FIVE CHOPHOUSE

FXBG

SIPS • STEAKS • STORIES

SERVICE ◆ FAITH ◆ FAMILY ◆ COMMUNITY ◆ EXCELLENCE

SMALL PLATES

COLOSSAL SHRIMP COCKTAIL 22
Colossal shrimp, horseradish cocktail sauce, lemon

POACHED BEETS WITH PEARS 15
Asian pears, chevre goat cheese, champagne vinaigrette, walnuts

STEAMED MUSSELS 18
Pernod, fennel, garlic, French baguette

WHIPPED LOCAL FETA 13
Roasted seasonal vegetables, chili crisp, local honey, grilled naan

JUMBO LUMP CRAB CAKE 24
Southern remoulade, Ole Bay, charred lemon

CRISPY PORK BELLY 12
Dijon creme fraiche, frisee, blood orange, bourban glaze

OYSTERS 6 for $16 OR 12 for $30
raspberry jalapeño mignonette, house hot sauce, lemon

SOUPS & SALADS

GEM CAESAR SALAD 12
Romaine hearts, garlic bread crumbs, parmesan, Caesar dressing

CLASSIC WEDGE SALAD 13
Blue cheese crumbles, applewood-smoked bacon, cherry tomatoes, blue cheese dressing

CHOPHOUSE COBB 14
House buttermilk ranch, blue cheese crumbles, roasted corn, cherry tomatoes, hard-boiled egg, shallot, bacon, avocado

SHE CRAB BISQUE 15
Chesapeake cheddar biscuit, lump blue crab

SANDWICHES

JUMBO LUMP CRAB CAKE SANDWICH 28
Toasted brioche roll, southern remoulade, apple-cider coleslaw, fries

"FREDNATS" SMASH BURGER 18
Cheese sauce, caramelized onion, bread & butter pickles, iceberg lettuce

SHRIMP ROLL 20
Duke's Mayonnaise, cornichon, shallot, lemon

ENTREES

PAPPARDELLE 29
Mushroom, capers, white wine, lemon, parmesan

BERKSHIRE BABY BACK RIBS 31
House bourbon sauce, apple-cider slaw, fries

CORNISH HEN 28
Urfa Beiber spice, farro, honey crisp apples, cider jus, arugula

SHRIMP & GRITS 38
Peppers, crispy sweet onions, confit tomato, Weisenberger grits

MISO GLAZED SEARED SALMON 32
Roasted sweet potatoes, jalapeno, kohlrabi slaw

SMOKED BONE IN PORK CHOP 28
Acorn squash, kale, woodland mushrooms, berbere spice

- STEAKS -

(Choice of one side)

ANGUS FILET MIGNON 8oz **58**

ANGUS HANGER 8oz **28**

DRY AGED NY STRIP 10 oz **60**

"FREDNATS" DRY AGED ANGUS RIBEYE 16 oz **86**

ELK LOIN 9 oz **50**

PORTERHOUSE FOR TWO 28 oz **150**

- SAUCES -

PORT WINE DEMI-GLACE 6

HOUSE STEAK SAUCE 4

BEARNAISE 6

BLUE CHEESE BUTTER 5

CHIMICHURRI 4

- ENHANCEMENTS -

PREPARATION À LA OSCAR 17
(Crab bearnaise with seasonal green vegetable)

TRUFFLE DEMI-GLACE 12

- SURF -

ADD SHRIMP 10
ADD SCALLOPS 28
ADD CRAB CAKE 22

SIDES

GARLIC ROASTED GREEN BEANS 9

GRILLED BROCCOLINI WITH CHILI OIL 9

ROASTED WOODLAND MUSHROOMS 9

GARLIC MASHED POTATOES 9

WEISENBERGER GRITS 9

CRISPY BRUSSEL SPROUTS 9

MAC & CHEESE 9

FRIES WITH AIOLI 9

SWEET POTATOES WITH PEPITAS 9

BRAISED COLLARD GREENS 9

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