

The Chop House Charleston presents

# THE WEEKENDER'S

Delight in Chef Jeremy Sprouse's prix fixe menu, served with a glass of La Marca Prosecco. All of our menu items are prepared from our own specialty recipes, house-made from scratch using only the freshest ingredients from locally sourced farmers and the finest purveyors.

## PRIX FIXE MENU

Please select one item from each course.

### First Course

#### Caesar Salad

fresh romaine tossed with herbed croutons and a classic Caesar dressing, topped with fresh shaved parmesan

#### House Salad

fresh baby greens tossed with goat cheese, toasted spiced pecans and dried cherries in a white balsamic vinaigrette

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### Third Course

#### New York Style Cheesecake

rich and creamy cheesecake filling and a graham cracker crust, served with raspberry sauce and fresh berries

#### Chocolate Decadence Cake

our decadent chocolate flourless cake with ganache and fresh berries

1003 Charleston Town Center  
Charleston, WV 25386



### Second Course

All entrees are served with garlic mashed potatoes & broccoli florets.

#### Filet Mignon

6 ounces of the most tender cut of our steaks

#### Grilled North Atlantic Salmon

8 ounces of our Foleys' fresh market salmon filet brushed with our house-made BBQ sauce

#### Rosemary-Scented Chicken

free range organic chicken, marinated in olive oil, lemon, garlic, rosemary and thyme

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### Reservations Recommended

(888) 456-3463 (DINE)

\$39.95 per person,

tax/gratuity not included.

Menu available every

Saturday and Sunday until

10/1/2017

thechophousecharleston.com