

# FIVE CHOPHOUSE

SIPS • STEAKS • STORIES



SERVICE

FAITH

FAMILY

COMMUNITY

EXCELLENCE

## SMALL PLATES

### COLOSSAL SHRIMP COCKTAIL 19

Colossal shrimp, horseradish cocktail sauce, wakame-seaweed salad, lemon

### AHI TUNA POKE 17

Sesame crisps, wakame-seaweed salad, sriracha

### LUXARDO BRAISED PORK BELLY 13

Caramelized apple chutney, garlic puree

### WHIPPED LOCAL FETA 13

Confit winter vegetables, "Back Forty Bees" honey, grilled naan

### CHOPHOUSE ANGRY SHRIMP 19

Marinated colossal fried shrimp, mashed potatoes, spicy house sauce, lemon, fresh basil

### JUMBO LUMP CRAB CAKE 19

Duet of sauces, Cognac mustard, Old Bay

### BRIOCHE STRACCIATELLA 11

House-made brioche, stracciatella, garlic oil, chives

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

raspberry jalapeño mignonette, house fermented hot sauce, lemon

### AHI TATAKI 14

seared ahi, yuzu ponzu, daikon radish

## SOUPS & SALADS

### CHOPHOUSE CAESAR SALAD 12

Romaine hearts, southern biscuit crumbles, parmesan, lemon garlic Caesar dressing

### CLASSIC WEDGE SALAD 13

Blue cheese crumbles, applewood-smoked bacon, grape tomatoes, blue cheese dressing

### WINTER BIBB SALAD 14

Apples, local goat cheese, candied pecans, champagne vinaigrette

### SHE CRAB BISQUE 13

Cheddar bay biscuit, lump blue crab, splash of sherry

## SANDWICHES

### JUMBO LUMP CRAB BAKE SANDWICH 28

Toasted brioche roll, Old Bay lemon aioli, apple-cider coleslaw, rosemary parmesan fries

### CHOPHOUSE BURGER 18

House-ground jumbo burger, pork belly, pickled red onion, lettuce, spicy mayo, rosemary parmesan fries

## ENTREES

### SHRIMP AND GRITS 38

Peppers, crispy sweet onions, tomato gravy, "Anson Mills" grits

### COPPER RIVER SALMON 35

Pan-seared, winter citrus salad, sushi rice, crab vinaigrette

### ROASTED BELL AND EVAN'S CHICKEN 28

Herb butter braised, gnocchi, gochujang, confit tomatoes

### MISO-GLAZED SEA BASS 38

Fondant potato, baby bok choy, miso-honey soy glaze, red peppers, lemon zest

### PAPPARDELLE 29

Mushroom, capers, white wine, lemon, parmesan

### BRAISED BEEF SHORT RIBS 32

"Anson Mills" cheddar grits, baby carrots, port wine demi-glaze, horseradish gremolata

### BERKSHIRE BABY BACK PORK RIBS 31

V Chophouse bourbon sauce, apple-cider coleslaw, rosemary parmesan fries

## STEAKS AND CHOPS

(Choice of preparation, one sauce, and one side)

ANGUS FILET MIGNON 6 oz / 12oz 31 / 59

ANGUS BONE-IN RIBEYE 16oz 49

BERKSHIRE PORK PORTERHOUSE STEAK 16 oz 33

CHARITY HILL TOMAHAWK 16oz serves two, with choice of two side 130

ELK LOIN RACK 10oz 39

## - PREPARATION -

### CHIMICHURRI RUB

Citrus and herb

### DALMATIAN RUB

Black pepper

### ESPRESSO RUB

coffee based (illy coffee)

### SIMPLE

kosher salt and cracked black pepper

## - SAUCES -

### TRADITIONAL BEARNAISE

### PORT WINE DEMI-GLACE

### WOODLAND MUSHROOM MARSALA

### BLUE CHEESE BUTTER

### CHIMICHURRI

## - ENHANCEMENTS -

ADD CRAB BEARNAISE 13

ADD CRAB CAKE 17

ADD BLACKENED CHICKEN 9

## SIDES

SAUTEED GREEN BEANS IN BUTTER 9

GRILLED BROCCOLINI 9

SAUTEED WOODLAND MUSHROOMS 9

"ANSON MILLS" CHEDDAR GRITS 9

CREAMY GARLIC MASHED POTATOES 9

SIDE CAESAR SALAD 9

MAC AND CHEESE 9

JUMBO LUMP CRAB MAC AND CHEESE 18

TRUFFLE FRIES WITH CHIVES 9

SWEET POTATO FRIES 9

BRUSSEL SPROUTS 9

applewood smoked bacon, pecorino romano

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CAKE CUTTING FEE \$3 PER PERSON. 20% GRATUITY FOR ALL PARTIES OF 6 OR MORE.