

Appetizers

Scallop Bruschetta*

Diced Scallops, Fresh Tomato, Roasted Red Peppers and Basil over a French baguette Topped with Parmesan and Drizzled with Balsamic Reduction

10

Crab Cakes*

House made Maryland Jumbo Lump Crab Cakes served with Roasted Red Pepper Aioli

12

Lobster Dip*

Chop's classic house made Lobster Dip topped with Parmesan and served with Pita Points

8

Ahi Tuna*

Sesame Crusted. Served with sweet soy and chili glaze

11

Spinach Dip

House made Spinach and Artichoke Dip topped with sun-dried tomato cream sauce and mozzarella cheese. Served with pita points

8

Tempura Vegetables

A medley of Fresh Local Vegetables, Tempura Fried, served with Curry Aioli.

8

Calamari*

Crispy Fried Calamari served with Micro Greens and our house made Goat Cheese Marinara

9

Hummus

Cilantro and Lime Hummus served with Fresh Vegetables and Pita Points

8

Ribs*

Dry Rubbed and Grilled. Tossed in a Blueberry Vanilla Barbeque Sauce

9

Coconut Shrimp*

Six Shrimp, Lightly Battered with Sweetened Coconut Flakes and served with Ginger Slaw and Asian Dipping Sauce

9

Crab Bisque*

A 119 Chops Classic, made with Jumbo Lump Crab and Sherry Cream

9

Soup De Jour*

Hand Crafted by our Chef's Daily.

7

Salads

Classic Iceberg Wedge

Iceberg Wedge, Topped with Bacon, Carrots, & Blue Cheese Crumbles. Choice of Dressing

6

Crab and Avocado*

Avocado, Pineapple and Mixed Vegetables tossed in a Ginger dressing and topped with Jumbo Lump Crab Meat.

13

Strawberry and Pear

Fresh Romaine Lettuce tossed with Strawberries, Caramelized Pears, Candied Pecans, Blue Cheese Crumbles, and Balsamic Vinaigrette

12

119 Chopped Salad

Onion, Egg, Asparagus, Tomato, Radishes, Cucumbers, Hearts of Palm, Baby Corn, & Avocados with Citrus Vinaigrette

8

Grilled Caesar Salad

Grilled Heart of Romaine, Topped with Croutons, Parmesan, Caesar Dressing

8

Baby Spinach Salad

With Caramelized Onions, Mushrooms, and Warm Bacon Vinaigrette

10

Top Your Salad*

Chicken

5

Tuna, Steak or Shrimp

6

Dressings

Caesar, Blue Cheese, Ranch, Herb Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Warm Bacon Vinaigrette

Pastas

Blackened Chicken Ravioli*

Blackened Chicken and smoked cheddar ravioli in a roasted red pepper cream sauce.

16

Risotto of the Day*

Chef's Choice, made daily
MP

Linguini Fra Diavolo*

Shrimp & Scallops tossed in a light, spicy tomato sauce.

20

Gnocchi*

House Made Potato Dumplings, Herb Grilled Chicken, Pesto, Cherry Tomatoes, and Parmesan

18

Shrimp & Andouille Pasta*

Sautéed Jumbo Shrimp, Andouille Sausage, Basil, Tomatoes, Penne Pasta tossed in Parmesan Cream Sauce

18

* Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Entrees

Stuffed Pork Chop*

Bacon Wrapped Pork Chop Roasted and Stuffed with Rosemary, Garlic, and Brown Sugar Pears. Served with Baked Sweet Potato and Seasonal Vegetable

20

Fresh Catch*

Fresh Fish, Expertly Prepared by our Chef's Daily

MP

Mixed Grill*

4 oz. USDA Black Angus Bacon Wrapped Filet with Demi-Glace, Three Grilled Shrimp and, an Herb Grilled Chicken Breast. Served with Squash Casserole and Garlic Mash

22

Pecan Chicken Roulade*

Roulade with Mushrooms, Mozzarella, Sun Dried Tomatoes, and Spinach. Pecan Crusted, served with Garlic Mash and Seasonal Vegetable

17

Ahi Tuna*

Sesame Crusted, Pan Seared Ahi Tuna Filet Topped with Tomato & Fennel Chutney. Served with Garlic Mashed and Seasonal Vegetable.

20

Shrimp and Grits*

Chop's Classic Award Winning Shrimp and Grits. Mushroom and Sherry Cream Sauce topped with Apple Wood Smoked Bacon

18

Triple Cut Lamb Chops*

Half Rack of Lamb with Port Wine Reduction. Served with Sweet Potato Mash and Seasonal Vegetable.

28

Sea Scallops*

Pan Seared, with Lemon Herb Butter. Served with Rice and Seasonal Vegetable

22

Maple Leaf Duck Breast*

Pan Seared over Wild Rice with a Blackberry Gastrique and Seasonal Vegetable

24

Classic Bacon Cheeseburger*

Topped with Bacon, Monterey Jack, and Onion Rings. Served with Fried Potatoes

12

Vanilla Blueberry Ribs*

St. Louis Style Ribs, tossed in our house made Vanilla Blueberry BBQ Sauce. Served with Fried Potatoes and Seasonal Vegetable

1/2 Rack - 18

Full Rack - 24

Bourbon Glazed Pork Chop*

Bone In, Center Cut Pork Chop topped with our Homemade Bourbon Glaze. Served with Garlic Mash and Seasonal Vegetable

19

119 Chops Signature Steaks

*All of our steaks are USDA Black Angus Choice Plus.
Hand selected from the top 8% of all Black Angus Beef Produced*

New York Strip*

10 oz. cut served with Garlic Mashed potatoes and Seasonal vegetables

23

Ribeye*

14 oz. cut served with a Baked Potato and Sautéed Mushrooms

25

Filet Mignon*

8 oz. bacon wrapped filet mignon. Served with Garlic Mashed potatoes and Seasonal vegetables

25

Filet Oscar*

8 oz. bacon wrapped filet mignon topped with jumbo lump crab meat and lemon thyme hollandaise. Served with sweet potato mash and seasonal vegetable

27

Porterhouse*

24 oz. cut served with Garlic Mashed Potatoes and Seasonal Vegetable

32

Side Items

Baked Potato with Butter & Sour Cream

Baked Sweet Potato
Garlic Mashed Potatoes
Squash Casserole
Sweet Potato Mash
Cream of Spinach
Roasted Tomato Grits
Fried Potatoes
Seasonal Vegetables
Sautéed Mushrooms
Wild Rice

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