
APPETIZERS

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

BACON

Epic Cut Bacon...Candied Sriracha & Pepper Smoked Bacon Strips with Buttermilk Herb Dip 8.95

ARTISAN BREADS

House Baked with Whipped Butter 3.95

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

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

EPIC CAESAR SALAD

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

THE ICEBERG WEDGE

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

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

CHICKEN

Served with your selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, French Fries, or Yukon Gold Mashed

MARINATED & FLAME BROILED CHICKEN

Our Pineapple Soy Marinated Breast of Chicken 15.95

PECAN CRUSTED BREAST OF CHICKEN

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

EPIC PARMIGIANA

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

PASTA

JUMBO SHRIMP PASTA

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

BLACKJACK BOB

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

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, French Fries, or Yukon Gold Mashed

** 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

PAN SEARED CRABCAKES

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

CHILEAN SEA BASS SAUTÉ

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

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! Our Steaks & Chops are Center Cut, Thick & Tall, prepared to order "Pittsburgh" Style for a Charred, Crusty Exterior in 1800 degree Broilers!

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

PETITE FILET MIGNON

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

NEW YORK STRIP

14 oz. Center Cut 28.95

PORTERHOUSE

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

AGED SIRLOIN

10 oz. & Full of Flavor! 19.95

RIBEYE 104 SOUTH

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

PORK LOIN CHOP

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

SPECIALTIES

Served with Your Selection of Baked Potato, Country Potato Cakes, Fried Idaho Wedges, French Fries, 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

BRAISED BONELESS SHORT RIB OF BEEF

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

BBQ BABY BACK RIBS

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

TENDERLOIN KABOBS

Marinated & Charbroiled with Garden Fresh Vegetables 18.95

SIDES 6.95

ASPARAGUS WITH HOLLANDAISE
BROCCOLI & CHEESE

FRENCH FRIES
ROASTED VEGETABLES
THIN GREEN BEANS

WHITE CHEDDAR MAC & CHEESE
TRUFFLE FRIES WITH ROMANO