

# GRIFFIN

## CHOPHOUSE

### APPETIZERS

#### Brisket Candy (Burnt Ends) 10

Caramelized brisket candy tossed in our house smoked tomato barbecue sauce

#### Smoked Meatballs 10

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

#### Bacon Steak 13

Crispy Duroc pork belly steak topped with a maple horseradish glaze and gremolata

#### Lump Crab Cake 12

6 oz pan seared crab cake topped with green tomato marmalade, fried onions & a Creole remoulade

#### Chophouse Pork Rinds 7

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

#### Fried Pickle Chips 7

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

#### Fried Green Tomatoes 9

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

#### Sweet Tea Fried Chicken Poppers 9

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

#### Griffin Chophouse Pimento Dip 9

Hot skillet baked pimento cheese served with fried pita

### SIGNATURE CUTS

*Certified Angus Beef Aged 45 Days*

*Includes one side. Add House or Caesar Salad for \$3. Add small Signature Salad for \$6*

Ribeye	14 OZ	28
Ribeye Filet	8 OZ	26
Big Sky	8 OZ	25
Strip	12 OZ	22
Filet Mignon	8 OZ	34
Beef Tips	8 OZ	17
Reverse Seared Pork Loin		20

*Two 7oz boneless pork chops served with pickled Honey Crisp apples and a local clover honey drizzle*

### SIGNATURE BBQ

*Includes one side and garnish of coleslaw.*

*Add House or Caesar Salad for \$3. Add small Signature Salad for \$6*

Prime Brisket	17
Brisket Candy (Burnt Ends)	15
St. Louis Ribs, Half/Full	14/26
Chopped BBQ	14
Smoked Sausage	15
Half Chicken	14

### STEAK BUTCHER BLOCK 85

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

#### Steak Toppers \$2

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

### BBQ BUTCHER BLOCK 75

Full portions of Brisket Candy, St. Louis Ribs, Chopped BBQ, Smoked Sausage & Half Chicken

### CHEF'S CUT PREMIUM STEAKS

#### 14 oz Dry Aged Ribeye 38

*We dry age our meat for over sixty days to create the most tender and flavorful steaks*

#### 48 oz Tomahawk for Two 74

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

### FROM THE SEA

Seared Prime Salmon 18  
*7 oz prime salmon filet with garlic herb butter*

Seared Diver Scallops 25  
*Four jumbo Diver Scallops served with seasonal sautéed vegetables*

Shrimp & Grits 19  
*Adluh stone ground yellow grits with handmade Andouille Sausage gravy*

Seared Crab Cakes 24  
*Two 6 oz seared crab cakes served with corn puree. Creole remoulade and a side of choice*

### WINGS

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

Smoked or Fried 8 pc 11

Smoked or Fried 12 pc 15

Smoked or Fried 20 pc 20

#### Flavor Choices

*Chicago Sweet Barbecue, Buffalo, Hot, Teriyaki, Hot Teriyaki, Garlic Parmesan, 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*

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

# GRIFFIN

## CHOPHOUSE

### 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 5/10

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

#### Chophouse Caesar 5/10

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

#### Griffin Greek 8/13

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

#### Bacon Bleu Wedge 8/13

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

#### Skinny Cobb 8/13

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

#### Fresa Salad 8/13

*Mixed greens, feta cheese, strawberries, toasted almonds with balsamic vinaigrette*

### SANDWICHES

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

#### Smoked Meatball Sub 12

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

#### Pickle Fried Chicken 10

*Pickle brined chicken breast with lettuce, tomato, onion and our green tomato marmalade.*

*!!Also Available in Nashville Hot!!*

#### Smoked Chicken Philly 12

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

#### Chophouse Cuban 11

*Sliced pork roast, black bean spread, swiss cheese, pickles & Dijon mustard on a hoagie grilled to perfection*

#### Chophouse Smoked Ribeye Dip 14

*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 11

*Our signature BBQ with house mustard based BBQ sauce, sliced pickles on a potato bun and a garnish of coleslaw*

#### Ribeye Steak Sandwich 14

*8oz C.A.B. steak served with lettuce, tomato, onions, horseradish cream and topped with oil and vinegar*

#### Smoked Prime Brisket 11

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

### PRIME C.A.B. BURGERS

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

#### Chophouse Classic Cheeseburger 12

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

#### Griffin Burger 13

*Sharp cheddar, bacon and fried pickles*

#### Down South Pimento Cheese Burger 13

*Pimento cheese, bacon and fried jalapenos*

#### Mushroom Swiss Burger 13

*Garlic butter white wine roasted mushrooms topped with swiss cheese*

#### Bleu Cheese Burger 13

*Caramelized onions, bacon and bleu cheese*

#### Southwestern Burger 13

*Pepper jack cheese, avocado, bacon and jalapenos*

### KIDS

*with choice of side*

5oz Ribeye Cheeseburger	9
Mac N Cheese	6
Steak Bites	9
Sweet Tea Brined Chicken Nuggets	6
Chicken Tenders	7
Grilled Cheese	6

### SIDES Individual \$4, Family Style \$12

Southern Potato Salad
Fresh Green Beans
Collard Greens
Roasted Cauliflower
Asparagus w/ Oven Dried Tomatoes
Coleslaw
Garlic Butter White Wine Roasted Mushrooms
Roasted Brussel Sprouts
Smoked Bacon Mac & Cheese
Seasonal Fruit
House Fries
Baked Sweet Potato
Baked Potato w/ Butter & Sour Cream
<i>Add Bacon &amp; Cheese for \$1.50</i>