

FIVE CHOPHOUSE

SIPS • STEAKS • STORIES



SERVICE

FAITH

FAMILY

COMMUNITY

EXCELLENCE

SMALL PLATES

BRIOCHE & STRACITELLA 12

housemade brioche, stracitella, garlic oil, fine herbs

WHIPPED FETA 9

confit vegetables, honey, peanut crispy chili crostini

BLUE CRAB CAKE 18

fire roasted corn relish, lemon and garlic emulsion, old bay

DUCK WINGS 14

caramalized soy glaze, sesame, celery creamy dill

CROQUETTES 9

pork rinds, chipotle double creme

SCALLOP & POTATOES 12

chorizo, olives, piquillo peppers, garlic puree

CALIFORNIA CRISPY RICE 14

crab, crispy rice, avocado, spicy aioli

LUXARDO BRAISED PORK BELLY 12

caramelized apple chutney, garlic puree

SEARED OCTOPUS 16

broccoli salad, broccoli puree, smoked tomato aioli

OYSTERS \$16 for 6 / \$30 for 12

raspberry-jalapeno mignonette, house fermented hot sauce, lemon

COLOSSAL SHRIMP COCKTAIL 16

+5 each additional
cocktail sauce, Louis sauce, lemon

AHI COCONUT LIME CEVICHE 14

Thai chili, cilantro, coconut-lime cream, toasted coconut

AHI TATAKI 14

seared ahi, yuzu ponzu, daikon radish, scallion

SOUPS & SALADS

SMOKED MUSHROOM & TOMATO SOUP 10

smoked tomatoes, pickled vegetables, crispy leeks

KALE & BLEU 15

confit grape tomato, pickled red onion, bacon lardon, bleu cheese dressing

CAESAR SALAD 14

Umeboshi Caesar, parm laced breadcrumbs smoked lardons

ROOT VEGETABLE SALAD 15

roasted root vegetables, mixed winter greens green tahini, champagne vinaigrette

LAND

HALF ROASTED CHICKEN 28

herb butter braised, gnocchi, gochujang, confit tomatoes

PORCHETTA 34

sausage, roasted squash, sweet potatoes, apple cider gastrique

MUSHROOM AGNOLOTTI 29

mushroom, riccotta, micro salad

OCEAN

WILD KING SALMON 35

black bean Hoppin-john, fennel puree, herb vinegar

SEABASS 39

toasted farro, mixed vegetables, ancho beurre blanc

SCALLOPS & RISOTTO 38

diver scallops, fire roasted corn relish, crispy leeks

SHRIMP & GRITS 30

blackened shrimp, cheddar and garlic grits crispy onions

WHOLE BRANZINO 35

lemon & herb stuffed branzino, chimichurri

STEAKS

choice of two standard sides and one preparation.

8 OZ PETITE BISTRO FILET 36

8 OZ PRIME FILET MIGNON 49

14 OZ PRIME RIBEYE 60

CHARITY HILL TOMAHAWK 130
(serves two)

18 OZ PRIME PORTER HOUSE 95

- PREPARATION -

SWEET & SPICY RUB
-SWEET HEAT

CHIMICHURRI RUB
-CITRUS BASED

DALMATION RUB
-BLACK PEPPER

ESPRESSO RUB
-COFFEE BASED

SIMPLE
-SALT AND PEPPER

- ENHANCEMENTS -

SAUTÉED MUSHROOMS +8

BLACKENED SHRIMP - 3PC +10

CRAB CAKE +18

SIDES

- STANDARD -

ROSEMARY PECORINO ROMANO FRIES 5

MASHED POTATOES 5
garlic, Manchego

SWEET POTATO WEDGES 5
honey, ancho chili, fresh basil

GRILLED BROCCOLINI 5
spiced chili garlic

SIDE CAESAR SALAD 7
Umeboshi Caesar, parm laced breadcrumbs

- PREMIUM -

BRUSSELS SPROUTS 9
jalapeno, bacon lardons, pecorino romano

LOBSTER MAC AND CHEESE 16

TEMPURA MAITAKE MUSHROOM 12
truffle aioli

HASSELBACK POTATO 10
smoked gouda-cheddar-gruyere cheese sauce, applewood smoked bacon, fresh chives