

APPETIZERS

ARTISAN BREADS

House Baked with Whipped Butter 3.95

CHOPHOUSE CHEESE TOAST

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

COLOSSAL SHRIMP COCKTAIL

With Spicy Epic Cocktail Sauce & Lemon 14.95

CALAMARI BELLISSIMO

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

BACON

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

ROAST GARLIC-SPINACH-BRIE-GOAT CHEESE BAKE

With french Baguette croustades & grilled flatbread 7.25

** SEARED AHI TUNA **

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

MOZZARELLA GRILLE

Fresh Mozzarella wrapped in Prosciutto and Romaine grilled with Tomato Basil Concasse and Balsamic Glaze 9.25

ANGRY LOBSTER

Spiced North Atlantic Baby Lobster tails flash fried with Jalapeno-Horseradish Honey Mustard dip 15.25

SOUPS & SALADS

Our Selection of Housemade Dressings..... Buttermilk-Herb, European Bleu, Balsamic Vinaigrette, Sherry Vinaigrette, Hot Bacon, Honey Mustard, Epic "House" Dressing, 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

EPIC CAESAR SALAD

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

FRESH MOZZARELLA & TOMATO

Sweet local vine ripened Tomatoes & fresh Mozzarella laced with Basil, Basil Pesto, Virgin Olive Oil and Balsamic Glaze 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

OUR FAMOUS LOBSTER BISQUE

Rich & velvety, prepared in Epic fashion, fresh daily! 8.95

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, & European Bleu Cheese Dressing 7.95

STEAKS & CHOPS

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

PETITE FILET MIGNON

Our "Petite" Version 8oz. Center Cut! 35.95

FILET MIGNON

The "Epic Center Cut" 12 oz Tenderloin! 48.95

RIBEYE 104 SOUTH

House Cut 14 oz. Ribeye, with Roast Garlic Butter & Smoked Salt 27.95

AGED SIRLOIN

10 oz. & Full of Flavor! 21.95

NEW YORK STRIP

14 oz. Center Cut 33.95

RACK CHOPS OF LAMB

With Twin Sauces of Rosemary Glace Di Viande and Honey-Mint 34.95

CHARBROILED BONE IN PORK CHOP

Over Ashe County Cheddar Grits & Southern Braised Greens with Bourbon-Habanero - Maple glaze 23.95

CHICKEN

Served with your selection of Baked Potato, Country Potato Cakes, Braised Peasant Cabbage, French Fries, or Yukon Gold Mashed

PECAN CRUSTED BREAST OF CHICKEN

Hand Breaded Breast of Chicken in Crushed Pecans, Gently Fried & Laced with Lemon-Maple Glaze 17.95

EPIC PARMIGIANA

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

MARINATED & FLAME BROILED CHICKEN

Our Pineapple Soy Marinated Breast of Chicken 15.95

HERB MARINATED BONE IN BREAST OF CHICKEN

In true Epic fashion! Tender marinated slow roasted bone in breast of Chicken with Rissoto Romano, Sautéed Spinach & Garlic-Jus Lie 17.95

PASTA

JUMBO SHRIMP PASTA

Tons of Jumbo Shrimp, Mushrooms, Garlic and White Wine Sautéed over Linguine with Aged Romano Cheese 24.95

TRUFFLED LOBSTER MAC & CHEESE

Decadence over Noodles! Four cheese rich Lobster sauce with cold water baby Lobster Tails, Black Truffles & Herb Romano topper! 27.95

BLACKJACK BOB

Cajun Blackened Breast of Chicken over Pasta Alfredo with Broccoli & Prosciutto Romano 16.95

BAKED ZITI BOLOGNESE

Traditonal baked Ziti pasta Bolognese with Classic Epic styling, smothered in robust meat sauce, Mozzarella, Romano & Asiago! 17.50

SEAFOOD

Served with your Selection of Baked Potato, Country Potato Cakes, Braised Peasant Cabbage, French Fries, or Yukon Gold Mashed

** SESAME SEARED AHI TUNA **

With Cucumber-Wakame Salad, Soy-Ginger-Lime Vinaigrette & Rice Wine- Wasabi Streams 20.95

LOW COUNTRY STYLE SHRIMP & GRITS

Stone Ground Creamy Grits with Shrimp, Andouille Sausage, Red Bell Peppers, Cajun Spices & Creole Cream 23.95

BAKED JUMBO LUMP CRAB CAKES

Our Epic blend of Jumbo, Lump & Claw sweet Blue Crab gently baked golden brown with Green Tabasco Butter Sauce 26.95

EPIC BROILED BABY LOBSTER TAILS

With drawn Butter, Lemon & Chardonnay 32.95

SOUTHERN FRIED SHRIMP

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

EPIC STUFFED JUMBO SHRIMP

Sweet Colossal Shrimp, Crab Stuffed, Butter Basted & Broiled with Chardonnay-Herb Beurre Blanc! 28.95

PAN FRIED FLOUNDER ROCKEFELLER

Pan Fried East Coast Flounder fillet over creamed Spinach topped with sauce Bearnaise & Bacon Crisps 23.95

CHARBROILED ATLANTIC SALMON

With Balsamic Glaze 23.95

SPECIALTIES

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

BRAISED BONELESS SHORT RIB OF BEEF

Burgundy Demiglace Slow Braised Short Rib of Beef over Yukon Gold Mashed Potatoes 20.95

** 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 15.25

FILET MEDALLIONS DIANE

Twin Tenderloin Medallions charbroiled to your favorite temperature over our Country Potato Cake with Brandied Sauce Diane 24.95

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

DECONSTRUCTED TENDERLOIN WELLINGTON

Herb Roasted Tenderloin Beef over crisp Puff Pastry Tuile, with Mushroom Duxelle & Madeira glaze 27.95

TENDERLOIN KABOBS

Marinated & Charbroiled with Garden Fresh Vegetables 20.95

SIDES 6.95

ASPARAGUS WITH HOLLANDAISE
BROCCOLI & CHEESE
BRAISED PEASANT CABBAGE
ANSON MILLS GRITS & CREOLE CREAM

FRENCH FRIES
ROASTED VEGETABLES
EPIC CREAMED SPINACH

WHITE CHEDDAR MAC & CHEESE
TRUFFLE FRIES WITH ROMANO
SOUTHERN SUMMER SUCCOTASH
THIN GREEN BEANS