

# EPIC CHOPHOUSE 3 COURSE "QUEEN'S FEAST"

## FIRST COURSE SELECTIONS

### **The Wedge**

the Epic wedge salad, bacon, bleu cheese, bleu cheese dressing, tomatoes & croutons

### **Classic Lobster Bisque**

rich & decadent

### **Chophouse Cheese Toast**

our famous four cheese spread broiled atop fresh baked french baguette croustades

## ENTRÉE SELECTIONS

### **Queen's Cut of Slow Roasted Prime Rib**

the queen's cut (12oz.) garlic and pepper studded and slow roasted prime rib of certified angus beef, yukon gold mashed potatoes, creamed horseradish and au jus

### **Horseradish & Asiago Crusted Norwegian Salmon**

oven roasted tomato & arugula risotto with verjus-meyer lemon beurre blanc

### **Charbroiled Thick Cut Certified Angus Beef Heart of Ribeye**

roasted garlic-cheddar smashed yukon gold potatoes, beer battered onion rings, wild mushroom glace di viande

### **Herb Roasted Airline Breast of Chicken**

pancetta-lyonnaise potatoes, thin green bean sauté, chicken gravy

### **Charbroiled Bone in Heritage Farms Cheshire Pork Chop**

maple-whipped sweet potatoes, chipotle stewed apples, bourbon barbeque glaze

## GRANDE FINALES

### **Country Crock Bread and Butter Pudding**

with raisins, craisins, pecans, crème anglaise, & bourbon caramel sauce, house made! house favorite!

### **Double Decker Strawberry Shortcake Cheesecake**

topped with balsamic strawberries

### **Epic Chocolate Mousse Torte**

layers of our rich chocolate cake and decadent chocolate mousse

**\$35.00 per person + tax & gratuity**

\*\*\*Queen's & King's Feast Menus are not subject to substitution\*\*\*