

* 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

FILET MIGNON, 11OZ

STEAK FRITES

herb pepper rubbed 9oz. Wagyu sirloin 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

1003 Charleston Town Center
Charleston, WV 25386
Reservations (888) 456-3463