

— -- APPETIZERS -- —

ARTISAN BREADS 5

House Baked with Whipped Butter

GF COLOSSAL SHRIMP COCKTAIL 17

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 10

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! 14

Candied Sriracha Thick Smoked Bacon with Buttermilk Herb Dip

WAGYU MEATBALLS 16

Wagyu & Pork Meatballs, House Made Marinara, Parmesan & Basil Ricotta Cheese

ANGRY LOBSTER 16

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

Honey Mustard Dip

GF ** SEARED AHI TUNA ** 13

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

APPLEWOOD BACON WRAPPED SCALLOPS 18

Two Jumbo Seared Scallops Bacon Wrapped Over Shaved Brussels with a Hot Bacon Glaze

— -- SOUPS & SALADS -- —

Our Selection of Housemade Dressings..... Buttermilk-Herb, European Bleu, Balsamic Vinaigrette, Sherry Vinaigrette, Hot Bacon, Honey Mustard, Epic "House" Dressing, 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 11

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, 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!

EPIC SPINACH SALAD 11

Spinach, Red Onion, Sliced Mushrooms, Sliced Egg, Warm Bacon Dressing Topped

With Toasted Almonds and Crouton Dust

EPIC CAESAR SALAD 9

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

Crisp Romaine

— -- SPECIALTIES -- —

With Your Selection of Baked Potato, Fried Potato Wedges, Peasant Cabbage, Shoestring French 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 30 *

STEAK FRITTES 24

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

** 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 25

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 55

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

WHITE CHEDDAR MAC & CHEESE

GF ASPARAGUS HOLLANDAISE

GF ROASTED VEGETABLE MEDLEY

EPIC'S TWICE BAKED POTATO

GF SHAVED BRUSSEL SPROUT SAUTÉ

EPIC CREAMED SPINACH

SHOESTRING FRENCH FRIES

GF THIN GREEN BEANS

LINGUINE MARINARA

** 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 Andre Jones

*Operating Partner - Ken Higgins * General Manager - Matt Maynard

*Manager - Justin Clark *Manager - Summer Chewning * Beverage Manager Andrew Villarreal

— ** 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, Fried Potato Wedges, Peasant Cabbage, Shoestring French Fries or Yukon Gold Mashed Potatoes

GF **FILET MIGNON 54**

The "Epic Center Cut" 12 Oz. Tenderloin!

GF **AGED SIRLOIN 25**

10 Oz. & Full Of Flavor!

GF **PORTERHOUSE 60**

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

****CHARBROILED TOMAHAWK PORK CHOP** 30**

Long Bone Villari Pork Chop Charbroiled with "Lynchburg Lacquer"

GF **PETITE FILET MIGNON 42**

Our "Petite" Version 8 Oz. Center Cut!

GF **NEW YORK STRIP 39**

14 Oz. Center Cut

GF **RACK CHOPS OF LAMB 40**

Charbroiled with Creamed Rosemary Dijon Demiglace

GF **RIBEYE 104 SOUTH 33**

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

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!

GF **USDA PRIME BONE-IN RIBEYE 69**

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

JACK'S CREEK AUSTRALIAN WAGYU NEW YORK STRIP 85

100% Pure Bloodline Wagyu on 500 Day Grain Feed Broiled to Perfection

— ** EPIC NEXT LEVEL ADDITIONS ** —

GF CLASSIC BÉARNAISE 2

DANISH BLEU CHEESE 3

GF SEARED JUMBO SCALLOPS 16

GF BABY LOBSTER TAILS 16

CREAMED HORSERADISH 1

GF ROASTED GARLIC BRIE BUTTER 2

GRILLED OR FRIED SHRIMP 12

GF TENDERLOIN MEDALLIONS 16

GF MARINATED CHICKEN BREAST 9

EPIC HOUSE STEAK SAUCE 2

CHOPHOUSE CHEESE TOPPING 3

DEMIGLACE 2

GF OSCAR STYLE 17

— ** POULTRY ** —

With Your Selection of Baked Potato, Fried Potato Wedges, Peasant Cabbage, Shoestring French Fries or Yukon Gold Mashed Potatoes

GF MARINATED & FLAME BROILED CHICKEN 16

Our Pineapple Soy Marinated Breast Of Chicken

PECAN CRUSTED BREAST OF CHICKEN 22

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

EPIC PARMIGIANA 21

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

— ** PASTA ** —

NOR'EASTER LOBSTER & SHRIMP LINGUINE 28

Tender Maine Lobster & Shrimp 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 21

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

EPIC LINGUINE MARINARA 18

Scratch Made Marinara, Oregano, Olive Oil, Basil, Tossed with Linguine Pasta, Topped with Basil Ricotta Cheese (Add Wagyu Meatballs For \$12)

— ** SEAFOOD ** —

With Your Selection of Baked Potato, Fried Potato Wedges, Peasant Cabbage, Shoestring French Fries or Yukon Gold Mashed Potatoes

SEA BASS SAUTÉ 39

Over Wilted Spinach with Lemon Sorrel Beurre Blanc

****ANTARCTIC SIXTY SOUTH SALMON FILLET** 29**

Balsamic Glazed & Pan Seared over Roasted Garlic-Arugula-Romano Risotto.

BACON WRAPPED SEARED JUMBO DIVER SCALLOPS 38

Applewood Bacon Wrapped Scallops Over Shaved Brussels Slaw with a Hot Bacon Drizzle

GF PETITE LOBSTER TAILS 42

Gently Butter Basted & Broiled, Sweet & Tender

GF **RARE SEARED AHI TUNA 25**

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

MARINATED SEARED SHRIMP SKEWERS 22

Two Marinated Skewers of Shrimp Over House Made Rice Pilaf

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 Liquer, 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

AFTER PARTY 12

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

CHOCOLATE COVERED CHERRY MARTINI 10

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

— ** LIQUEURS ** —

KAHLUA 6

ABSENTHE 10

FERNET BRANCA 8

DRAMBUIE 9

GRAPPA 8

GRAN MARNIER 10

— ** COGNAC ** —

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