FUQUAY-VARINA, NORTH CAROLINA

AVIATOR

CHOPHOUSE

STARTERS AND SALADS

For the Table

BAKED BRIE

Warm brie, roasted grapes, toasted pecans and grilled sourdough.

LOBSTER GRATIN

Lobster, Gruyere cream and duchess potatoes with a golden crust.

SOUTHERN CHICKEN BITES

Crunchy fried chicken, pickled peppers and smoky chili ranch.

BEEF CROQUETTES

Braised beef in a crisp potato crust with peppercorn mustard.

CRISPY CAULIFLOWER

Tempura cauliflower, sweet chili glaze and lemon aioli.

BUTCHER'S MEATBALLS

Beef and pork, roasted garlic tomato sauce, Parmesan and baguette.

ROASTED BONE MARROW

Roasted beef marrow, parsley-caper relish and toasted baguette.

CRISPY CALAMARI

Calamari, cherry peppers, marinara and lemon aioli.

SHRIMP DE JONGHE

Jumbo shrimp baked with sherry, garlic butter and herb breadcrumbs.

ESCARGOT BOURGUIGNON

Escargot in garlic-parsley butter with toasted baguette.

Soups and Salads

LOBSTER BISQUE

Creamy lobster soup, a touch of sherry and toasted brioche.

FRENCH ONION SOUP

Rich onion broth, toasted bread and melted Gruyere.

BLACK GARLIC CAESAR

Romaine, Parmesan, garlic croutons and black garlic dressing.

CHOPHOUSE WEDGE

Iceberg, blue cheese, bacon, tomatoes and pickled red onion.

AUTUMN HARVEST SALAD

Kale, arugula, roasted squash, apple, candied pecans and cider vinaigrette.

BURRATA AND PROSCIUTTO

Creamy burrata, prosciutto, roasted squash, arugula and balsamic.

House Classics

CHICKEN PARMESAN

Crisp chicken cutlet, marinara and mozzarella over linguine.

EGGPLANT PARMESAN

Breaded eggplant, marinara, mozzarella and Parmesan over linguine.

CHOPHOUSE BURGER*

Two beef patties, pimento cheese, bacon onion jam and steak sauce on brioche. Fries.

All cut weights before cooking.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FUQUAY-VARINA, NORTH CAROLINA

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CHOPHOUSE

SUSHI AND SEAFOOD

Seafood Bar

OYSTERS ON THE HALF SHELL*

Six or twelve oysters, cocktail sauce and peppercorn mignonette.

JUMBO SHRIMP COCKTAIL

Five chilled jumbo shrimp, cocktail sauce and fresh horseradish.

OYSTERS ROCKEFELLER

Six oysters baked with spinach, bacon and hollandaise.

AVIATOR SEAFOOD TOWER*

Oysters, jumbo shrimp, snow crab and chilled lobster. Small for 2-3; grand for 4-6.

CAVIAR SERVICE* 30 G

Caviar, warm blini, creme fraiche and traditional garnishes.

LUMP CRAB CAKE

Baked lump crab cake, remoulade and crisp citrus slaw.

Sushi Rolls and Poke

Eight pieces per roll. Poke served as a rice bowl.

AVIATOR ROLL*

Spicy tuna, cucumber and avocado; salmon, chili aioli and sesame on top.

RUNWAY TEMPURA ROLL

Shrimp tempura, avocado, cucumber, sweet soy and crispy shallots.

SURF AND TURF ROLL*

Tempura shrimp, avocado and seared beef with garlic ponzu.

TUNA OR SALMON POKE BOWL*

Sushi rice, avocado, cucumber, edamame, sesame and citrus soy.

Nigiri and Sashimi

Nigiri: 2 pieces. Sashimi: 3 pieces.

BLUEFIN TUNA*

OTORO TUNA*

YELLOWTAIL*

SALMON*

SCALLOP*

RED SNAPPER*

SALMON ROE*

COOKED SHRIMP

Nigiri only, two pieces.

Hand Roll Trio

Choose any three hand rolls.

SPICY TUNA*

Tuna, avocado and crisp shallots.

SNOW CRAB

Crab, avocado and yuzu mayonnaise.

SCALLOP*

Scallop, spicy mayonnaise and masago.

YELLOWTAIL*

Yellowtail, jalapeno, cilantro and tempura crumbs.

SALMON*

Salmon, avocado and salmon roe.

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AVIATOR

CHOPHOUSE

STEAKS AND HOUSE MAINS

From the Grill

House seasoning and herb butter. A la carte.

FILET MIGNON* 8 OZ

Center-cut beef tenderloin.

FILET MIGNON* 12 OZ

A generous cut of beef tenderloin.

NEW YORK STRIP* 16 OZ

A classic strip steak with rich beef flavor.

BONE-IN RIBEYE* 24 OZ

Rich marbling, a deep sear and the bone left in.

PORTERHOUSE* 28 OZ

Filet and New York strip together on the bone.

PORK TOMAHAWK* 16 OZ

Grilled pork rib chop with bourbon apple glaze.

PRIME RIB* 12 OZ / 18 OZ

Au jus and horseradish cream. While available.

TOMAHAWK RIBEYE* 40 OZ

For two. Includes two house or Caesar salads and two sides to share.

Enhancements

CRAB OSCAR

Lump crab, asparagus and bearnaise.

GARLIC BUTTER SHRIMP

Three jumbo shrimp.

BROILED LOBSTER TAIL

Drawn butter and lemon.

TRUFFLE BUTTER

Sauces

Choose one sauce or a trio.

Bearnaise / Peppercorn / Chimichurri / Aviator Steak Sauce

House Mains

BRAISED BEEF SHORT RIBS

Yukon potato puree, roasted carrots and rich braising jus.

BOURBON BRICK CHICKEN

Crisp half chicken, garlic potatoes and bourbon glaze.

BLACKENED REDFISH

Shrimp, sauteed greens and Cajun cream sauce.

MISO GLAZED SALMON*

Sweet potato puree, bok choy and miso butter.

LOBSTER PASTA

Lobster, rigatoni, tomato cream, Parmesan and chives.

GNOCCHI AND MUSHROOMS

Potato gnocchi, roasted mushrooms, spinach and brown butter.

DOUBLE-CUT LAMB CHOPS*

Three chops, rosemary potatoes and mint chimichurri.

Sides to Share

YUKON MASHED POTATOES

LOADED BAKED POTATO

FIVE CHEESE MAC

CRISPY BRUSSELS SPROUTS

ROASTED CARROTS

GRILLED BROCCOLINI

TRUFFLE FRIES

BOURBON CREAMED CORN

BEER BATTERED ONION RINGS

FLIGHT OF SIDES

Choose any three sides to share.

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