

## -- APPETIZERS --

### ARTISAN BREADS 5

House Baked with Whipped Butter

### **COLOSSAL SHRIMP COCKTAIL 16**

5 Colossal Shrimp with Spicy Epic Cocktail Sauce & Lemon Wedge

### **SPINACH, CHEVRE, BRIE & ROASTED GARLIC BAKE 10**

With Fresh Baked Baguette Croustades & Grilled Flatbread

### **CALAMARI BELLISSIMO 13**

Corn Flour Crusted, Fresh Herbs & Romano, Peppadew & Pepperoncini Peppers.

Served with Epic Marinara

### **MOZZARELLA GRILLE 9**

Fresh Mozzarella Wrapped in Prosciutto, Then Romaine Leaves & Grilled Over Herb Tomato Concasse' Finished with Balsamic Glaze & Basil Oil

### CHOPHOUSE CHEESE TOAST 8

Our Famous Four Cheese Spread Broiled Atop Baguette Croustades

### **BACON! 13**

Candied Sriracha Thick Smoked Bacon with Buttermilk Herb Dip

### **\*\*PEPPER SEARED AGED TENDERLOIN\*\* 16**

With Goat Cheese Crostini, Horseradish-Arugula Vinaigrette, Cabernet Glaze

### **ANGRY LOBSTER 16**

Spiced North Atlantic Baby Lobster Tails Flash Fried with Jalapeno-Horseradish Honey Mustard Dip

### **\*\* SEARED AHI TUNA \*\* 12**

Spice & Sesame Crusted Tuna Seared Rare with Nori Salad, Kyoto & Wasabi Drizzles

## -- SOUPS & SALADS --

Our Selection of Housemade Dressings..... Buttermilk-Herb, European Bleu, Balsamic Vinaigrette, Sherry Vinaigrette, Hot Bacon, Honey Mustard, Epic "House" Dressing, Horseradish-Arugula Vinaigrette, Red Wine Vinaigrette or Epic Golden Italian

### **FRENCH ONION SOUP GRATINÉE 8**

Steak House Style! Three Onion Blend, Carmelized with Fresh Beef Stock, Thick Cut Crouton Float & Molten Cheese!

### **THE ICEBERG WEDGE 10**

Crisp Iceberg Lettuce, Topped with Bacon, Tomatoes, Danish Bleu Crumbles, & European Bleu Cheese Dressing

### **EPIC HOUSE SALAD 9**

Mixed Greens, Tomatoes, Cucumbers, Onion, Chopped Egg, Smithfield Ham, Bacon, & Herbed Croutons

### **OUR FAMOUS LOBSTER BISQUE 10**

Prepared Fresh Daily In Epic Fashion, Rich & Velvety with Chunks Of Maine Cold Water Lobster Tail Meat!

### **CAROLINA STYLE SPINACH SALAD 10**

With Crisp Shaved Watauga Ham, Eggs, Red Onion, Goat Cheese, Marinated Tomatoes, Cucumbers, Kilm Dried Cranberries & Red Wine Vinaigrette

### **EPIC CAESAR SALAD 9**

Roasted Roma Tomatoes, Herbed Croutons, Spiced Pecans, Aged Romano Tossed with Crisp Romaine

## -- SPECIALTIES --

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

### **\*\*SMOKIN' HOT COUPLE\*\* 29**

(3) Medallions Of Aged Filet Mignon & (8) Gulf Shrimp Seasoned with A Smokey-Cajun Spice, Pan Blackened with Herbed Butter Sauce & Creole Remoulade

### **BBQ BABY BACK RIBS**

Smoked & Charbroiled Danish Baby Backs Basted In Epic Sweet & Smokey BBQ Sauce

\* 1 Rack 21 2 Rack 28 \*

### **\*\*STEAK FRITTES\*\* 24**

Charbroiled Tenderloin Tips Over Crisp Shoestring Truffle Fries with Rich Cabernet Demiglace & Herbed Garlic Aioli

### **PORK OSSO BUCO CASSOULET 23**

Slow Braised Pork Shank Osso Buco, Cannellini Beans, Andouille Sausage, Celery, Carrots, Tomatoes, Shallots & Potato Straws

### **\*\* THE "EPIC" BURGER \*\* 17**

Our 10 oz. Premium Burger, Brioche Bun with Grilled Onions, Sautéed Mushrooms, Bacon, Cheddar, Dijon, Mayonnaise, Ketchup, Crisp Lettuce, Tomato & Pickles

### **BRAISED BONELESS SHORT RIB 22**

Burgundy Demiglace Slow Braised Short Rib of Beef Over Yukon Gold Mashed Potatoes

### **\*\*TENDERLOIN KABOBS\*\* 23**

8 Full Ounces Of Tender Filet Mignon Tips, Marinated & Charbroiled with Garden Fresh Vegetables

### **\*\*THE LEGENDARY WELLINGTON\*\* 52**

Classic Filet Mignon Wellington, Enveloped with Duxelle Mushroom Reduction & Flaky Puff Pastry, Laced with Madeira Foie Gras Glace De Viande

## -- EPIC SIDE ITEMS --

Sides are available for 7 dollars or can be substituted for 4 dollars

### **PEASANT CABBAGE**

### **TRUFFLE FRIES WITH ROMANO**

### **BROCCOLI & CHEESE SAUCE**

### **GLAZED MUSHROOMS**

### **SHAVED BRUSSEL SPROUT SAUTÉ**

### **WHITE CHEDDAR MAC & CHEESE**

### **ASPARAGUS HOLLANDAISE**

### **ROASTED VEGETABLE MEDLEY**

### **JALAPENO CHEDDAR-JACK COTTAGE FRIES**

### **EPIC CREAMED SPINACH**

### **SHOESTRING FRENCH FRIES**

### **THIN GREEN BEANS**

### **LINGUINE MARINARA**

### **MAPLE WHIPPED SWEET POTATOES**

\*\* Denotes items that may be cooked to order - Rare to Well Done \*\*

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness. Not all Ingredients are listed on the Menu, so please inform your Server of any Food Allergies.

\*Executive Chef - Jeffrey Ridenoure \*Sous Chef - Justin Richardson \*Sous Chef - Graham Hassman \* Sous Chef - Adam Miceli

\*Operating Partner - Ken Higgins \* General Manager - Matt Maynard \*Manager - Justin Clark \*Manager - Summer Chewning

## — \*\* STEAKS & CHOPS \*\* —

Epic Chophouse serves only the finest cuts of USDA Prime & Top Choice Meats! Our Steaks are from Corn Fed Cattle, Hand Selected for Marbling & Aged a Minimum of 35 Days for Flavor & Tenderness! All Center Cut, Thick & Tall prepared to order "Pittsburgh Style" for a Charred Crusty Exterior in 1800 degree Southbend Broilers!

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

### GF \*\*FILET MIGNON\*\* 53

The "Epic Center Cut" 12 Oz. Tenderloin!

### GF \*\*AGED SIRLOIN\*\* 24

10 Oz. & Full Of Flavor!

### GF \*\*PORTERHOUSE\*\* 59

A 28 Oz. Statement! The Best Of Both Worlds!

### \*\*CHARBROILED TOMAHAWK PORK CHOP\*\* 29

Long Bone Heritage Cheshire Pork Chop Charbroiled with "Lynchburg Lacquer" over Maple Whipped Sweet Potatoes

### GF \*\*EPIC 48 OUNCE LONG-BONE TOMAHAWK RIBEYE\*\* 85

Aged A Minimum Of 35 days & Melt In Your Mouth Tender! Charred To Your Specifications & Perfection!

Rare	Cold Red Center
Medium Rare	Warm Red Center
Medium	Hot Red Center
Medium Well	Hot Pink Center
Well Done	Hot Brown Through

### GF \*\*PETITE FILET MIGNON\*\* 41

Our "Petite" Version 8 Oz. Center Cut!

### GF \*\*NEW YORK STRIP\*\* 38

14 Oz. Center Cut

### GF \*\*RACK CHOPS OF LAMB\*\* 39

Charbroiled with Creamed Rosemary Dijon Demiglace

### GF \*\*RIBEYE 104 SOUTH\*\* 32

14 Oz. Aged Ribeye, with Roasted Garlic Brie Butter & Smoked Salt

### GF \*\*USDA PRIME BONE-IN RIBEYE\*\* 68

Certified USDA Prime 22 Oz, Bone In Cowboy Cut! Our Specifications & Aging Requirements Keep This One In High Demand & Limited Availability!

## — \*\* EPIC NEXT LEVEL ADDITIONS \*\* —

### GF CLASSIC BÉARNAISE 2

### DANISH BLEU CHEESE 3

### AU POIVRE 2

### GF SEARED JUMBO SCALLOPS 16

### GF BABY LOBSTER TAILS 16

### CREAMED HORSERADISH 1

### GF ROASTED GARLIC BRIE BUTTER 2

### MARCHAND DU VIN 2

### GRILLED OR FRIED SHRIMP 12

### GF TENDERLOIN MEDALLIONS 16

### EPIC HOUSE STEAK SAUCE 2

### CHOPHOUSE CHEESE TOPPING 3

### DEMIGLACE 2

### GF OSCAR STYLE 17

### GF MARINATED CHICKEN BREAST 9

## — \*\* POULTRY \*\* —

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

### GF MARINATED & FLAME BROILED CHICKEN 16

Our Pineapple Soy Marinated Breast Of Chicken served with Fresh Grilled Hawaiian Gold Sweet Pineapple

### EPIC PARMIGIANA 20

Herb & Panko Crusted Breast Of Chicken, Smothered with Fresh Marinara, Basil, Mozzarella & Romano

### PECAN CRUSTED BREAST OF CHICKEN 21

Hand-Breaded Breast Of Chicken In Crushed Pecans, Gently Fried & Laced with Lemon-Maple Glaze

### PAN SEARED BREAST OF CHICKEN FRANGHESE 20

French Battered over Wild Mushroom Risotto, with Rich Lemon-Caper Beurre Blanc

### Z'S 1986 CHICKEN GRILL 20

Marinated & Charbroiled Breast of Chicken topped with Virginia Smoked Ham & Swiss  
\* Just like Z did it in '86! \*

## — \*\* PASTA \*\* —

### NOR'EASTER LOBSTER LINGUINE 28

Tender Maine Lobster Sauté with Garlic, Butter, Brandy, Asparagus Tips & Romano Over Linguine & Brandied Tomato Cream

### SCAMPI STYLE SHRIMP PASTA 24

16 Large Shrimp, Butter, Lemon, Parsley, Garlic & Chablis, Sautéed Over Linguine with Aged Romano Cheese

### CHICKEN PASTA LOUISIANNE 19

Cajun Blackened Boneless Breast of Chicken over Pasta Alfredo with Fresh Broccoli Florets & Pecorino Romano

### BUTTERNUT SQUASH RAVIOLI 24

Aged Tenderloin Tips, Roasted Shallot Mustard Crema & Simmered Artichoke, Pancetta, Mushroom, Sun Dried Tomato Ragout & Pancetta Crisp  
\* Enjoy the Meatless Version with Roasted Vegetables & Chevre 21 \*

## — \*\* SEAFOOD \*\* —

With Your Selection of Baked Potato, Country Potato Cakes, Peasant Cabbage, Shoestring French Fries, Jalapeno Cheddar-Jack Cottage Fries or Yukon Gold Mashed Potatoes

### SEA BASS SAUTÉ 39

Over Wilted Spinach with Lemon Sorrel Beurre Blanc

### \*\*FAROE ISLAND SALMON FILLET\*\* 29

Horseradish Crusted & Pan Seared over Roasted Garlic-Arugula-Romano Risotto with Red Wine Reduction & Herbed Cider Gremolata

### SEARED JUMBO DIVER SCALLOPS 38

Over Garlic-Truffle-Rosemary Mashers with Pink Peppercorn Beurre Rouge & Crisp Leeks

### GF PETITE LOBSTER TAILS 35

Gently Butter Basted & Broiled, Sweet & Tender

### GF \*\*RARE TUNA YUKIKO STYLE\*\* 25

Tamari - Ginger Rubbed Seared Rare Tuna over Matchstick Vegetables with Mustard & Wasabi Streams, Sesame-Soy Vinaigrette

### PAN FRIED NC MOUNTAIN RAINBOW TROUT 27

Topped with Bacon Wrapped Shrimp, Grilled Asparagus & Lobster Bearnaise

## EPIC DAILY SEAFOOD OFFERING

Please check with your Server to discover our Chef's Daily Seafood offering. It is always based upon the freshest available from our Coastal Distributors!

During these uncertain times of availability, supply chain issues & delivery, your Epic Chophouse Family is doing our very best to continue to offer the best quality, variety and value.

## — \*\* MARTINIS \*\* —

### **RASPBERRY BERET 10**

*Absolut Raspberri, Raspberry Liqueur & White Cranberry Juice*

### **FRENCH PASSION 11**

*Vodka, Passion Fruit Syrup, Pineapple & Prosecco*

### **LATE TO THE PARTY 11**

*Titos, St. Germaine, Sparkling Grapefruit Juice, Lemon Juice & Grapefruit Bitters*

### **SAGE MARTINI 12**

*Sutler's Gin, Alize Gold Passion Liqueur, Simple Syrup & Lemon Juice*

### **BLOOD ORANGE COSMO 10**

*Skyy Blood Orange Vodka, Solerno & Cranberry Juice.*

### **BLUEBERRY LEMONDROP 10**

*Stoli Blueberry, Limoncello, Sour Mix & Sugar Rim.*

### **CHERRY LEMON SUN DROP 10**

*Three Olives Cherry, Limoncello, Sour Mix & Grenadine.*

### **THE BLOSSOM 11**

*Blanco Tequila, Lime Juice, Grapefruit Juice & Grenadine*

## — \*\* MULES \*\* —

### **KENTUCKY CUP 12**

*Maker's Mark, Triple Sec, Orange Juice, Ginger Syrup & Ginger Beer*

### **VERY BERRY 11**

*Smirnoff Blueberry, Chambord, Pama, Lime Juice & Ginger Beer*

### **GIN-GER MULE 10**

*Sutler's Gin, Domaine de Canton, Lemon Juice & Ginger Beer*

### **PEACH BUZZ 10**

*Vodka, Peach Puree, Lemon Juice & Ginger Beer*

## — \*\* COCKTAILS \*\* —

### **THE WEEZY 11**

*Bumbu XO Rum, Pineapple Juice, Ginger Syrup & Angostura Bitters*

### **WHISKEY BUSINESS 10**

*Bourbon, Peachtree, Passion Fruit Syrup, Lemon Juice & Pomegranate Juice*

### **BLACK WALNUT OLD FASHIONED 10**

*Bourbon, Black Walnut Syrup, Bitters & Bing Cherry.*

### **BLACK EYED SUSAN 12**

*Vodka, Captain Morgan, St. Germain, Pineapple Juice, Orange Juice & Lime Juice*

### **EPIC SMASH 10**

*Bulleit Rye, Aperol, Simple Syrup, Lemon & Mint.*

### **SLEEPLESS IN OSAKA 12**

*Suntory Toki, Orange Bitters, Grapefruit Bitters & Agave Syrup*

### **5150 12**

*Templeton Rye, Fernet Branca, Orange Bitters & Simple Syrup.*

### **LAVENDER COLLINS 12**

*Sutler's Gin, Lemon Juice, Creme de Violette, Lavender Syrup & Club Soda*

### **JAMAICAN ME CRAZY 10**

*Meyer's Dark Rum, Amaro Montenegro, Sweet Vermouth & Grapefruit Bitters*

### **LEMON SPECIAL 10**

*Lemon Vodka, St. Germain, Cranberry Juice & Lemon Juice*

### **WATERMELON HEAVEN 11**

*Watermelon Vodka, Grenadine & Sweet and Sour*

### **SPA WATER 10**

*Chopin, Lemon Juice, Simple Syrup, Mint, Basil & Club Soda*

## — \*\* AFTER DINNER DRINKS \*\* —

## — \*\* NIGHTCAPS \*\* —

### **ROUDY'S RUSSIAN 11**

*Vodka, Bailey's, Buttershots, Kahlua, Frangelico & Cream*

### **ESPRESSO MARTINI 10**

*Van Gogh Espresso Vodka, Kahlua & Cream*

### **CHOCOLATE COVERED CHERRY MARTINI 10**

*Vodka, Amaretto, Creme de Cacao Light, Pama & Cranberry*

### **AFTER PARTY 12**

*Reposado Tequila, Remy V, Triple Sec, Lime Juice & Agave Syrup*

### **KAHLUA 6**

### **ABSENTHE 10**

### **FERNET BRANCA 8**

### **DRAMBUIE 9**

### **GRAPPA 8**

### **GRAN MARNIER 10**

### **CHRISTIAN BROTHERS 6**

### **REMY VSOP 8**

### **COURVOISIER VS 8**

### **LOUIS XIII 310**

### **REMY XO 30**

## — \*\* PORT & ICE WINES \*\* —

### **FONSECA BIN 27 6**

### **INNISKILLIN VIDAL PEARL ICE WINE 15**

### **FONSECA LBV 9**

### **TAYLOR FLADGATE 20 YEAR 13**

### **INNISKILLIN CAB FRANC ICE WINE 25**

## — \*\* DRAFT BEER \*\* —

### **CATAWBA WHITE ZOMBIE SYCAMORE MOUNTAIN CANDY**

### **OLDE MECKLENBURG COPPER LEGAL REMEDY MOCHA BLONDE STOUT STEEL HANDS PECAN BROWN ALE**

### **TRIPLE C GOLDEN BOY WICKED WEED PERNICIOUS**

## — \*\* BOTTLED BEER \*\* —

### **BUD LIGHT GUINNESS CORONA HEINEKEN**

### **BLUE MOON BUDWEISER MICHELOB ULTRA STELLA ARTOIS**

### **MILLER LITE COORS LIGHT YUENGLING BOLD ROCK CIDER**