Bacon, American Cheese, L.T.O. on a Toasted Kaiser 11.99

Grilled, Blackened or Fried Fish Sandwich

on a Torpedo Roll with Lettuce, Tomato & Tartar 10.99

Organic Hormone Free Turkey Burger

Flame Grilled with Bacon, Baby Lettuce, Tomato & Sweet Onion-Mango Jam on Toasted Brioche 10.99



Steaks & Chops

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

****Add a Lobster Tail to any Entrée 12.00**

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 – 18.99

14oz - 22.99

16oz – 25.99

24oz – 31.99



Hand Carved "USDA" Filet Mignon

Port Wine – Thyme Reduction 6 oz. 27.99

Béarnaise Sauce available upon request 2.50



Flame Grilled Rib Eye Steak 14 oz.

with Signature Chophouse Steak Butter  24.99

Roasted Garlic & Candied Bacon Crusted Rib Eye Steak Thick Sliced Chipotle Battered Onion Rings 25.99



Center Cut New York Strip Steak

10 oz. Seasoned with Red Sea Salt 22.99

Seafood

Chophouse Shellfish Platter Maine Lobster Tail, Crabcake and Jumbo Shrimp with Drawn Butter and Lemon 27.99



Fresh Jumbo Maine Sea Scallops wrapped in Bacon with a Blueberry - Ancho Barbeque Glaze 24.99



Georgian Peach Salmon Filet Spice Rubbed and Grilled with White Peaches and Brown Sugar 18.99

Fresh Carolina Mountain Trout

Candied Pecans, Grand Marnier & Brown Butter 18.99

The Chef's Fresh Catch of the Day

Simply Prepared / Market Price

Specialties



Pan Seared Center Cut Pork Loin

with a Tennessee Honey Bourbon Glaze and Heirloom Tomato Relish 17.99

Crisp Boneless Fried Chicken Smoked Gouda Mac-n-Cheese & Whole Grain Honey Mustard Sauce 15.99

Creamy Parmesan Alfredo

Sundried Tomato, Broccoli & Penne Pasta 14.99
with Chicken 3.99, Shrimp 5.99, Lobster 9.99

*Available with Marinara Sauce

Baked Chicken "San Marzano"

with Crushed Tomato Sauce, Garlic & Three Cheeses 16.99

Lemon Capellini Pasta

with Baby Leeks, Garlic, Parsley & Cream 14.99
with Chicken 3.99, Shrimp 5.99, Lobster 9.99

Available Sides 3.00 each

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



Indicates Gluten Free Menu Option

James Reaux ~ Chef/Owner

Mark Counts ~ Executive Chef

Jeff Holden ~ General Manager