

— -- APPETIZERS -- —

ARTISAN BREADS 5

House Baked with Whipped Butter

GF 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

GF 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

GF 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

GF ** 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

GF **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

GF PEASANT CABBAGE

TRUFFLE FRIES WITH ROMANO

BROCCOLI & CHEESE SAUCE

GF GLAZED MUSHROOMS

GF SHAVED BRUSSEL SPROUT SAUTÉ

WHITE CHEDDAR MAC & CHEESE

GF ASPARAGUS HOLLANDAISE

GF ROASTED VEGETABLE MEDLEY

JALAPENO CHEDDAR-JACK COTTAGE FRIES

EPIC CREAMED SPINACH

SHOESTRING FRENCH FRIES

GF 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 ** —

GF MARINATED & FLAME BROILED CHICKEN 16

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

SEA BASS SAUTÉ 39

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

Murto Made 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**

—•• COGNAC ••—

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 **RL BUELLER 10** **INNISKILLIN CAB FRANC ICE WINE 25**

TAYLOR FLADGATE 20 YEAR 13 **RL BUELLER TOKAY 11**

—•• DRAFT BEER ••—

OLDE MECKLENBURG COPPER **BRICK TREE LINCOLN TON LAGER**

LEGION JUICY JAY **SEASONAL TAP (ASK YOUR SERVER)**

WOODEN ROBOT GOOD MORNING VIETNAM **ELEVEN LAKES RIVER OTTER RED**

—•• BOTTLED BEER ••—

BUD LIGHT **GUINNESS** **CORONA** **PERONI** **WICKED WEED PERNICIOUS IPA**

BLUE MOON **BUDWEISER** **MICHELOB ULTRA** **HEINEKEN** **CORONA LIGHT**

MILLER LITE **COORS LIGHT** **YUENGLING** **STELLA ARTOIS** **AMSTEL LIGHT**