



APPETIZERS

Brisket Candy	13
Caramelized brisket candy tossed in our house smoked tomato barbecue sauce	
Peel & Eat Shrimp	14
Peel & eat jumbo domestic shrimp with a Chophouse cocktail sauce	
Fried Green Tomatoes	9
Topped with pimento cheese, pickled red onion and served over mixed greens	
Sweet Tea Fried Chicken Poppers	8
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	

PREMIUM STEAKS

14oz Dry Aged Ribeye	40
We dry age our meat for over 21 days to create the most tender and flavorful steaks	
48oz Tomahawk for Two	80
Choice of 1 Family Style side or 3 individual sides. Approximately 30 minute cook time depending on your preference	

STEAKS & QUE

*Certified Angus Beef Aged 28 Days
Includes one side
Add House or Caesar Salad for \$3*

Ribeye	14oz	28
Filet Mignon	8oz	35
Beef Tips	8oz	18
St. Louis Ribs Half/Full		14/26
Pulled Pork BBQ		14
Brisket Candy		25

SALADS

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	
Skinny Cobb	7/12
Mixed greens, broccoli, corn, avocado, ripe tomatoes, cucumbers, cheddar cheese	
Timberlake Trophy Cup Salad	7/12
Local kale, goat cheese, roasted beets with toasted almonds and a lemon herb vinaigrette	

Dressings: House Lemon Herb Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Honey Mustard & Caesar

ENTREES

Quinoa Buddha Bowl	12
Packed with roasted veggies, chickpeas and fluffy red quinoa, all topped with a creamy tahini sauce. Add a protein for \$6	
Seared Prime Salmon	19
7 oz prime salmon filet with garlic herb butter, wild rice and choice of a side	
Vegetable Basil Ravioli	14
Vegetable basil ravioli with sauteed spinach, grape tomatoes, brown butter and shredded parmesan	
Seared Diver Scallops	26
Four jumbo diver scallops over wild rice with choice of a side	
Pappardelle Bolognese	17
House made creamy bolognese with carrots, onions and mushrooms over pappardelle pasta	
Shrimp & Grits	20
Adluh stone ground yellow grits with handmade andouille sausage gravy	

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



SANDWICHES

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

Nashville Hot Fried Chicken	12
<i>Pickle brined chicken breast with lettuce, tomato, onion and Nashville hot sauce</i>	
Toasted Chicken Salad	12
<i>Toasted sourdough bread with southern chicken salad, lettuce & tomato</i>	
Chophouse Smoked Ribeye Dip	14
<i>Shaved smoked C.A.B. ribeye served on a toasted hoagie with horseradish cream, swiss cheese, fried onions & a side of au jus</i>	
Chopped Barbecue	12
<i>Our signature BBQ with house mustard based BBQ sauce, sliced pickles on a potato bun</i>	

KIDS

Includes one side

5oz Ribeye Cheeseburger	8
Mac N Cheese	6
Steak Bites	8
Chicken Nuggets	6
Buttered Noodles	5
Grilled Cheese	5

DESSERTS

Banana Cheesecake	8
Death by Chocolate Cake	8
Lemon Berry Mascaprone Cake	8

BURGERS

Served with your choice of a side

Chophouse Classic Cheeseburger	12
<i>Royal Butcher ribeye grind with choice of sharp cheddar, mozzarella, swiss, pepper jack or pimento cheese</i>	
Beyond Burger	12
<i>Mixed greens, tomato, avocado, pickled red onion & southwest remoulade</i>	
Down South Pimento Cheese Burger	13
<i>Royal Butcher ribeye grind with pimento cheese, bacon and fried jalapenos</i>	
Wagyu Kobe Koosa Burger	14
<i>Bacon blue cheese spread with caramelized onions</i>	

SIDES

Individual \$4, Family Style \$12

Fresh Green Beans
Steamed Broccoli
Roasted Beets
Garlic Sauteed Kale
Garlic Butter White Wine Mushrooms
Roasted Brussel Sprouts
Smoked Bacon Mac & Cheese
House Fries
Wild Rice
Baked Sweet Potato
Baked Potato w/ Butter & Sour Cream

Add Bacon & Cheese for \$1.50