

— -- APPETIZERS -- —

ARTISAN BREADS 5

House Baked with Whipped Butter

GF COLOSSAL SHRIMP COCKTAIL 19

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 16

Corn Flour Crusted, Fresh Herbs & Romano, Peppadew & Pepperoncini Peppers.
Served with Epic Marinara

GF BACON WRAPPED SCALLOPS ROCKEFELLER 18

Two Jumbo Seared Scallops Bacon Wrapped Over Creamed Spinach & Topped with Hollandaise

EPIC LUMP CRAB FRITTERS 19

With Green Tabasco Butter & Savory Tobacco Onions

CHOPHOUSE CHEESE TOAST 8

Our Famous Four Cheese Spread Broiled Atop Baguette Croustades

GF BACON! 16

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 ** 15

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

GF JUMBO LUMP CRAB COCKTAIL 25

Six Ounces of Sweet Jumbo Lump Blue Crab Martini with Horseradish-Honey Mustard Drizzle

— -- SOUPS & SALADS -- —

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

FRENCH ONION SOUP GRATINÉE 9

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

GF THE ICEBERG EPIC WEDGE 12

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 11

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

GF EPIC BLT SALAD 14

Arugula Tossed in a Sherry Vinaigrette, Topped with Heirloom Tomatoes, Thick Slab Bacon, Warmed Mozzarella and Aged Balsamic Glaze

EPIC CAESAR SALAD 9

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

— -- SPECIALTIES -- —

GF **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.
Served with a Baked Potato Your Way

GF BBQ BABY BACK RIBS 30

Double Rack of Smoked & Charbroiled Danish Baby Backs Basted In Epic Sweet & Smokey BBQ Sauce Seved with Bleu Cheese Cole Slaw & French Fries

GF **STEAK FRITTES** 24

Charbroiled Tenderloin Tips & 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. Served with French Fries

GF 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 & Yukon Gold Mashed Potatoes

THE LEGENDARY WELLINGTON 55

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

— -- EPIC SIDE ITEMS -- —

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

GF PEASANT CABBAGE

GF TRUFFLE FRIES WITH ROMANO

GF BROCCOLI & CHEESE SAUCE

GF GLAZED MUSHROOMS

BLEU CHEESE COLE SLAW

WHITE CHEDDAR MAC & CHEESE

GF ASPARAGUS HOLLANDAISE

GF ROASTED VEGETABLE MEDLEY

GF EPIC'S TWICE BAKED POTATO

EPIC CREAMED SPINACH

GF SHOESTRING FRENCH FRIES

GF THIN GREEN BEANS

GF LINGUINE MARINARA

GF SHAVED BRUSSEL SPROUT SAUTÉ

** 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.

* Corporate Chef - Philip Lloyd * Executive Chef - Jeffrey Ridenoure * Sous Chef - Justin Richardson *Sous Chef - Justin Davis

*Operating Partner - Ken Higgins * General Manager - Matt Maynard * Manager - Justin Clark * 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** 56

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!

GF **CHARBROILED TOMAHAWK PORK CHOP** 30

Long Bone Villari Pork Chop Charbroiled with "Lynchburg Lacquer"

GF **EPIC 48 OUNCE LONG-BONE TOMAHAWK RIBEYE** 89

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** 45

Our "Petite" Version 8 Oz. Center Cut!

GF **NEW YORK STRIP** 39

14 Oz. Center Cut

GF **RACK CHOPS OF LAMB** 45

Charbroiled with Creamed Rosemary Dijon Demiglace

GF **RIBEYE 104 SOUTH** 39

14 Oz. Aged Ribeye, Simply Grilled, Marinated or Topped with Garlic Herb Butter

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!

GF **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

GF DANISH BLEU CHEESE 3

GF SEARED JUMBO SCALLOPS 16

GF BABY LOBSTER TAILS 16

ADD CRABCAKE 16

GF CREAMED HORSERADISH 1

GF ROASTED GARLIC BRIE BUTTER 2

GF GRILLED OR FRIED SHRIMP 12

GF TENDERLOIN MEDALLIONS 16

GF EPIC HOUSE STEAK SAUCE 2

GF CHOPHOUSE CHEESE TOPPING 3

GF DEMIGLACE 2

GF OSCAR STYLE 17

GF MARINATED CHICKEN BREAST 9

— ** 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 17

Our Pineapple Soy Marinated Breast Of Chicken

EPIC PARMIGIANA 22

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

EPIC STUFFED AIRLINE CHICKEN BREAST 26

White Cheddar Herb Stuffed Airline Breast With Green Beans & Merlot Demi Glace

PECAN CRUSTED BREAST OF CHICKEN 22

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

— ** PASTA ** —

GF 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

GF 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

GF **ANTARCTIC SIXTY SOUTH SALMON FILLET** 29

Pan Seared and Drizzled with a Balsamic Glaze

BACON WRAPPED SEARED JUMBO DIVER SCALLOPS 39

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

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!

GF PETITE LOBSTER TAILS 42

Gently Butter Basted & Broiled, Sweet & Tender

GF **RARE SEARED AHI TUNA** 27

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

GF HALIBUT 42

Served Over a White Bean Cassoulet Topped with a Garlic, Citrus Gremolata

BAKED JUMBO LUMP CRAB CAKES 36

Our Epic Blend of Jumbo, Lump & Claw Sweet Blue Crab Gently Baked Golden Brown with Green Tabasco Butter Sauce

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 ..—

FRENCH PASSION 11

Absolut Vodka, Pineapple Juice, Passion Fruit Syrup & Prosecco

THE SAGE 12

Sulter's Gin, Alize Gold Passion Liqueur, Simple Syrup & Lime Juice

SUMMER SKIES 13

Sutler's Gin, Lillet Blanc, Triple Sec, Ginger Syrup & Lime Juice

STRAWBERRY-TINI 12

Titos Vodka, Strawberries, Simple Syrup & Half Sugar Rim

DARK SIDE MANHATTAN 13

Bulleit Rye, Amaro Montenegro, Angostura & Orange Bitters

BLUEBERRY LEMONDROP 10

Stoli Blueberry, Limoncello, Sour Mix & Sugar Rim.

CHERRY LEMON SUN DROP 10

Three Olives Cherry, Limoncello, Sour Mix & Grenadine.

TIKI -TINI 16

Anejo Tequila, Bumbu Rum, Cherry Herring & Simple Syrup

JALA-BERRY 12

Dragonberry Rum, Blackberry, Raspberry & Jalapeno Puree, Lime, Mint & Soda

—.. MULES ..—

WATER-MELON 10

Smirnoff Watermelon, Lime Juice & Ginger Beer

GIN-GER 11

Sutler's Gin, Canton Ginger Liqueur & Ginger Beer

TIGER LILY 12

Mezcal, Pineapple Juice & Ginger Beer

KENTUCKY CUP 11

Maker's Mark Bourbon, Triple Sec, OJ, Ginger Syrup & Ginger Beer

—.. COCKTAILS ..—

THE WEEZY 12

Bumbu Rum, Pineapple Juice, Ginger Syrup & Angostura Bitters

BREEZY BEES 12

Stoli Ohranj Vodka, St Germain, Grapefruit Honey Syrup, Sage & Lemon Juice

BLACK WALNUT OLD FASHIONED 11

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

SUMMER SMASH 12

Southern Star Standard Rye, Aperol, Lemon Juice, Simple Syrup & Mint

BLACK TIE AFFAIR 11

Gosling's Black Rum, Absolut Pear & Black Peppercorn / Basil Syrup

FORBIDDEN SOUR 12

Southern Star Standard Rye, Pama Liqueur, Simple Syrup & Lemon Juice

EPIC TEA 11

Sutler's Gin, Lillet Blanc, Campari & Peach Schnapps

ORANGE SPRINGSICLE 13

Stoli Ohranj Vodka, Smirnoff Whipped Vodka, Triple Sec, White Chocolate Liqueur & Orange Bitters

AFTER DINNER DRINKS

—.. NIGHTCAPS ..—

ROUDY'S RUSSIAN 11

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

CAFÉ MARTINI 13

Vanilla Vodka, Amaro Montenegro, Kahlua & Espresso

ESPRESSO MARTINI 12

Espresso, Stoli Vanilla Vodka, Kahlua & Bailey's

A LATE NIGHT AT EPIC 13

Hennessey VS, Fonseca Bin 27, Maple Syrup & Egg Whites

CHOCOLATE COVERED CHERRY MARTINI 10

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

—.. LIQUEURS ..—

ABSENTHE 10

GRAPPA 8

DRAMBUIE 9

KAHLUA 8

GRAN MARNIER 11

FERNET BRANCA 8

—.. COGNAC ..—

CHRISTIAN BROTHERS 6

REMY VSOP 12

HENNESSEY VS 9

LOUIS XIII 310

REMY XO 30

—.. PORT & ICE WINES ..—

FONSECA BIN 27 7

INNISKILLIN VIDAL PEARL ICE WINE 16

FONSECA LBV 9

TAYLOR FLADGATE 20 YEAR 13

INNISKILLIN CAB FRANC ICE WINE 25

—.. DRAFT BEER ..—

ROYAL BLISS TANGERINE DREAM

LEGION JUICY JAY

OLDE MECKLENBURG COPPER

BRICKTREE LINCOLN TON LAGER

WOODEN ROBOT OVERACHIEVER

SEASONAL TAP (ASK YOUR SERVER)

—.. BOTTLED BEER ..—

BUD LIGHT

GUINNESS

CORONA

HEINEKEN

BLUE MOON

BUDWEISER

MICHELOB ULTRA

BOLD ROCK CIDER

MILLER LITE

COORS LIGHT

YUENGLING

STELLA ARTOIS

