



APPETIZERS

SMOKED & FRIED WINGS - \$13

Deep Fried Smoked Wings
Choice of BBQ, Buffalo, Sweet Chili,
Alabama White BBQ, Buffableu
or Honey Habanero
Choice of Ranch or Bleu Cheese
With Celery & Carrot Sticks

FIRECRACKER SHRIMP - \$14

Fried Shrimp, Sweet Chili Aioli
Carrot Brussels Sprout Slaw

BAKED PIMENTO CHEESE DIP - \$10

with Pork Rinds & Saltine Crackers

FRIED CLAM STRIPS - \$12

Chipotle Aioli, Fresh Greens

BEEF JERKY DIP - \$13

with Pretzel Chips, Cheese Sticks & Pork Rinds

BURRATA BRUSCHETTA - \$10

Tomato Basil Salad, Burrata Cheese, Pesto,
Balsamic Glaze on a Toasted Crostini

BUTTERMILK FRIED ALLIGATOR - \$16

Buffalo, Ranch & Chives

FRIED GREEN TOMATOES - \$12

Sweet Corn Cream, Crispy Pork Belly,
Compressed Watermelon, Feta & Basil

PRETZEL STICKS - \$9

with Beer Cheese

SOUP

FRENCH ONION - \$6

Toasted Crostini, Gruyere Cheese & Chives

SOUP OF THE DAY

Ask Your Server About our Fresh Made
Chef's Soup of the Day

Automatic Gratuity of 20% added
to all groups of 8 or More.

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

SALAD

WEDGE SALAD - \$12

Iceberg Wedge, Bacon, Tomato Jam,
Cucumber, Bleu Cheese Dressing,
Hard Boiled Egg & Chives

CAESAR SALAD - \$12

Romaine, Cherry Tomatoes, Parmesan,
Caesar Dressing & Brown Butter Croutons

BURRATA SALAD - \$14

Kale Color Crunch, Toasted Almonds,
Red Onion, Cherry Tomatoes,
Artichokes, Carrot Ribbons,
Olive Oil, Balsamic Vinaigrette.
Crispy Prosciutto & Burrata Cheese

CHOPHOUSE SALAD - \$12

Butter Lettuce & Romaine Blend,
Grilled Chicken, Toasted Walnuts, Feta,
Grapes, Oranges, Dried Cranberries,
Red Onion & Champagne Vinaigrette

SIDE HOUSE SALAD - \$4

Butter Lettuce & Romaine Blend, Red Onion,
Cucumber, Tomato, Cheese
& Brown Butter Croutons

ADD CHICKEN +\$5, STEAK +\$6, OR SALMON +\$7

DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar,
Champagne Vinaigrette, French, Honey Mustard,
Italian, Ranch, Raspberry Vinaigrette, 1000 Island

FAMILY STYLE SIDES

BOURBON GLAZED MUSHROOMS - \$6

BAKED POTATO - \$4** LOADED +\$3

ROASTED GARLIC MASH - \$5** LOADED +\$3

SIDEWINDER FRIES - \$5** LOADED +\$3

SWEET POTATO FRIES - \$6**

RICE PILAF - \$5**

CHEDDAR GRITS - \$5**

MAC & CHEESE - \$8

BRUSSELS SPROUTS - \$8
WITH CHERRY TOMATOES & BACON

**CAN BE SWAPPED AS STARCH
ON ANY ENTREE AT NO CHARGE

SANDWICHES

NASHVILLE CHICKEN - \$13

Fried Marinated Spicy Chicken Breast,
Pickles, Black Pepper Aioli, Butter Lettuce,
on a Brioche Bun with Sidewinder Fries

CLAM PO'BOY - \$14

Fried Clam Strips, Butter Lettuce,
Tomato, Malt Vinegar Aioli,
on a Hoagie Roll with Sidewinder Fries

PASTRAMI - \$13

NY Style Deli Pastrami, Cranberry Aioli,
Spinach, Sliced Apple, Feta, Pickled Red Onion
on Toasted Wheat Bread with Sidewinder Fries

CANDIED BACON BURGER - \$13

Half Pound Angus Burger, Candied Bacon,
Sriracha Mayo, Cheddar, Crispy Fried Onions,
on a Potato Bun with Sidewinder Fries

BPB&J BURGER - \$14

Half Pound Angus Burger, Candied Bacon,
Cheddar, Thai Peanut Butter Sauce,
Hot Pepper Raspberry Jam, Crispy Fried Onions
on a Brioche Bun with Sidewinder Fries

CHOPHOUSE BURGER - \$10

Half Pound Angus Burger, Choice of Cheese,
on a Potato Bun with Sidewinder Fries

CHEESE

American, Bleu Cheese Crumbles, Cheddar, Gouda, Mozzarella, Pepperjack, Provolone, Swiss

ADDITIONAL BURGER TOPPINGS - \$1.50 EACH

Avocado, Bacon, Crispy Fried Onions, Fried Egg, Jalapeno's, Sautéed Onions, Sautéed Mushrooms

ENTREES

BBQ RIBS - \$18 HALF/\$28 FULL

House Smoked Baby Back Ribs, BBQ Sauce,
Baked Potato, Coleslaw & Chef's Vegetable

FISH & CHIPS - \$16

Beer Battered Cod, Tartar Sauce, Coleslaw,
Lemon with Sidewinder Fries

TUSCAN ROSEMARY CHICKEN - \$17

Sautéed Chicken Breast, Mushrooms,
Cherry Tomatoes, Spinach, Zucchini,
Roasted Garlic Rosemary Cream Sauce,
Pappardelle, Parmesan, Balsamic Glaze & Basil

VEGETABLE THAI CURRY - \$13

Green Curry Sauce, Carrot, Bell Pepper,
Broccoli, Zucchini & Red Quinoa
Add Chicken 5, Steak 6 or Salmon 7

COCONUT MACADAMIA SALMON - \$24

Wasabi Aioli, Ginger Pickled Red Onions,
Rice Pilaf with Teriyaki Glazed Broccoli

BACON WRAPPED PORK CHOP - \$21

Bourbon Apple Chutney, Cheddar Grits
Roasted Brussels Sprouts

ALMOND CRUSTED WHITEFISH - \$19

Romesco, Herbed Brown Butter,
Rice Pilaf, Broccoli

BRAISED SHORT RIB - \$26

Cheddar Grits, Red Wine Rosemary Demi Glace,
Sautéed Mushrooms & Onions,
Roasted Brussels Sprouts

BURRATA PESTO CHICKEN - \$21

Grilled Chicken Breast, Pesto, Burrata, Rice Pilaf,
Broccoli, Balsamic Glaze, Tomato Basil Salad

BISON MEATLOAF - \$24

Apple, Bacon, Swiss, Bourbon Demi Glace,
Roasted Garlic Mashed Potatoes, Broccoli,
Fried Crispy Onions

LOBSTER MAC & CHEESE - \$23

Creamy Four Cheese Sauce,
Elbow Macaroni, Langostino Lobster,
Pork Rind Truffle Bread Crumbs, Chives

8 OZ. SIRLOIN TRI TIP- \$24

Garlic Butter, Roasted Garlic Mashed Potatoes,
Broccoli, Crispy Fried Onions

12 OZ. NY STRIP - \$37

Chimichurri, Roasted Brussels Sprouts, Bacon,
Cherry Tomatoes, Cheddar Grits

8 OZ. FILET MIGNON- \$36

Herb Duck Fat Butter,
Red Wine Rosemary Demi Glace,
Roasted Garlic Mashed Potatoes, Broccoli,
Fried Crispy Onions

12 OZ. CENTER CUT RIBEYE - \$39

Herb Duck Fat Butter,
Cheddar Grits, Roasted Brussels Sprouts

24 OZ. TOMAHAWK RIBEYE - \$65

Herb Duck Fat Butter
Roasted Garlic Mashed Potatoes, Broccoli

STEAK ADD ONS

Blackened Shrimp \$6 ~ Bleu Cheese Horseradish Crust \$3 ~ Sautéed Onions \$3 ~ Sautéed Mushrooms \$3
Smothered (Mushrooms, Onions & Provolone) \$7 ~ Smoked Poblano Blackberry Steak Sauce \$3