



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 & Capers and Sea Salt Crostini 10.99

Lunch

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 5.99

 **Seared Tuna**


Suggested Rare, 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

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

 **"The Wedge"**
Crisp Lettuce, Tomato, Red Onion, Bacon, Bleu Cheese & Bleu Cheese Dressing
Small 7.99 / Large 9.99

 **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 or Blackened Catch 5.99 Grilled Jumbo Shrimp 5.99
Albacore Tuna Salad 3.99 Pecan Chicken Salad 4.99

Sensational 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



Albacore Tuna Melt Panini

Melted Cheddar on Sourdough or Whole Wheat 8.99



BLT

Smoked Bacon, Lettuce, Tomato, Mayonnaise & Toasted Whole Wheat 7.99

Flame Grilled USDA Hamburger

with Lettuce, Tomato and Onion on a Toasted Kaiser Bun 9.99

ADD: Choice of Cheese, Sauteed Mushrooms, Bacon, Grilled Onions or a Fried Egg for \$.75 each

Blackened Chicken Quesadilla

Peppers, Onions, Jack and Cheddar, Salsa, Sour Cream & Tortillas 9.99

Grilled, Blackened or Fried Fish Sandwich

on a Hoagie Roll with Lettuce, Tomato & a side of Tartar 10.99


Prime Rib Dip

Shaved Thin with Provolone, French Bread & Rich au Jus 15.99

Grilled Chicken Caesar Wrap

with Romaine Hearts, Shaved Parmesan and a Housemade Caesar Dressing
in a Warm Sandwich Wrap 8.99

***Substitute a cup of today's soup add 1.99 or side salad add 2.99**

Soup and Sandwich ~ Enjoy a cup of today's soup & half of any  sandwich 8.99

Specialty Chophouse Plates

Classic Quiche Lorraine with Bacon and Swiss Cheese

Served with a Chophouse or Caesar Salad, Soup of the Day or Fresh Fruit 10.99

Buttermilk Ranch Chicken Fingers

Hand Breaded, Crisp Fries, Ranch or Honey Mustard Sauce 9.99

Our Famous Fish and Chips

Fries, Cole Slaw, Hush Puppies & Tartar Sauce 10.99

Creamy Parmesan Alfredo Sun Dried Tomatoes, Broccoli, Penne Pasta 10.99

Add: Chicken Breast 3.99, Jumbo Shrimp 5.99, Maine Lobster 14.99 *Available with Marinara Sauce

Maryland Style Jumbo Crabcake

Choice of any Small Salad or Fresh Fruit 12.99



Stir Fry Asian Bowl

with Quinoa, Broccoli, Carrots & Peppers in a Sweet Thai Chile Sauce & Sesame
15.99 Add Chicken 3.99 / Shrimp 5.99



Indicates Gluten Free Menu Option

James Reaux ~ Chef/Owner

Ivan Pena ~ Executive Chef

Andrew Munnis ~ General Manager