

# FIVE CHOPHOUSE

SIPS • STEAKS • STORIES



SERVICE

FAITH

FAMILY

COMMUNITY

EXCELLENCE

## SMALL PLATES

### BACALAITOS 12

sea bass, mojo, lime

### SNAP PEA SALAD 14

whipped ricotta, honey thyme, radish, preserved lemon, shallot

### WHIPPED LOCAL FETA 13

roasted seasonal vegetables, chili crisp, honey, grilled naan

### COLOSSAL SHRIMP COCKTAIL 22

horseradish cocktail sauce, lemon

### HERITAGE CUT OF PORK 14

Korean chili paste, peanuts, basil aioli

### → A 6C @ A D'7F56'75?9''''&)

southern remoulade, "Ole Bay", charred lemon

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

raspberry jalapeño mignonette, hot sauce, lemon

## SOUPS & SALADS

### CLASSIC CAESAR SALAD 12

romaine hearts, garlic bread crumbs, Parmigiano Reggiano, Caesar dressing

### WEDGE SALAD 13

blue cheese crumbles, applewood-smoked bacon, cherry tomatoes, blue cheese dressing

### CHOPHOUSE COBB 15

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

### CRAB CAKE SANDWICH 28

roasted Japanese milk bun, southern remoulade, apple-cider coleslaw, fries

### "FREDNATS" SMASH BURGER 18

Wheese sauce, caramelized onion, bread & butter pickles, iceberg lettuce

### FRIED GREEN TOMATO BLT 16

green tomatoes, applewood-smoked bacon, iceberg lettuce, basil aioli, sourdough

## ENTREES

### GNOCCHI WITH RABBIT 26

potato gnocchi, braised rabbit, English peas, Parmesan Reggiano

### SHRIMP & GRITS 24

peppers, crispy sweet onions, confit tomato, Weisenberger grits

### AIRLINE CHICKEN 28

spring garlic pesto, jasmine rice, woodland mushrooms, asparagus, breakfast radish, Parmigiano Reggiano

### VERLASSO SALMON 32

pearl barley, zhong, spiced carrots, cherry tomatoes, sunflower seeds

### SMOKED BONE IN PORK CHOP 28

smothered cabbage, watercress, breakfast radish

### POACHED SEA BASS 38

cauliflower, couscous, melted leeks, breakfast radish, watercress, preserved lemon

## - STEAKS -

(Choice of one side)

ANGUS FILET MIGNON 8oz	MP
ANGUS HANGER 8oz	MP
DRY AGED NY STRIP 10oz	MP
"FREDNATS" DRY AGED ANGUS RIBEYE 16oz	MP
ELK LOIN 9oz	MP
PORTERHOUSE FOR TWO 28oz	MP

## - ENHANCEMENTS -

PORT WINE DEMI-GLACE	6
HOUSE STEAK SAUCE	4
BEARNAISE	6
BLUE CHEESE BUTTER	5
CHIMICHURRI	4
SAUCE ROBERT	6
PREPARATION À LA OSCAR (Crab bearnaise with seasonal green vegetable)	17

## - SURF -

ADD SHRIMP	10
ADD SCALLOPS	28
ADD CRAB CAKE	22

## SIDES

GARLIC ROASTED GREEN BEANS 9	ASPARAGUS WITH KALAMATA OLIVES 9
GRILLED BROCCOLINI WITH CHILI OIL 9	PIMENTO MAC & CHEESE 12
ROASTED WOODLAND MUSHROOMS 9	FRIES WITH AIOLI 9
GARLIC MASHED POTATOES 9	SPICED CARROTS WITH YOGURT 9
WEISENBERGER GRITS 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.