

APPETIZERS

ARTISAN BREADS

House Baked with Whipped Butter 3.95

★ FRIED OYSTERS ROCKEFELLER ★

Hand Dusted & Crisp Fried Extra Select Oysters, Creamed Spinach, Bacon & Hollandaise 12.95

JUMBO LUMP CRAB COCKTAIL

A Half Pound! Sweet Jumbo Lump Blue Crab Martini with Horseradish-Honey Mustard Drizzle 20.95

SEARED CARPACCIO PLATE

Fried Capers, Grain Mustard Vinaigrette, Shaved Romano, Herbed Extra Virgin Olive Oil, Croustades 13.95

MOZZARELLA GRILLE

Fresh Mozzarella wrapped in Prosciutto and Romaine grilled with Tomato Basil Concasse and Balsamic Glaze 8.95

SPINACH, CHEVRE, BRIE & ROASTED

GARLIC BAKE

With House Baked Croustades & Grilled Flatbread 7.95

COLOSSAL SHRIMP COCKTAIL

With Spicy Epic Cocktail Sauce & Lemon 14.95

CHOPHOUSE CHEESE TOAST

Our Famous Four Cheese Spread Broiled atop Fresh Baked French Baguette Croustades 6.95

★★ SEARED AHI TUNA ★★

Spice & Sesame Crusted Tuna Seared Rare with Nori Salad, Kyoto & Wasabi Drizzles 10.95

CALAMARI BELLISSIMO

Corn Flour Crusted, Fresh Herbs & Romano, Peppadew & Pepperoncini Peppers. Served with Epic House Marinara 9.25

ANGRY LOBSTER

Spiced North Atlantic Baby Lobster Tails Flash Fried with Jalapeno-Horseradish Honey Mustard Dip 14.95

BACON!

"Epic" Cut Bacon....Candied Sriracha & Peppered Smoked Bacon Strips with Buttermilk-Herb Dip 8.95

SOUPS & SALADS

Our Selection of Housemade Dressings..... Buttermilk-Herb, European Bleu, Balsamic Vinaigrette, Sherry Vinaigrette, Hot Bacon, Honey Mustard, Epic "House" Dressing, Maple-Balsamic, 1000 Island or Epic Golden Italian

CLASSIC FRENCH ONION SOUP GRATINEE

Steak House Style! Three Onion Blend, Carmelized with Fresh Beef Stock, thick Cut Crouton Float & Molten Cheese! 7.95

CHEF'S DAILY INSPIRATION SOUP

The Chef's Daily Feature! 7.25

EPIC HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Onion, Chopped Egg, Smithfield Ham, Bacon, & Herbed Croutons 7.95

THE ICEBERG WEDGE

Crisp Iceberg Lettuce, topped with Bacon, Tomatoes, Danish Bleu Crumbles, & our European Bleu Cheese Dressing 7.95

SPINACH, FRISEE & ARUGULA

Strawberries, Orange Segments, Spice Candied Pecans, Goat Cheese, Red Onion, Maple-Balsamic Vinaigrette 8.95

OUR FAMOUS LOBSTER BISQUE

Rich & Velvety, prepared in Epic Fashion, fresh daily! 8.95

EPIC CAESAR

Roasted Roma Tomatoes, Herbed Croutons, Spiced Pecans, Aged Romano tossed with Crisp Romaine 7.95

MAIN STREET MONTRACHET

Epic Blend of American Field Greens, Fried Goat Cheese, Red Onion Marmalade & Sherry Vinaigrette 9.95

TOMATO-MOZZARELLA SALAD

Fresh Mozzarella and The Best Available Tomatoes of the Season with Aged Balsamic and Virgin Olive Oil 8.95

MAKE ANY SALAD EPIC

GRILLED MARINATED CHICKEN...7.95 GRILLED FILET MEDALLIONS... 13.95
GRILLED SHRIMP...11.95 PAN SEARED CRABCAKE... 11.95 CRISP FRIED OYSTERS...11.95

SPECIALTIES

Served with Your Selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, Peasant Cabbage, French Fries, Maple Whipped Sweet Potatoes or Yukon Gold Mashed

★★ THE "EPIC" BURGER ★★

Our 10 oz. Premium Burger on Herb Brioche Bun with Grilled Onions, Sautéed Mushrooms, Bacon, Sharp Cheddar, Dijon, Mayonnaise, Ketchup, Crisp Lettuce, Tomato & Pickles 14.50

SLOW ROAST PRIME RIB OF BEEF

Garlic & Pepper Studded Slow Roasted Prime Rib of Beef Au Jus
12 oz. Queen's Cut 23.95 16 oz. King's Cut 28.95
The Famous 30 oz. Epic Cut 49.95

BBQ BABY BACK RIBS

Smoked & Charbroiled Danish Baby Backs Basted in Epic BBQ Sauce 1 Rack 17.95 2 Full Racks 25.95

SMOKIN' HOT COUPLE

(3) Medallions of Aged Filet Mignon and (8) Gulf Shrimp Seasoned with a Smokey-Cajun Spice and Pan Blackened with Light Herbed Butter Sauce and Creole Remoulade 27.95

THE MIXED GRILLE

Cracked Pepper Dusted Filet Medallions, Lamb Chops, Andouille Sausage, Candied Sriracha Thick Bacon over Truffle-Rosemary Mashed Potatoes & Rich Armagnac-Foie Gras Demiglace 28.95

BRAISED BONELESS SHORT RIB OF BEEF

Burgundy Demiglace Slow Braised Short Rib of Beef over Yukon Gold Mashed Potatoes 17.95

TENDERLOIN KABOBS

Marinated & Charbroiled with Garden Fresh Vegetables 18.95

SIDES 6.95

all sides are available as substitutions.....3.95 please ask your server

CREAMED CORN & LEEK PUREE

MARINATED BUTTON MUSHROOMS

ASPARAGUS WITH HOLLANDAISE

GARLIC ROASTED CAULILINI

BROCCOLI & CHEESE

PEASANT CABBAGE

WHITE CHEDDAR MAC & CHEESE

EPIC CREAMED SPINACH

TRUFFLE FRIES WITH ROMANO

EXECUTIVE CHEF ... JON SPENCER CEC

FRENCH FRIES

ROASTED BRUSSEL SPROUTS

COLLARD GREENS

ROASTED VEGETABLES

THIN GREEN BEANS

STEAKS & CHOPS

Epic Chophouse serves only the finest cuts of USDA Prime & Top Choice Meats! Our Steaks are from Corn fed Cattle, Hand Selected for Marbling, & Aged a minimum 35 days for Flavor & Texture! All of our Steaks & Chops are Center Cut, Thick & Tall, prepared to order "Pittsburgh" Style for a Charred, Crusty Exterior in 1800 degree Broilers!

RARE-COLD RED CENTER.. MEDIUM RARE-WARM RED CENTER..MEDIUM-HOT RED CENTER..MEDIUM WELL- HOT PINK CENTER..WELL DONE-HOT BROWN CENTER

Served with your Selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, French Fries, Peasant Cabbage, Maple Whipped Sweet Potatoes or Yukon Gold Mashed

USDA PRIME BONE-IN RIBEYE

Certified USDA Prime 22 oz, Bone In Cowboy Cut! 52.95

PETITE FILET MIGNON

Our "Petite" Version 8oz. Center Cut! 30.95

NEW YORK STRIP

14 oz. Center Cut 28.95

AGED SIRLOIN

10 oz. & Full of Flavor! 19.95

RACK CHOPS OF LAMB

Charbroiled with Twin Sauces of Rosemary & Honey Mint 32.95

PORK LOIN CHOP

Maple-Whipped Sweet Potatoes, Chipotle Stewed Apples, Maker's 46 Barbeque Glaze 22.95

FILET MIGNON

The "Epic Center Cut" 12 oz Tenderloin! 42.95

HAWAIIAN MARINATED RIBEYE

Hand Cut 14 oz. Marinated Ribeye. 25.95

PORTERHOUSE

A 28 oz Statement! The Best of Both Worlds! 44.95

VEAL LOIN CHOP

14oz Veal Chop with Wild Mushroom Demiglace 34.95

RIBEYE 104 SOUTH

House Cut 14 oz. Ribeye, with Roasted Garlic Butter & Smoked Flake Salt 24.95

EPIC 48 OUNCE LONG-BONE TOMAHAWK RIBEYE

Aged a Minimum of 35 days & Melt in your Mouth Tender! Charred to your Specifications & Perfection! 65.95

SURF STYLE ANY ENTRÉE BY ADDING

SEARED SCALLOPS...14.95 BABY LOBSTER TAILS..12.95 EPIC CRABCAKE...11.95 GRILLED OR FRIED SHRIMP...11.95 OR OSCAR STYLE... 12.95

CHICKEN

Served with Your Selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, Peasant Cabbage, French Fries, Maple Whipped Sweet Potatoes or Yukon Gold Mashed

EPIC PARMIGIANA

Herb & Panko Crusted Breast of Chicken, Smothered with Fresh Marinara, Basil, Mozzarella & Romano 17.95

GOLDEN CRISP STUFFED CHICKEN

Andouille, Montrachet, Spinach & Shiitake Mushroom Stuffed Breast of Chicken, with Sun Dried Tomato-Herb Sauce 18.95

PECAN CRUSTED BREAST OF CHICKEN

Hand Breaded Breast of Chicken in Crushed Pecans, Gently Fried & Laced with Lemon-Maple Glaze 16.95

BREAST OF CHICKEN DIJON

Parkerhouse Butter Crumb Crusted Boneless Breast of Chicken Slathered with Rich Dijon Mustard and Herb Veloute 15.95

MARINATED & FLAME BROILED CHICKEN

Our Pineapple Soy Marinated Breast of Chicken 15.95

PASTA

JUMBO SHRIMP PASTA

A Dozen Jumbo Shrimp, Mushrooms, Garlic and White Wine Sautéed over Linguine with Aged Romano Cheese 20.95

SPRING VEGETABLE PASTA

Corto Extra Virgin Olive Oil, Garlic, Fresh Basil & Vegetable Sauté over Fettuccine & Romano 14.95

BLACKJACK BOB

Cajun Blackened Breast of Chicken over Pasta Alfredo with Broccoli & Prosciutto Romano 15.95

SHRIMP & LOBSTER TORTELLINI

Blistered Tomatoes, Artichoke Hearts, Shallots, Garlic & Asiago Cream over Pancetta-Pea-Cheese Tortellini 23.95

BRAISED SHORT RIB RAVIOLI

Slow Simmered Boneless Short Rib of Beef with Rosemary-Cabernet Demiglace & Red Onion Marmalade over Short Rib Ravioli 18.95

SEAFOOD

Served with your selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, Peasant Cabbage, Maple Whipped Sweet Potatoes, French Fries, or Yukon Gold Mashed

PETITE LOBSTER TAILS

Gently Butter Basted & Broiled, Sweet & Tender 34.95

** HORSERADISH CRUSTED SALMON **

Over Fire Roasted Red Pepper Cream Sauce 23.95

CRAB STUFFED FLOUNDER

Over Creamed Spinach with Sauce Choron 23.95

JUMBO SEA SCALLOPS

Flat Iron Pepper Seared Jumbo Scallops over Creamed Corn & Leeks, Arugula, Ver Jus Beurre Blanc & Pinot Reduction 29.95

** SESAME SEARED AHI TUNA **

Nori, Cucumber & Napa Slaw, Tempura Asparagus, Ponzu Laquer, Wasabi 20.95

SOUTHERN FRIED SHRIMP

Buttermilk dredged, lightly dusted, & deep fried served with Creamy Slaw, Cocktail & Remoulade Sauces 22.95

CHILEAN SEA BASS SAUTÉ

Season Flour Dusted & Sautéed, Served Simply with Decadent Sorrel Beurre Blanc 29.95

ALASKAN KING CRAB LEGS

Giant 2 lb, Succulent Alaskan King Crab Steamers with Drawn Butter 65.95

PAN SEARED CRABCAKES

Sweet Jumbo Lump Blue Crab, Hand Tossed and Pan Seared with our Famed Green Chile-Butter Sauce! 24.95

EPIC LOBSTER TAIL

Colossal Pound & a Half Lobster Tail, Broiled Gently with White Wine, Butter, Lemon & Hungarian Paprika 65.95

** **CAN BE COOKED TO ORDER- RARE TO WELL DONE** **

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness. Not all ingredients are listed in the menu so please inform your server of any food allergies

PLEASE NOTE THAT GROUPS OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY.