CHOPHOUSE
OF CHAPIN

Starters

BEEF CARPACCIO* *GFO* 18
Horseradish vinaigrette, capers, parmesan, arugula, crostinis

JAPANESE FRIED CHICKEN 16
Yumami aioli, soy glaze, cilantro, scallions, lime

BLOODY MARY SHRIMP COCKTAIL 18
Jumbo Gulf shrimp, spicy "bloody mary" cocktail sauce, lemon, olive, pepperoncini, celery

PIMENTO CHEESE FONDUE *GFO* 15
Warm pimento cheese, spicy bacon jam, crostinis

CRAB STUFFED MUSHROOMS 18
Lump blue crab stuffing, cremini mushrooms, balsamic glaze, prosciutto, parmesan, herb oil

ROASTED BONE MARROW *GFO* 28
Tamarind glazed beef bone, salsa macha, pickled red onions, grilled flour tortillas

PORK BELLY DEVILED EGGS 18
Char-sui BBQ sauce, peanut chili crisp

STEAK BITES* *GFO* 16
Redskin mashed potatoes, red wine rosemary jus, onion straws

CALAMARI FRITES 17
Beet honey, marinated feta, spicy pickled carrots

BOURBON STREET OYSTERS* *GFO* 20
Broiled Chesapeake Bay oysters on the half shell, bayou butter, tasso ham, parmesan, bread crumbs

Garden

CHOPHOUSE SALAD *GFO* 8/15
Mixed greens, cherry tomatoes, cucumbers, garlic croutons, gouda cheese, green pepper ranch

WEDGE SALAD *GFO* 8/15
Baby iceberg, buttermillk bleu cheese crumbles, cherry tomatoes, bacon, Cajun bleu cheese dressing

CAESAR SALAD *GFO* 8/15
Chopped romaine, shaved parmesan, garlic croutons, Caesar dressing

PEAR SALAD *GF* 8/15
Mixed greens, candied pecans, sliced pears, bleu cheese, champagne honey vinaigrette

BLACKENED SALMON SALAD* *GFO* 22
Mixed greens, cucumber, cherry tomatoes, gouda cheese, black bean puree, roasted corn, crispy tortilla, green pepper ranch

STEAK SALAD* *GFO* 23
Mixed greens, buttermilk bleu cheese crumbles, tomatoes, cucumber, fried onions, balsamic vinaigrette

Salad Accompaniments

Blackened or Grilled Salmon*	7
Fried or Grilled Chicken	6
Steak Tips*	7
Fried or Grilled Shrimp (5)	10
Pan Seared Grouper	15

Land

16oz FRENCH CUT PORK CHOP* *GFO* 34
Al Pastor marinade, pineapple butter, crispy potatoes, pickled red onion, black bean puree, cilantro

FLANK STEAK & SHRIMP* *GFO* 36
Grilled flank steak, three jumbo shrimp, roasted corn & tomatoes, crispy potatoes, red onion, chimichurri

WAGYU BURGER* *GFO* 25
Sharp cheddar, spicy bacon jam, lettuce, tomato, onion, house sauce, truffle rosemary fries

CITRUS MOJO CHICKEN *GF* 31
Joyce Farms roasted half chicken, black bean puree, asparagus, chili oil, petite orange salad

**Consuming raw or uncooked meats, poultry, seafood, shellfish,or eggs may increase your risk of foodborne illness.*
Dietary Needs Indicators: Gluten Free (GF), Gluten Free Option (GFO) *20% gratuity will be added for parties of 8 or more.*

Signature Steakhouse Cuts

Served with one side selection

16oz NEW YORK STRIP*	50	48oz TOMAHAWK RIBEYE*	135
12oz NEW YORK STRIP*	39	16oz AMERICAN WAGYU RIBEYE*	109
18oz RIBEYE*	59	16oz DRY AGED RIBEYE*	75
14oz RIBEYE*	48	8oz FILET MIGNON*	52

Butcher's Boards

Served with two sides

RIBEYE BOARD* 225
14oz Ribeye, 16oz Dry Aged Ribeye, 16oz American Wagyu Ribeye

STEAKHOUSE BOARD* 155
8oz Filet Mignon, 16oz NY Strip, 18oz Ribeye

SURF & TURF BOARD* 229
48oz Tomahawk Ribeye, 8 jumbo Gulf shrimp, 6oz Lobster Tail, 2 lump blue crab cakes

SURF BOARD* MKT
Chef's selection whole fried fish, 6oz Lobster Tail 8 jumbo Gulf shrimp, 2 lump blue crab cakes

Steak Accompaniments

TRUFFLE BUTTER MUSHROOMS	8
BACON BLEU CHEESE CRUST	8
GRILLED JUMBO SHRIMP (6)	10
6oz BROILED LOBSTER TAIL	28
BLUE CRAB CAKE	12

Signature Steak Sauces

HORSERADISH CREAM	2
RED WINE ROSEMARY JUS	2
BLACK TRUFFLE BUTTER	6
CHIMICHURRI	2
BEARNAISE SAUCE	3

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Cold, dark red center	*Cool, red center*	*Warm pink-red center*	*Hot, light pink center*	*Hot, brown throughout*

Sea

PAN SEARED GROUPER* *GF* 45
Creole mustard crust, sweet potato hash, warm bacon & mushroom vinaigrette

CHEF'S SELECT WHOLE FISH MKT
Fried whole fresh fish, tamarind glaze, shishito peppers, pickled red onions, soy mushrooms, cilantro

NOVA SCOTIAN SALMON* *GF* 36
Roasted asparagus, baby carrots, lemongrass-coconut broth, basil oil

LOBSTER SCALLOPINI* 42
Crispy panko breaded lobster tail, trombette pasta, cherry tomato, capers, lemon-garlic butter, parmesan

BUTTERMILK FRIED CATFISH 29
Adluh stone-ground yellow grits, gumbo braised-collard greens, candied hot sauce

JUMBO SHRIMP PASTA 32
Trombette pasta, roasted garlic cream sauce, calabrian-chili, spinach, lemon, crispy prosciutto, parmesan

Sides

Individual 6 Family 12

REDSKIN MASHED POTATOES
CRISPY BRUSSEL SPROUTS
BACON GOUDA MAC & CHEESE
SWEET POTATO HASH
ASPARAGUS
GLAZED CARROTS
BLISTERED SHISHITO PEPPERS
ROASTED CREMINI MUSHROOMS
BABY POTATOES
COLLARD GREENS
TRUFFLE ROSEMARY FRIES 8
GARLIC BUTTER BREAD 5