

LUNCH SOUPS

Blue Crab Bisque	cup - 4.5	bowl - 6
With a hint of cayenne and sherry		
Soup Du Jour	cup - 4	bowl - 5
Homemade soup changing daily		

LUNCH SALADS

BEGIN WITH A PROTEIN, AND THEN SELECT A SALAD BASE:

Grilled Chicken - 10.5	Salmon - 12
Shrimp - 12	Chicken Salad - 10.5
Steak - 14	Crab Cake - 11.5
Yellowfin Tuna - 12	

BASES:

House	Mixed Greens, tomatoes, cucumbers, onion, cheddar, croutons, roasted almonds and peppers
Caesar	Romaine Lettuce, Caesar dressing, croutons, and Parmesan cheese
Bistro	Baby greens topped with dried cranberries, granny smith apples, chevre, roasted walnuts, Dijon vinaigrette, tomato, shaved red onion, and crispy wonton strips
Chopped	Parmesan Peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, Parmesan and crispy onion straws
Spinach	Baby spinach leaves topped with bacon, egg, dried cranberries, roasted almonds, onions, gorgonzola cheese, and hot bacon dressing
Greek	Mixed greens, tomato basil relish, green pepper, feta, cucumbers, pepperoncinis, and kalamata olives

Chop House Dressing Selections

Bleu Cheese / Ranch / Dijon Vinaigrette / Honey Mustard
Thousand Island / Hot Bacon / Balsamic Vinaigrette

LUNCH ENTREES

ALL ENTREES ARE SERVED WITH CHOICE OF ONE SIDE ITEM

Filet Mignon	22
6 ounce tenderloin medallion grilled and brushed with garlic herb butter	
Ribeye	18
Well marbled and juicy 8 ounce cut	
Flat Iron	13
8oz lean and flavorful steak	
Chicken Alfredo	12
Cajun grilled and served over fettuccine alfredo with scallions, diced tomatoes, and Parmesan	
Atlantic Salmon	12
5 oz grilled with a blend of pepper and spices	
Chicken Marsala	11
Grilled 6 oz breast topped with a savory sauce of prosciutto, mushrooms, onions, and marsala	
Cornmeal Crusted Flounder	12
Fried and served over French fries with tartar sauce and cole slaw	
French Quarter Chicken	12
Topped with sautéed shrimp and andouille sausage in a spicy tomato cream sauce over Cajun rice	
Pan Seared Tilapia	10
Drizzled with garlic butter	
Shrimp Pasta	12
With spinach, tomatoes, and Parmesan in a lobster broth over cavatappi pasta	

SIDE ITEMS

French Fries | Sautéed Spinach | Cajun Rice Pilaf | Fresh Vegetables
Onion Rings | Creamed Spinach | Loaded Baked Potato
Small Tossed or Caesar Salad | Crispy Chips

3-5

LUNCH APPETIZERS

Seared Certified Angus Beef® Tenderloin Tips	16
Four medallions with Grand Marnier orange sauce	
Bruschetta	10
Garlic grilled ciabatta bread topped with fresh mozzarella, balsamic tomato relish, and basil oil	
Iced Jumbo Shrimp Cocktail	12
With chili horseradish sauce	
Crab Cakes	12
3 mini cakes with red cabbage slaw, honey pecan remoulade, and crispy wonton strips	
Sashimi Tuna	12
Thinly sliced and served with soy, seaweed salad, ginger, sesame seeds and dijon vinaigrette	
Baked Brie	12
With brown sugared pecans, honey, apples, dried cranberries, and garlic toast points	
Fried Calamari	11
Sesame crusted and Thai chili glazed with baby greens and wonton chips	
Crab Dip	12
Baked lumps of crab in a creamy cheese blend with toasted pita points	
Gulf Oysters	12
Chilled or Steamed on the half shell	
Rockefeller	15
Baked with parmesan, bacon, and breadcrumbs	

LUNCH SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF ONE SIDE ITEM

Chicken Salad Melt	9
Homemade chicken salad on griddled wheat bread with cheddar and tomatoes	
Spicy Tuna Roll	12
Sliced sashimi tuna with hot chili sauce, jasmine rice, and seaweed salad in a flour tortilla	
Chop House Club	9
Triple decker on wheat with ham, turkey, bacon, cheddar, Swiss, lettuce, tomato, and mayonnaise	
Reuben	10
Warm corned beef top round, sauerkraut, melted Swiss cheese, and thousand island on toasted marble rye	
Steak Sandwich	13
Tender grilled flat iron steak, sliced and served on a toasted Kaiser roll with Dijon horseradish sauce, sauteed onions, provolone, lettuce, and tomato	
Turkey Muenster Wrap	9
Grilled turkey with melted muenster, basil mayonnaise, lettuce, and tomato in a flour tortilla	
Crab Cake Sandwich	11
Pan fried and served on a Kaiser roll with lettuce, tomato, and honey pecan remoulade	

HAMBURGERS AND GRILLED CHICKEN SANDWICHES

CHOICE OF AN 8 OZ CERTIFIED ANGUS BEEF® BURGER OR 6 OZ CHICKEN BREAST PREPARED IN ONE OF OUR SIGNATURE STYLES:

Classic:	9.5
Cheddar, applewood smoked bacon, and red onion	
Smokehouse:	9.5
Sauteed mushrooms, BBQ sauce, Swiss cheese, and Applewood Bacon	
Pan Asian:	9.5
Sesame ginger glaze, pickled cucumbers, red onion, and wasabi aioli	
Black and Bleu:	9.5
Cajun grilled and topped with bleu cheese and crispy fried onions	
Hawaiian:	9.5
Prosciutto, Swiss cheese, red onion, and pineapple salsa	

CHOP HOUSE

STEAKS | SEAFOOD | CHOPS

Everything you've heard is true.

PORT CITY

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MONDAY - FRIDAY · 11:30A-10:00P
SATURDAY · 4:30P-10:00P

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MENDENHALL

4001 MEETING WAY · HIGH POINT, NC 27265 · (336) 841-7156

MONDAY - WEDNESDAY · 11:30-9:00P
THURSDAY - FRIDAY · 11:30A-10:00P
SATURDAY · 4:30P-10:30P

WWW.CHOPHOUSESOFNC.COM

PRIVATE BANQUET ROOMS ARE AVAILABLE AT NO CHARGE FOR GROUPS UP TO FIFTY. BANQUET MENUS ARE AVAILABLE FOR LARGE PARTIES. CHILDREN'S MENU ALSO AVAILABLE.

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APPETIZERS

Seared Certified Angus Beef® Tenderloin Tips	16
Four medallions with Grand Marnier orange sauce	
Bruschetta	10
Garlic grilled ciabatta bread topped with fresh mozzarella, balsamic tomato relish, and basil oil	
Iced Jumbo Shrimp Cocktail	12
With chili horseradish sauce	
Sashimi Tuna	12
Drizzled with Dijon vinaigrette and accompanied by soy, ginger, wasabi, and seaweed salad	
Baked Brie	12
With brown sugared pecans, honey, apples, dried cranberries, and garlic toast points	
Fried Calamari	11
Sesame crusted and Thai chili glazed over baby greens and wonton chips	
Crab Cakes	12
3 mini cakes with red cabbage slaw, honey pecan remoulade, and crispy wonton strips	
Crab Dip	12
Baked lumps of crab in a creamy cheese blend served with pita points	
Gulf Oysters	
Chilled or Steamed	12
On the half shell	
Rockefeller	15
Baked with parmesan, bacon, and breadcrumbs	

SOUPS

Blue Crab Bisque	cup - 4.5	bowl - 6
With a hint of cayenne and sherry		
Soup Du Jour	cup - 4	bowl - 5
Homemade soup changing daily		

DINNER SALADS

ALL ENTREES INCLUDE YOUR CHOICE OF HOUSE OR CAESAR SALAD. YOU MAY SELECT ONE OF THE SALADS BELOW WITH AN ENTREE FOR AN ADDITIONAL \$4.00. ALL SALADS CAN BE ORDERED A LA CARTE FOR \$8.00

House	
Mixed Greens, tomatoes, cucumbers, onion, cheddar, croutons, roasted almonds and peppers	
Caesar	
Romaine lettuce, Caesar dressing, croutons, and Parmesan cheese	
Bistro	
Baby greens topped with dried cranberries, granny smith apples, chevre, roasted walnuts, Dijon vinaigrette, tomato, shaved red onion, and crispy wonton strips	
Chopped	
Parmesan peppercorn dressed iceberg lettuce topped with diced tomatoes, cucumbers, red onion, bacon, egg, cheddar, Parmesan, balsamic drizzle, and crispy onion straws	
Baby Iceberg	
With bleu cheese dressing, crumbled bacon, shaved red onion and diced tomatoes	
Spinach	
Baby spinach leaves topped with egg, dried cranberries, roasted almonds, onions, gorgonzola cheese, and hot bacon dressing	
Fresh Mozzarella and Tomato	
Fresh Mozzarella slices layered between tomato slices and baby greens drizzled with balsamic vinaigrette	
Chop House Dressing Selections	
Bleu Cheese / Ranch / Dijon Vinaigrette / Honey Mustard / Thousand Island / Hot Bacon / Balsamic Vinaigrette	

DINNER OFFERINGS



The Chop House Steaks are exclusively "center-cut" Certified Angus Beef® products that are specially aged. The Certified Angus Beef® brand is the finest beef available. Uncompromising standards ensure less than 8% of beef is accepted. This beef is consistently tender, juicy and flavorful. We are proud to serve Certified Angus Beef® entrees.

SIGNATURE STEAKS AND CHOPS

Petite Filet Mignon	26
6 oz center cut tenderloin	
Full Cut Filet Mignon	38
10 oz center cut tenderloin	
New York Strip	42
14 oz boneless strip steak	
Ribeye	30
Always juicy and flavorful 12oz cut	
Australian Lamb Rack	35
A 4 bone half rack presented over mint demi glace	
Chops	39
3 double cut chops simply grilled and glazed with garlic butter	
Cowboy Ribeye	39
18 oz bone in ribeye	
Pork Loin Chop	24
Stuffed with herbed goat cheese and topped with black pepper demi glace	
Tide and Tundra	49
6 oz Filet Mignon with our 8 oz lobster tail	
Chateaubriand for Two	70
18 oz center cut tenderloin presented tableside with Cabernet demi glace. Served with two side items	
T Bone	42
20 oz combination of tender Filet Mignon and flavorful NY Strip	

STEAK ADDITIONS

Oscar	11
Steamed crabmeat, asparagus, and béarnaise	
Cajun	5
Blackening spices with Grand Marnier orange sauce	
Smothered	5
Blend of sautéed onions and Cabernet mushrooms	
Au Poivre	5
Seared with cracked peppercorns and topped with a brandy cream sauce	
Béarnaise	5
Savory emulsion of egg, butter, lemon, and tarragon	
Lobster	26
8 ounce tail roasted with garlic butter and paprika	

SEAFOOD

Grilled Atlantic Salmon	25
10oz cut seasoned with a blend of pepper and spices	
Chilean Sea Bass	36
8 oz grilled and presented over jasmine rice and sautéed spinach with wasabi aioli and Thai chili sauce	
Sautéed Tilapia Scampi	24
8 oz filet topped with shrimp in a garlic butter sauce	
Shrimp Pasta	24
With spinach, tomatoes, and Parmesan in a lobster broth over cavatappi pasta	
Carolina Crab Cakes	24
Twin 5 oz cakes pan fried and served with baby greens, honey pecan remoulade, basil oil, and crispy wonton strips	
Lobster Dinner	31
8 ounce garlic roasted lobster tail served with drawn butter	
Grilled Yellowfin Tuna	25
Sesame ginger glazed 8 ounce steak grilled and served with pickled cucumbers and seaweed salad	

CHICKEN

Chicken Marsala	22
Grilled 12 oz breast topped with a savory sauce of prosciutto, mushrooms, onions, and marsala	
Bruschetta Chicken	22
Grilled chicken breast over toasted ciabatta with melted fresh mozzarella and tomato basil relish	
French Quarter Chicken	22
Topped with sautéed shrimp and andouille sausage in a spicy tomato cream sauce over Cajun rice	
Blackened Chicken Alfredo	22
Cajun grilled and served over fettuccine alfredo with scallions, diced tomatoes and parmesan	

SIDE ITEMS

Fettuccine Alfredo	Sautéed Spinach
Fresh Vegetables	Onion Rings
Cajun Rice Pilaf	Creamed Spinach
Loaded Baked Potato	Crispy Hashbrowns
Mashed Potatoes	Cabernet Mushrooms
Steamed Asparagus with Béarnaise	
	3-5

DESSERTS

Mile High Chocolate Cake	12
Served with a homemade cappuccino pecan ice cream truffle	
Key Lime Pie	8
On a graham cracker crust with mango and raspberry sauces	
Banana's Foster	9
Sweet croissant topped with vanilla ice cream, sliced bananas, warm banana caramel sauce, and whipped cream	
White Chocolate Crème Brulee	7
Our famous recipe of creamy smooth custard with a crispy sugar glazed top and Belgian white chocolate shavings	
Cheesecake	8
Topped with choice of cherry, blueberry or strawberry sauce	
Rustic Apple Tart	8
With vanilla ice cream and butterscotch topping	