



S T A T E S B O R O . G E O R G I A
HOURS: WEDNESDAY - SATURDAY 5:00PM - 10:00PM

CHOPS INFRARED FIRED STEAKS

AT 119 CHOPS WE ARE PROUD TO SERVE YOU AGED, USDA TOP CHOICE BEEF. EACH STEAK HAS BEEN HAND CUT, AND IS GRILLED USING AN INFRARED BROILER. THIS ADVANCED COOKING METHOD SEARS BOTH SIDES OF THE STEAK SIMULTANEOUSLY, LOCKING IN ALL THE NATURAL FLAVORS AND JUICES. THIS METHOD PRODUCES AN EVENLY GRILLED STEAK THAT WE ARE PROUD TO SERVE AND KNOW YOU WILL ENJOY.

STARTERS

- CHICKEN CHOPS 7**
Beer Battered & Served with Honey Mustard
- MARYLAND CRAB CAKES 11**
Sautéed Golden and Served with Garlic Aioli
- SPINACH & ARTICHOKE DIP 8**
Served Bubbling with Tortilla Chips
- CHOPS BACON-WRAPPED JALAPENOS 7**
Stuffed w/ Cream Cheese and Served w/ Ranch
- FRIED FILET TIPS 9**
Served with a Sweet Teriyaki Sauce
- CHOPS LOBSTER DIP 10**
Creamy Cheese and Corn Tortillas
- CRAB STUFFED PORTABELLA 9**
Grilled Portabella, Crab, and Saffron Cream
- BOWL OF SOUP 5**
Our Chef's Creation, Homemade Daily

SALADS

SIGNATURE SALAD DRESSINGS: Ranch, Blue Cheese, Honey Mustard, Thousand Island, House Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Oil & Vinegar

- CHOPS MARKET SALAD 10**
Iceberg and Romaine Lettuces, Grape Tomatoes, Onions, Carrots, Cucumber, Cheese, & Croutons, Your Choice of Dressing and Topped with One of Our Favorite Choices:

Chicken, Shrimp, or Steak

- CHOPS CAESAR SALAD 10**
Crisp Romaine Lettuce, Parmesan Cheese, and Croutons Tossed in our Homemade Caesar Dressing and Topped with One of Our Favorite Choices:

Chicken, Shrimp, or Steak

PASTAS

- SAUTEED SHRIMP & ANDOUILLE 16**
Sautéed Shrimp and Andouille Sausage Tossed in Penne Pasta with a Parmesan Cream Sauce
- BLACKENED CHICKEN & CHEDDER RAVIOLI 15**
Served in a Roasted Red Pepper Cream
- PHILLY CHEESE-STEAK PASTA 16**
Sliced Filet Mignon, Green Peppers, Onions and Bowtie Pasta Tossed in a Sour Cream Sauce

CHOPS' STEAKS

ALL STEAKS ARE SERVED WITH SALAD & YOUR CHOICE OF ANY SIDE ITEM

- SIRLOIN 10 oz - 15**
- N.Y. STRIP 12 oz - 19**
- K.C. BONE-IN STRIP 14 oz - 28**
- RIBEYE 14 oz - 23**
- FILET MIGNON 8 oz - 24**
- VEAL CHOP 12 oz - 25**

** Ask your server about our Chef's seasonal steak topping! **

OTHER FAVORITES

ALL FAVORITES SERVED WITH HOUSE OR CAESAR SALAD

- OUR SIGNATURE PORTERHOUSE PORK CHOP 17**
Bone-in Porterhouse Pork Chop with Jim Beam Glaze, atop Garlic Mashed Potatoes and Sautéed Sugar Snap Peas
- SHRIMP AND GRITS 18**
Jumbo Shrimp with Bacon, Mushroom and a Sherry Cream Sauce Served with Roasted Tomato Grits and Asparagus
- PECAN CHICKEN 16**
Pan Fried Golden and Topped with Raspberry Sauce, Served with Garlic Mashed Potatoes and Fresh Broccoli
- PAN-SEARED SALMON FILET 17**
Topped with Sweet and Spicy Honey Chili Glaze Served on a Bed of Rice Pilaf and Asparagus
- MIXED GRILL 19**
Grilled Sirloin Steak, Chicken Breast, and Jumbo Shrimp Served with Oven Roasted Vegetables
- AHI TUNA STEAK 19**
Sesame or Wasabi Crusted and Pan Seared, Served with Sweet Teriyaki Sauce, Rice Pilaf and Sautéed Spinach
- TILAPIA OSCAR 18**
Deep Fried, Topped with Lump Crab Meat, and Hollandaise Sauce, Served over Rice Pilaf and Asparagus
- VEGETARIAN PORTABELLA STACK 14**
Topped with Caramelized Onions & Red Pepper Coulis, Served over Spinach Risotto

- 3/4 POUND CHOPS BURGER 10**
Huge! Handmade Burger, Grilled to Perfection on a Homemade Bun

SIDES

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|------------------------|--------------------|
| BAKED POTATO | BAKED SWEET POTATO |
| GARLIC MASHED POTATOES | FRIED POTATOES |
| RICE PILAF | ROASTED VEGETABLES |
| ROASTED TOMATO GRITS | SAUTEED SPINACH |
| MUSHROOM RISSOTTO | ASPARAGUS |
| SAUTEED SUGAR SNAPS | BUTTERED BROCCOLI |

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WE CATER AT OUR SITE
OR YOURS!!!!