

GRIFFIN

CHOPHOUSE

APPETIZERS

Brisket Candy (Burnt Ends) 14

Caramelized brisket candy tossed in our house smoked tomato barbecue sauce

Smoked Meatballs 12

Three (4 oz) meatballs tossed in our house smoked tomato BBQ sauce topped with melted mozzarella

Peel & Eat Shrimp 14

Half pound of peel & eat domestic shrimp

Hand Breaded Mozzarella 12

Mozzarella cheese breaded in Italian bread crumbs served with house marinara

BBQ Bruschetta 12

Pulled pork BBQ atop sourdough toast points topped with pickled red onions

Chophouse Pork Rinds 8

Popped pork cracklings tossed in our house Cajun ranch dry rub with buffalo sauce and bleu Cheese

Fried Pickle Chips 8

Thick crinkle cut dill pickles tossed in our house buttermilk ranch marinade and fried to perfection

Brie & Jam 12

Baked Brie topped with our famous bacon jam served with pita chips

Fried Green Tomatoes 10

Topped with pimento cheese, pickled red onion and served over mixed greens

Sweet Tea Fried Chicken Poppers 10

Chef's signature sweet tea brined boneless fried chicken served with honey mustard

Griffin Chophouse Pimento Dip 10

Hot skillet baked pimento cheese served with fried pita

Crispy Calamari 14

Calamari breaded and flash fried served with house marinara

SIGNATURE CUTS

Certified Angus Beef Aged 28 Days

Includes one side. Add House or Caesar Salad for \$5. Add small Signature Salad for \$7

Ribeye	14 OZ	32
Strip	12 OZ	28
Filet Mignon	8 OZ	36
Beef Tips	8 OZ	20
Bone-In Pork Chop	20 OZ	28

Sweet tea brined and grilled double boned pork chop



BUTCHER BLOCKS

Steak Block 90

Full portions of Filet, Ribeye, Teres Major and Strip plus two family style sides

BBQ Block 78

Full portions of Brisket Candy, St. Louis Ribs, Chopped BBQ & Smoked Wings plus two family style sides

SIGNATURE BBQ

Includes one side

Add House or Caesar Salad for \$5. Add small Signature Salad for \$7

Prime Brisket	21
Brisket Candy (Burnt Ends)	19
St. Louis Ribs, Half/Full	15/27
Chopped BBQ	15

PREMIUM STEAKS

48 oz Tomahawk for Two 84

Choice of 1 Family Style side or 3 individual sides. Approximately 30 minute cook time depending on your preference

14 oz Dry Aged Ribeye 44

We dry age our meat for over 45 days to create the most tender and flavorful steaks with choice of a side

Steak Toppers \$2

Red Wine Jus, Roasted Garlic Herb Butter, Bacon Bleu Cheese Spread, Pimento Cheese, Garlic Butter White Wine Roasted Mushrooms, Caramelized Onions

FROM THE SEA

Seared Prime Salmon 20

7 oz prime salmon filet with garlic herb butter and choice of a side

Shrimp & Grits 21

Adluh stone ground yellow grits with handmade Andouille Sausage gravy

Mahi Mahi 21

Served blackened, grilled or pan seared with choice of a side

WINGS

Served with a side of celery sticks and your choice of bleu cheese or ranch dressing.

Smoked or Fried 8 pc 15

Smoked or Fried 12 pc 19

Flavor Choices

Sweet Barbecue, Buffalo, Hot, Teriyaki, Hot Teriyaki, Garlic Parmesan, Nashville Hot, Dry Rub, or Cajun Ranch Rub

Consuming raw or uncooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

20% gratuity will be added for parties of 6 or more and all ToGo orders

A \$5 split plate charge will be added to all split entrees

We are not responsible for the taste, texture or appearance of well done steaks

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SALADS

*Dressings: House Lemon Herb Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu cheese, Thousand Island, Honey Mustard & Caesar
Add salmon, shrimp, beef tips, grilled or fried chicken tenders \$6*

Chophouse Salad 6/11

Mixed greens, boiled egg, ripe tomatoes, cucumbers & cheddar cheese

Chophouse Caesar 6/11

Crispy romaine lettuce tossed in our creamy Caesar dressing topped with croutons and parmesan cheese

Griffin Greek 9/14

Mixed Greens, Kalamata olives, roasted red peppers, pepperoncini, feta cheese, cucumbers, tomatoes, with our house made lemon-herb vinaigrette

Bacon Bleu Wedge 9/14

Iceberg wedge topped with crumbled bacon, bleu cheese, ripe tomatoes, cucumbers and bleu cheese dressing

Skinny Cobb 9/14

Mixed greens, broccoli, corn, avocado, ripe tomatoes, cucumbers and cheddar cheese

Classic Caprese Salad 9/14

Fresh Mozzarella, tomatoes & basil topped with Extra Virgin olive oil and balsamic glaze

SANDWICHES

Make it a wrap upon request. Served with your choice of side.

Smoked Meatball Sub 13

House made smoked meatballs served on a hoagie roll with melted mozzarella and smoked tomato BBQ sauce

Nashville Hot Fried Chicken 13

Pickle brined chicken breast with lettuce, tomato, onion and Nashville hot sauce

Smoked Chicken Philly 13

Smoked chicken with green peppers, mushrooms, onions, mozzarella, fried jalapenos and served on a toasted hoagie roll

Muffuletta Sandwich 14

Mortadella piled high on a toasted hoagie roll, mozzarella, lettuce, tomato and olive tapenade

Shrimp Poboy 14

Breaded local shrimp on a toasted hoagie with lettuce, tomato and a spicy remoulade

Chophouse Smoked Ribeye Dip 15

Shaved smoked C.A.B. ribeye served on a toasted hoagie with horseradish cream, swiss cheese, fried onions & a side of au jus

Chopped Barbecue 13

Our signature BBQ with house pepper vinegar BBQ sauce, sliced pickles on a potato bun

Fried Pork Chop Sandwich 14

Crispy fried pork chop on a hoagie roll with marinated tomatoes & mozzarella cheese

Smoked Prime Brisket 14

Coffee rubbed brisket served on a potato bun with pepper jack cheese, fried onions and house smoked tomato BBQ sauce

PRIME C.A.B. BURGERS

*8oz Prime Certified Angus Beef Burgers served on a toasted bun with lettuce, tomato, onion, pickle spear and choice of side
Mayo & Mustard upon request*



Chophouse Classic Cheeseburger 13

Choice of sharp cheddar, mozzarella, swiss, pepper jack or pimento cheese

Griffin Burger 14

Sharp cheddar, bacon and fried pickles

Down South Pimento Cheese Burger 14

Pimento cheese, bacon and fried jalapenos

Mushroom Swiss Burger 14

Garlic butter white wine roasted mushrooms topped with swiss cheese

Bleu Cheese Burger 14

Caramelized onions, bacon and bleu cheese

Southwestern Burger 14

Pepper jack cheese, avocado, bacon and jalapenos

KIDS

with choice of side

5oz Ribeye Cheeseburger 9

Steak Bites 9

Sweet Tea Brined Chicken Nuggets 6

Chicken Tenders 7

Grilled Cheese 6

There will be an upcharge of \$2 for all kids meals ordered by adults

SIDES

Individual \$4, Family Style \$12

Fresh Green Beans

Collard Greens

Roasted Cauliflower

Asparagus

Cowboy Baked Beans

Garlic Butter White Wine Roasted Mushrooms

Roasted Brussel Sprouts

Smoked Bacon Mac & Cheese

House Fries

Baked Sweet Potato

Baked Potato w/ Butter & Sour Cream

Add Bacon & Cheese for \$1.50