

— -- APPETIZERS -- —

COLOSSAL SHRIMP COCKTAIL 15

Giant 8-12 ct Shrimp with Spicy Epic Cocktail Sauce & Lemon Wedge

SPINACH, CHEVRE, BRIE & ROASTED GARLIC BAKE 9

With Fresh Baked Baguette Croustades & Grilled Flatbread

JUMBO LUMP CRAB COCKTAIL 23

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

CALAMARI BELLISSIMO 9

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

FRIED GREEN TOMATO & CRAB "BLT" 13

Herb Panko-Breaded Green Tomatoes Layered with Our Thick Bacon, Creole Remoulade, Shaved Iceberg, Grape Tomatoes, Crab Jalapeno Sauté & Croustades

ARTISAN BREADS 4

House Baked with Whipped Butter

CHOPHOUSE CHEESE TOAST 7

Our Famous Four Cheese Spread Broiled Atop Baguette Croustades

BACON! 10

Candied Sriracha Thick Smoked Bacon with Buttermilk Herb Dip

ANGRY LOBSTER 16

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

* FRIED OYSTERS ROCKEFELLER * 15

Hand Dusted & Crisp Fried Extra Select Oysters, Creamed Spinach, Bacon & Topped with Sauce Béarnaise

MOZZARELLA GRILLE 9

Fresh Mozzarella Wrapped in Prosciutto, Then Romaine Leaves & Grilled Over Herb Tomato Concasse' Finished with Balsamic Glaze & Basil Oil

GRILLED ARTICHOKE 12

With Lemon Sorrel Vinaigrette, Grated Asiago & Roasted Garlic Aioli

— -- SOUPS & SALADS -- —

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

FRENCH ONION SOUP GRATINÉE 8

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

THE ICEBERG WEDGE 8

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

EPIC CAESAR SALAD 8

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

SOUTHERN RAPTURE 15

Mixed American Field Greens Topped with Crisp Pecan Fried Chicken, Candied Pecans, Apples, Strawberries, Sun Dried Cranberries, Gold Raisins & Maple Muscadine Vinaigrette

OUR FAMOUS LOBSTER BISQUE 9

Prepared Fresh Daily In Epic Fashion, Rich & Velvety with Chunks Of Maine Cold Water Lobster Tail Meat!

EPIC HOUSE SALAD 8

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

SPINACH SALAD SALINAS 8

Tender Spinach, Berries, Shaved Onion, Orange, Pineapple Crisps, Craisins, Candied Pecans, Granolafied Goat Cheese & Raspberry-Champagne Vinaigrette

MEDI-CHOP-SHRIMP 16

Romaine, Iceberg, Spring Mix Chop Salad, Goat Cheese, Fine Olives, Red Onions, Vine Ripened Tomatoes, and English Cucumbers; topped with Charbroiled Shrimp & Herbed Lemon Vinaigrette

— -- SPECIALTIES -- —

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

SMOKIN' HOT COUPLE 28

(3) Medallions Of Aged Filet Mignon & (8) Gulf Shrimp Seasoned with A Smokey-Cajun Spice, Pan Blackened with Herbed Butter Sauce & Creole Remoulade

BBQ BABY BACK RIBS

Smoked & Charbroiled Danish Baby Backs Basted In Epic Sweet & Smokey BBQ Sauce
* 1 Rack 18 2 Rack 26 *

STEAK FRITTES 22

Roasted & Sliced Tenderloin of Beef Over Crisp Shoestring Truffle Fries with Rich Cabernet Demiglace & Herbed Garlic Aioli

PORK OSSO BUCO CASSOULET 20

Slow Braised Pork Shank Osso Buco, Cannellini Beans, Andouille Sausage, Celery, Carrots, Tomatoes, Shallots & Potato Straws

** THE "EPIC" BURGER ** 15

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

BRAISED BONELESS SHORT RIB 21

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

TENDERLOIN KABOBS 21

8 Full Ounces Of Tender Filet Tips, Marinated & Charbroiled with Garden Fresh Vegetables

THE LEGENDARY WELLINGTON 46

Classic Filet Mignon Wellington, Enveloped with Duxelle Mushroom Reduction & Flaky Puff Pastry, Laced with Madeira Foie Gras Glace De Viande

— -- EPIC SIDE ITEMS -- —

PEASANT CABBAGE

TRUFFLE FRIES WITH ROMANO

BROCCOLI & CHEESE SAUCE

GLAZED MUSHROOMS

LOW COUNTRY GRITS & CREOLE CREAM

WHITE CHEDDAR MAC & CHEESE

ASPARAGUS HOLLANDAISE

ROASTED VEGETABLE MEDLEY

HERBED RICE PILAF

SHALLOT PANCETTA BRUSSEL SPROUTS

EPIC CREAMED SPINACH

SHOESTRING FRENCH FRIES

THIN GREEN BEANS

LINGUINE MARINARA

JALAPENO CHEDDAR-JACK COTTAGE FRIES

BROWN SUGAR, CINNAMON & BUTTER ROASTED SWEET POTATOES

** Denotes items that may 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 on the Menu, so please inform your Server of any Food Allergies.

*Executive Chef - Jon Spencer CEC *Chef de Cuisine - Rob Curtin *Sous Chef - Jesse Szymanski

*Managing Partner - Ken Higgins *General Manager - Kurt Swearingen *Manager - Matt Maynard *Manager - Andria Whalen

— -- 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 of 35 Days for Flavor & Tenderness! All Center Cut, Thick & Tall prepared to order "Pittsburgh Style" for a Charred Crusty Exterior in 1800 degree Southbend Broilers!

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

FILET MIGNON 49

The "Epic Center Cut" 12 Oz. Tenderloin!

AGED SIRLOIN 22

10 Oz. & Full Of Flavor!

PORTERHOUSE 58

A 28 Oz. Statement! The Best Of Both Worlds!

CHARBROILED BONE IN PORK CHOP 24

14 Oz. Rack Chop! Over Cheddar Grits & Braised Greens with Bourbon-Habanero-Maple Glaze

EPIC 48 OUNCE LONG-BONE TOMAHAWK RIBEYE 75

Aged A Minimum Of 35 days & Melt In Your Mouth Tender! Charred To Your Specifications & Perfection!

Rare	Cold Red Center
Medium Rare	Warm Red Center
Medium	Hot Red Center
Medium Well	Hot Pink Center
Well Done	Hot Brown Through

PETITE FILET MIGNON 36

Our "Petite" Version 8 Oz. Center Cut!

NEW YORK STRIP 34

14 Oz. Center Cut

RACK CHOPS OF LAMB 33

Charbroiled with Creamed Rosemary Dijon Demiglace

RIBEYE 104 SOUTH 28

14 Oz. Aged Ribeye, with Roasted Garlic Brie Butter & Smoked Salt

USDA PRIME BONE-IN RIBEYE 66

Certified USDA Prime 22 Oz, Bone In Cowboy Cut! Our Specifications & Aging Requirements Keep This One In High Demand & Limited Availability!

— -- CHEF JON'S NEXT LEVEL ADDITIONS -- —

CLASSIC BÉARNAISE 2

DANISH BLEU CHEESE 2

AU POIVRE 2

FRIED OYSTERS 11

SEARED JUMBO SCALLOPS 15

BABY LOBSTER TAILS 14

CREAMED HORSERADISH 1

ROASTED GARLIC BRIE BUTTER 2

MARCHAND DU VIN 2

EPIC CRABCAKE 13

GRILLED OR FRIED SHRIMP 12

TENDERLOIN MEDALLIONS 14

EPIC HOUSE STEAK SAUCE 2

CHOPHOUSE CHEESE TOPPING 2

DEMIGLACE 2

OSCAR STYLE 14

CRAB STUFFED SHRIMP 15

MARINATED CHICKEN BREAST 7

— -- POULTRY -- —

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

MARINATED & FLAME BROILED CHICKEN 16

Our Pineapple Soy Marinated Breast Of Chicken served with Fresh Grilled Hawaiian Gold Sweet Pineapple

"PINOT" BRAISED COQ AU VIN...EPIC STYLE 15

Bone In Chicken Quarters Braised & Glazed In Pinot Noir, Fresh Stock, Herbs, Mushrooms, Celery & Shallots Over Rice Pilaf

EPIC PARMIGIANA 17

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

PAN FRIED BREAST OF CHICKEN 16

Breast Of Chicken with Herbed Goat Cheese Risotto, Caramelized Onion Jus Lie & Spiced Onion Crisps

PECAN CRUSTED BREAST OF CHICKEN 18

Hand-Breaded Breast Of Chicken In Crushed Pecans, Gently Fried & Laced with Lemon-Maple Glaze

TEA SMOKED BREAST OF DUCK 24

A Hint Of Black Tea Smoke Infused Into This Boneless Breast Of Duck Over Lyon Style Potatoes with Chipotle & Luxardo Cherry Glaze

— -- PASTA -- —

FIRE ROASTED VEGETABLES 15

Fire Roasted Tomato, Zucchini, Yellow Squash, Onions & Peppers with Toasted Pine Nuts, Sun Dried Tomato Pesto, Crumbled Goat Cheese, Asiago & Balsamic Drizzle Over Ziti Pasta

SCAMPI STYLE SHRIMP PASTA 22

Tons Of Shrimp, Butter, Lemon, Parsley, Garlic & White Wine Sautéed Over Linguine with Aged Romano Cheese

SLOW BRAISED SHORT RIB OF BEEF 18

Over Short Rib Ravioli with Peppercorn Pinot Demiglace, Micro Green Garni

GOODFELLAS 17

Breast Of Chicken Sauté with Shallots, Prosciutto, Garlic, Extra Virgin Olive Oil, Basil, Oregano & Spinach, Finished with Sherried Cream Sauce, Chiffonade Basil & Aged Romano Over Fettucine

NOR'EASTER LOBSTER LINGUINE 25

Tender Maine Lobster Sauté with Garlic, Butter, Brandy, Asparagus Tips & Romano Over Linguine & Brandied Tomato Cream

CHICKEN PASTA LOUISIANNE 17

Cajun Blackened Breast Of Chicken Over Pasta Alfredo with Broccoli & Romano

— -- SEAFOOD -- —

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

SEA BASS SAUTÉ 34

Over Wilted Spinach with Lemon Sorrel Beurre Blanc

EPIC STUFFED JUMBO SHRIMP 30

Sweet Colossal Shrimp, Crab Stuffed, Butter Basted & Broiled, Served with Chardonnay-Herb Veloute!

FLAT IRONED VODOO SPICE SCALLOPS 35

Over Goat Cheese-Jalapeno Grit Cake with Orange Saffron & Pomegranate Gastriques

PETITE LOBSTER TAILS 35

Gently Butter Basted & Broiled, Sweet & Tender

CRISPY FRIED WHOLE FLOUNDER 22

Deep Fried Whole Baby Flounder & Fresh Apricot Glaze

BAKED JUMBO LUMP CRAB CAKES 27

Our Epic blend of Jumbo, Lump & Claw Sweet Blue Crab Gently Baked Golden Brown with Green Tabasco Butter Sauce

SMOKE BOX TUNA 24

Mesquite Seared with Artichoke Salad, Olive Tapenade & Herb Infused Truffle Oil

BRONZED ATLANTIC SALMON FILLET 25

Laced with Sesame-Soy Ginger Glaze & Topped with Crispy Leeks