

— -- APPETIZERS -- —

GF COLOSSAL SHRIMP COCKTAIL 15

5 Colossal Shrimp with Spicy Epic Cocktail Sauce & Lemon Wedge

SPINACH, CHEVRE, BRIE & ROASTED GARLIC BAKE 9

With Fresh Baked Baguette Croustades & Grilled Flatbread

GF JUMBO LUMP CRAB COCKTAIL 23

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

CALAMARI BELLISSIMO 10

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

FRIED GREEN TOMATO & CRAB "BLT" 14

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

GF BACON! 12

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

GF MOZZARELLA GRILLE 9

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

* FRIED OYSTERS ROCKEFELLER * 15

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

GF 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 9

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

EPIC CAESAR SALAD 9

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 9

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

GF 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 23

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

PORK OSSO BUCO CASSOULET 22

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

GF TENDERLOIN KABOBS 22

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

THE LEGENDARY WELLINGTON 49

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

— -- EPIC SIDE ITEMS -- —

Sides are available for 7 dollars or can be substituted for 4 dollars

GF PEASANT CABBAGE

TRUFFLE FRIES WITH ROMANO

BROCCOLI & CHEESE SAUCE

GF GLAZED MUSHROOMS

LOW COUNTRY GRITS & CREOLE CREAM

WHITE CHEDDAR MAC & CHEESE

GF ASPARAGUS HOLLANDAISE

GF ROASTED VEGETABLE MEDLEY

HERBED RICE PILAF

JALAPENO CHEDDAR-JACK COTTAGE FRIES

EPIC CREAMED SPINACH

SHOESTRING FRENCH FRIES

GF THIN GREEN BEANS

LINGUINE MARINARA

GF SHALLOT PANCETTA BRUSSEL SPROUTS

GF 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 - Jeremy Spencer *Sous Chef - Justin Richardson

*Managing Partner - Ken Higgins *Assistant General Manager - Matt Maynard *Manager - Justin Clark *Manager - Brianna Januszkiewicz

— -- 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

GF FILET MIGNON 50

The "Epic Center Cut" 12 Oz. Tenderloin!

GF AGED SIRLOIN 23

10 Oz. & Full Of Flavor!

GF PORTERHOUSE 59

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

GF CHARBROILED BONE IN PORK CHOP 25

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

GF 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

GF PETITE FILET MIGNON 37

Our "Petite" Version 8 Oz. Center Cut!

GF NEW YORK STRIP 36

14 Oz. Center Cut

GF RACK CHOPS OF LAMB 34

Charbroiled with Creamed Rosemary Dijon Demiglace

GF RIBEYE 104 SOUTH 29

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

GF USDA PRIME BONE-IN RIBEYE 67

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 -- —

GF CLASSIC BÉARNAISE 2

DANISH BLEU CHEESE 2

AU POIVRE 2

FRIED OYSTERS 11

GF SEARED JUMBO SCALLOPS 15

GF BABY LOBSTER TAILS 14

CREAMED HORSERADISH 1

GF ROASTED GARLIC BRIE BUTTER 2

MARCHAND DU VIN 2

EPIC CRABCAKE 13

GRILLED OR FRIED SHRIMP 12

GF TENDERLOIN MEDALLIONS 14

EPIC HOUSE STEAK SAUCE 2

CHOPHOUSE CHEESE TOPPING 2

DEMIGLACE 2

GF OSCAR STYLE 14

CRAB STUFFED SHRIMP 15

GF 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

GF MARINATED & FLAME BROILED CHICKEN 15

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

"PINOT" BRAISED COQ AU VIN...EPIC STYLE 16

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

EPIC PARMIGIANA 18

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 19

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

GF TEA SMOKED BREAST OF DUCK 25

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 16

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

SLOW BRAISED SHORT RIB OF BEEF 19

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

NOR'EASTER LOBSTER LINGUINE 26

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

GOODFELLAS 18

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

CHICKEN PASTA LOUISIANNE 18

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

SCAMPI STYLE SHRIMP PASTA 23

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

— -- 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!

GF FLAT IRONED VODOO SPICE SCALLOPS 35

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

GF PETITE LOBSTER TAILS 35

Gently Butter Basted & Broiled, Sweet & Tender

CRISPY FRIED WHOLE FLOUNDER 23

Deep Fried Whole Baby Flounder & Fresh Apricot Glaze

BAKED JUMBO LUMP CRAB CAKES 29

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

GF SMOKE BOX TUNA 24

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

GF BRONZED ATLANTIC SALMON FILLET 26

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

—•• MARTINIS ••—

LEMONGRASS & LYCHEE 10

Absolut Vodka, Lychee Liqueur, Limoncello, Lemongrass Syrup

THE CHANCELLOR 11

Whiskey, Port Wine, Orange Bitters & Sweet Vermouth

RASPBERRY BERET 10

Absolut Raspberri & Raspberry Liqueur. Shaken with White Cranberry Juice

FRENCH PASSION 11

Absolut Vodka, Passion Fruit Syrup, Pineapple & Prosecco

NO SLEEP TILL BROOKLYN 11

Basil Hayden's Dark Rye, Dolin Dry, Amaro Ciociaro & Luxardo

CHERRY LEMON SUN DROP 9

Three Olives Cherry, Limoncello, Sour Mix & Grenadine.

THE HOT-N-DIRTY 11

Pepper Vodka, Olive Brine, Garlic Juice & Bleu Cheese Olives

BLOOD ORANGE COSMO 10

Skyy Blood Orange Vodka, Solerno Blood Orange Liqueur & Cranberry Juice.

THE LAVENDER 10

Sutler's Gin, Limoncello, Lavender Simple Syrup & Lemon Sour

THE EL ROBUSTO 11

Absolut Citron, Amaretto, Raspberry Liqueur, Sour Mix & Sprite

PINK PATRICK 11

Absolut, St. Germain, Fresh Squeezed Lime Juice, Grapefruit Juice & Cranberry Juice.

BLUEBERRY LEMONDROP 10

Stoli Blueberry, Limoncello, Sour Mix & Sugar Rim.

—•• MULES ••—

DEVIL'S COCKTAIL 10

Patron Anejo, Crème de Cassis, Lime Juice & Ginger Beer.

SPICY GREEN CHILE MULE 8

Sombra Mezcal, Poblano Chile Liqueur, Cilantro Serrano Infused Lime & Ginger Beer.

TIGER LILY 9

Sombra Mezcal, Pineapple Juice & Ginger Beer

GINGER & JAPANESE CHERRY BLOSSOM 8

Absolut, Ginger Puree, Cherry Blossom Syrup, Lime Juice & Ginger Beer

—•• COCKTAILS ••—

EL JEFFE 10

Sombra Mezcal, Ancho Liqueur, Lime Juice, Chipotle Hot Sauce & Smoked Salt Rim.

EPIC PALOMA 10

Sombra Mezcal, Triple Sec, Grapefruit Juice, Lime Juice & Honey Syrup.

JUST PEACHY 10

Grey Goose, Peach Schnapps, Lime Juice, Simple Syrup & Mint

THE KEY LIME CORIO 9

Whipped Vodka, Key Lime Juice, Vanilla Simple Syrup & Half & Half

SUMMER SMASH 10

Bulleit Rye, Aperol, Simple Syrup, Lemon & Mint.

5150 11

Bulleit Rye, Fernet Branca, Orange Bitters & Simple Syrup.

THE SHARECROPPER 11

Maker's Mark, Ginger Syrup & Fee Brothers Rhubarb Bitters

THE WALRUS 11

Goslings Rum, Pineapple Juice, Ginger Syrup & Angostura Bitters

MAPLE BACON OLD FASHIONED 11

Lar ceny Bourbon, Maple Bacon Syrup & Sriracha bacon.

BLACK WALNUT OLD FASHIONED 10

Lar ceny Bourbon, Black Walnut Syrup, Bitters & Bing Cherry.

AFTER DINNER DRINKS

—•• NIGHTCAPS ••—

ROUDY'S RUSSIAN 11

Absolut Vodka, Bailey's, Buttershots, Kahlua, Frangelico & Cream

ESPRESSO MARTINI 10

Triple Shot Espresso Vodka, Kahlua & Cream

VELVET ELVIS 10

Absolut Vanilla, 99 Bananas, Peanut Butter Syrup & Cream

KAHLUA 6

ABSENTHE 10

FERNET BRANCA 8

DRAMBUIE 9

GRAPPA 8

GRAN MARNIER 10

CHRISTIAN BROTHERS 6

REMY VSOP 8

COURVOISIER VS 8

REMY XO 30

REMY V 8

LOUIS XIII 240

—•• PORT & ICE WINES ••—

FONSECA BIN 27 6

INNISKILLIN VIDAL PEARL ICE WINE 15

FONSECA LBV 9

RL BUELLER 10

INNISKILLIN CAB FRANC ICE WINE 25

TAYLOR FLADGATE 20 YEAR 13

RL BUELLER TOKAY 11

—•• DRAFT BEER ••—

OLD MECKLENBURG COPPER

BIRDSONG LAZY BIRD BROWN ALE

LEGION JUICY JAY

SEASONAL TAP (ASK YOUR SERVER)

WOODEN ROBOT GOOD MORNING VIETNAM

LEGION PATH TO THE DARK SIDE

—•• BOTTLED BEER ••—

BUD LIGHT

GUINNESS

CORONA

GREEN MAN ESB

PERONI

WICKED WEED PERNICIOUS IPA

BLUE MOON

BUDWEISER

MICHELOB ULTRA

HEINEKEN

CORONA LIGHT

OMB DUNKEL

MILLER LITE

COORS LIGHT

YUENGLING

FOOTHILLS JADE IPA

O'DOUL'S

AMSTEL LIGHT