# CHOP HOUSE

SKE TUE TURK

ALE CH

# \* A S H E V I L L E \*

DOWNTOWN



# DINNER MENU 22 WOODFIN ST.

#### STARTERS

CRAB CAKES lump crab meat, house remoulade 12

CALAMARI preserved lemon, lemon-garlic aioli 7

WINGS buffalo or mild, celery & carrot sticks 13

BLACKENED AHI TUNA\* pineapple, red pepper & cilantro relish, mixed greens 12

BEEF SLIDERS\* three house ground beef sliders, cheddar, pickled onions, spicy ketchup 10

SUNBURST FARMS SMOKED TROUT DIP house made potato chips 9

### SOUP & SALAD

SERVED WITH HOUSE BREAD & BUTTER

FRENCH ONION SOUP caramelized onions, beef broth, croutons, gruyere 6

FEATURED SEASONAL SOUP chef's seasonal selection 6

CAESAR romaine, shaved parmesan, Caesar dressing, croutons 7

KALE massaged kale, orange segments, almonds, cranberries, citrus vinaigrette 9

CLASSIC WEDGE iceberg, chopped bacon, tomato, gorgonzola, blue cheese dressing 9

SALAD ADDITIONS grilled chicken 5 shrimp skewer 7 petite filet\* 12 grilled salmon\* 9

#### ENTREES

HERB ROASTED AIRLINE CHICKEN BREAST creamy mashed potatoes, broccolini 23 SHRIMP & GRITS creamy grits, shrimp, sautéed trinity, harissa cream sauce 25 PETITE FILET MIGNON\* 4 oz petite grass fed filet mignon, creamy mashed potatoes, grilled asparagus 18

FROM THE GRILLHOUSE DEMI-GLACE, CHIMICHURRI OR HORSERADISH CREAM12 OZ GRASS FED ANGUS PRIME NY STRIP\* 308 OZ GRASS FED ANGUS PRIME FILET MIGNON\* 3412 OZ GRASS FED ANGUS PRIME RIBEYE\* 32HICKORY NUT GAP FARM PORK CHOP 188 OZ SALMON\* 18

FROM THE GRILL UPGRADES LUMP CRAB MEAT 9

GRILLED SHRIMP SKEWER 7

BLACK & BLUE 4

MUSHROOMS & ONIONS 3

## HAND HELDS

SERVED WITH FRIES, CHIPS, SIDE SALAD OR SWEET POTATO FRIES

PRIME RIB SANDWICH thinly shaved, horseradish cream, melted provolone, lettuce, tomato, toasted brioche and au jus 14

HOUSE GROUND BURGER\* half pound patty, choice of cheese, lettuce, tomato, onion on toasted brioche bun 13 sautéed onions or mushrooms 1.5 bacon or blue cheese 2

BEER BATTERED FISH & CHIPS battered fresh fish filets, hand cut fries 13

CHOP HOUSE CHICKEN CLUB grilled chicken breast, bacon, lettuce, tomato, lemon-garlic aioli, brioche bun 12

GRILLED LAMB SLIDERS\* tzatziki aioli, hand cut fries 17

#### SIDES

**GRILLED ASPARAGUS 4** 

SAUTÉED KALE 3.5

**CREAMY MASHED POTATOES 3.5** 

BAKED SWEET POTATO brown sugar, butter 3.5

LOADED BAKED POTATO butter, sour cream, chopped bacon, cheddar cheese 5

HAND CUT FRENCH FRIES seasoned with salt & pepper 3.5

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

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