

## \* APPETIZERS

### CHILLED OYSTERS ON THE HALF SHELL

#### SEAFOOD PLATTER

shrimp, fresh lobster meat, oysters and crab louie

#### JUMBO SHRIMP COCKTAIL

#### SWEET & SPICY CALAMARI

chili peppers, scallions, julienned carrots in a sweet and spicy chili sauce, sprinkled with candied cashews

#### BRAISED BEEF TENDERLOIN TIPS

with garlic hummus

#### PAN SEARED DIVER SCALLOPS

creamy leek and truffle ragout

### LUMP BLUE CRAB AND LOBSTER CAKES

#### LOLLIPOP LAMB CHOPS

served with mint salsa verde and watercress salad

#### MOROCCAN SHRIMP

sautéed jumbo shrimp, garlic, red chili butter sauce

#### LOBSTER BITES

crispy fried lobster served with lemon and Sriracha aioli

## SOUPS

### LOBSTER BISQUE

### BAKED FRENCH ONION SOUP

## SALADS

### CAESAR SALAD

### KALE AND QUINOA SALAD

ribbons of kale with butternut squash, quinoa, caramelized onions and almonds in an apple cider vinaigrette

### GRILLED HEARTS OF ROMAINE SALAD

whole baby romaine split and grilled, with melted Maytag bleu cheese, applewood smoked bacon and white balsamic vinaigrette

### THE WEDGE

wedges of iceberg lettuce with Maytag bleu cheese dressing and crispy smoked applewood bacon lardons

### HOUSE SALAD

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



## \*ENTREES

Our steaks are USDA Prime beef. Only 2% of all beef raised is graded Prime for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

FILET MIGNON, 8OZ

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STEAK FRITES

herb pepper rubbed 9oz. Wagyu ribeye with crispy fries, maître d'hotel butter, and béarnaise

BEEF WELLINGTON

STEAK AU POIVRE, 13OZ

NEW YORK STRIP STEAK, 15OZ

PORTERHOUSE STEAK, 24OZ

COWBOY STEAK, 20OZ TO 22OZ

blackened or barbecued

CHARGRILLED BERKSHIRE PORK CHOPS

AUSTRALIAN RIB LAMB CHOPS

ROSEMARY SCENTED BREASTS OF CHICKEN

ROASTED RACK OF VENISON

LUMP BLUE CRAB & LOBSTER CAKES

roasted pepper coulis and basil oil

MISO ATLANTIC HALIBUT

with ginger-soy and wasabi sauces

NORTH ATLANTIC SALMON, 12OZ

barbecued over sautéed spinach

PAN SEARED DIVER SCALLOPS

creme fraiche mashed potatoes and red wine reduction

DOVER SOLE MEUNIERE OR AMANDINE MARKET PRICE

JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

## FRESH VEGETABLES

CHEDDAR AU GRATIN POTATOES

ONE POUND BAKED POTATO

CREAMED CORN

GARLIC SMASHED POTATOES

SAUTEED SPINACH WITH GARLIC

STEAMED BROCCOLI

GRILLED ASPARAGUS WITH PARMESAN

BAKED THREE CHEESE MACARONI

WITH ROASTED POBLANO CHILES

SAUTEED WILD MUSHROOMS

## ADD ONS

MAYTAG BLEU CHEESE

OSCAR

PAN SEARED DIVER SCALLOPS

## COCKTAIL HOUR

Lounge area only

Mon. - Fri. 5-7pm

\$6 Selected Martinis

\$7 6oz House Wine

\$3.50 Domestic Beer

\$4.50 Craft Imported Beer

Bar Menu Available



The Chop House Charleston  
General Manager: Larry Riddle  
Chef: Jeremy Sprouse

TheChopHouseCharleston.com

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Charleston, WV 25386  
Reservations (888) 456-3463