

FIVE CHOPHOUSE

SIPS • STEAKS • STORIES



SERVICE

FAITH

FAMILY

COMMUNITY

EXCELLENCE

SMALL PLATES

BRIOCHE & STRACCIATELLA 12

housemade brioche, stracciatella, garlic oil, fine herbs

WHIPPED FETA 9

confit vegetables, honey, peanut crispy chili, grilled toast points

BLUE CRAB CAKE 18

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

PORK RINDS 5

malt vinegar, cheese sauce

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 jalapeño 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

SOUPS & SALADS

SOUP DU JOUR 10

soup of the day

KALE & BLEU 15

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

CAESAR SALAD 14

white miso caesar dressing, parmesan breadcrumbs, smoked lardons

ROOT VEGETABLE SALAD 15

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

LAND

HALF ROASTED CHICKEN 28

herb butter, parisian gnocchi, gochujang, confit tomatoes

PORK CHOP 34

bone-in pork chop, sweet potatoes, grilled broccolini, apple cider gastrique

PAPPARDELLE 29

mushroom, capers, white wine, lemon, parmesan

OCEAN

WILD KING SALMON 35

black bean hoppin-john, fennel puree

SEABASS 39

toasted farro, mixed vegetables, ancho beurre blanc

SCALLOPS & RISOTTO 38

seared diver scallops, fire roasted corn relish, crispy leeks

SHRIMP & GRITS 30

blackened shrimp, garlic cheddar grits, crispy onions

WHOLE BRANZINO 35

lemon and 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 PORTERHOUSE 95

- PREPARATION -

SWEET & SPICY RUB
-SWEET HEAT

CHIMICHURRI RUB
-CITRUS AND HERB

DALMATIAN RUB
-BLACK PEPPER

ESPRESSO RUB
-COFFEE BASED

SIMPLE
-SALT AND PEPPER

- ENHANCEMENTS -

SAUTÉED MUSHROOMS +8

BLACKENED SHRIMP - 3PC +10

CRAB CAKE +18

SIDES

- STANDARD -

PECORINO ROMANO FRIES 5

MASHED POTATOES 5

garlic, manchego cheese

SWEET POTATO WEDGES 5

honey, spiced orange gastrique

GRILLED BROCCOLINI 5

chili garlic

SIDE CAESAR SALAD 7

white miso caesar dressing, parmesan breadcrumbs

- PREMIUM -

BRUSSELS SPROUTS 9

jalapeño, bacon lardons, pecorino romano

LOBSTER MAC AND CHEESE 16

TEMPURA MAITAKE MUSHROOM 12

HASSELBACK POTATO 10

smoked cheese sauce, applewood smoked bacon, fresh chives