

APPETIZERS

Charcuterie Board

prosciutto, salami, Brie, cheddar, olives, gherkins, fig jam & crostini **\$16**

Crispy Chicken Tenders

six house-breaded tenders with mango-jalapeno ranch **\$12**

Tacos (2)* (VEGETARIAN OPTION AVAILABLE)

\$10

- Carne Asada - traditional Latin American shredded beef, fresh pico de gallo, shredded cheese & romaine lettuce
- Chicken - fried chicken tenders with poblano-avocado sauce
- Pulled Pork - southern-style pulled pork, BBQ sauce & shredded cabbage

- Korean - stir-fried shrimp, cucumber, carrots & kimchi

Black-Eyed Pea Hummus

with house-grilled pita chips & vegetable batons **\$8**

Vegetable Spring Rolls

with wakame seaweed & shirogami sauce **\$10**

Nachos (VEGETARIAN OPTION AVAILABLE)

blue corn tortillas, choice of pulled pork or chicken, house-blend cheese, black beans, pico de gallo, jalapenos & sour cream **\$15**

SALADS & SANDWICHES

Chophouse Salad GF (Protein Add-On Options Below)

with mixed greens, tomato, cucumber, hard boiled egg & house-blend cheese **\$14**

Caesar Salad (Protein Add-On Options Below)

with romaine lettuce, croutons, crispy prosciutto, Caesar dressing & shaved parmesan **\$14**

Pulled Pork Sandwich

on a brioche bun & Carolina BBQ sauce **\$13**

Cajun Shrimp Po-Boy Wrap

with sun-dried tomato tortilla, lettuce, tomato & remoulade sauce **\$16**

**Fox and Hound Burger**

with cheese, lettuce, tomato, pickle & onion on a brioche bun **\$15**

MAIN COURSES

Chicken Parmesan **\$20**

tomato-basil sauce, mozzarella, shaved Parmesan & linguine

Linguine V,DF (Protein Add On Options Below) **\$18**

with white wine sauce, broccoli & cremini mushrooms

Pub-Style Fish & Chips **\$18**

with tartar sauce & grilled lemon

Chicken Breast Sauté GF,DF **\$22**

with cremini mushrooms, marsala wine sauce & choice of side

Heritage-Breed 12oz. Bone-in Pork Chop **\$24**

with chimichurri sauce & choice of side

Pan-Seared Atlantic Salmon GF **\$24**

with White Wine Sauce



6oz. CAB (Certified Angus Beef) Filet Mignon **MARKET PRICE**

Madeira sauce & choice of side



Ribeye **\$38**

12oz. ribeye with steak fries & Fox and Hound steak sauce

PROTEIN ADD-ONS:

ADD-ON ONLY; NOT AVAILABLE A LA CARTE.

Tofu	Grilled or Fried Chicken	Grilled Coastal Shrimp	6/7 oz. Pan-Seared Salmon
\$4	\$6	\$6	\$12

SIDES:

\$6

Sautéed Mushrooms

Mashed Potatoes

Steamed Broccoli

Seasonal Vegetables Sauté

Steak Fries

Fingerling Potatoes

V- Vegan

GF- Gluten Free

DF- Dairy Free

WE PROUDLY OFFER THE CERTIFIED ANGUS BEEF® BRAND.

***tax and gratuity not included and 20% gratuity will be automatically added to parties of 5 or more*

***Please be aware that during kitchen operations, glutinous items are prepared. Please be aware that there is a possibility that food items will come into contact with wheat and/or gluten*

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.*

DESSERT MENU

<u>Key Lime Pie</u>	\$12
<i>with a cookie crust, whipped cream & candied lime</i>	
<u>Flourless Chocolate Torte</u> ^{GF}	\$12
<i>with whipped cream and peanut brittle</i>	
<u>Homemade Peanut Butter Pie</u>	\$12
<i>with whipped cream and Reese's cups</i>	
<u>Banana Pudding Ice Cream Sandwich</u>	\$12
<i>with whipped cream and churros</i>	

CORDIALS

\$7

Grand Marnier
Baileys
Godiva
Cointreau
Kahlua