

Chop's

CITY GRILL

BROOKS GRAND PLAZA, BONITA SPRINGS

APPETIZERS

★ CHOPS CRAB CAKE

lobster, jumbo and king crab cakes with a sauce of roasted sundried tomatoes, garlic and champagne 24

CRISPY CALAMARI

with cherry peppers and sweet and sour mustard sauce 17

BIG BACON

“chunks” of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno 18

HANDROLLED SPRING ROLLS

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq 16

OYSTERS CHOPAFELLER

spinach, bacon, parmesan hot stuffed oysters 21

SASANIAN CAVIAR

served with creme fraiche, red onion, chopped egg white and egg yolks, truffle aioli, flat breads

Royal Osetra: .5oz. 80 // 1oz. 160

Northern Divine, Canada: 1oz. 160

Sasanian Caviar Tasting: .5oz. of white sturgeon, sibernian, royal osetra 210

SOUP & SALADS

“BEST EVER” CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, bacon, oyster crackers 17

CITY STYLE

“chopped” wedge salad, great hill blue cheese, bacon, candied walnuts, micro cress 17

STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio, homemade dressing 15

★ STACKED HEIRLOOM TOMATOES

roasted red onions, arugula, thick cut bacon, point Reyes blue cheese, chocolate balsamic dressing 15

FRESH WATERMELON AND CHEVRE CHEESE

sundried raspberries, yuzu berry dressing 17

FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing 15

SUSHI

★ DYN-OH-MITE! ROLL*

sambol honey tuna, cucumber, unagi, sesame 18

DRAGON ROLL*

tempura shrimp, avocado, cucumber, topped with salmon, fresh kiwi, black tobiko and spicy yum yum 18

SPICY CRAB ROLL

king and jumbo lump crab, ghost chili yum yum, golden pineapple, micro greens 25

CITRUS SEARED TUNA TATAKI*

lemongrass, mango and pickled chile slaw, sriracha yum yum, special soy #10 18

★ TUNA CHOP*

ribbons of sashimi style tuna tossed in a light soy, yuzu infused avocado, jumbo lump crab, orange caviar 25

HOT TUNA*

honey sriracha, serrano, green onion, sushi rice, white sesame seed 17

WAGYU BEEF TARTAR*

kimchee vinaigrette, jalapeno 18

SHELLFISH

GIANT SHRIMP COCKTAIL

[5, under 12 to a pound, shrimp] 21

SHRIMP AND OYSTERS*

[shrimp. 6 chef select oysters] 45

WHOLE MAINE LOBSTER 47

SHRIMP, OYSTERS, ALASKAN KING CRAB*

[shrimp, 6 chef select oysters, 3oz of crab] 87

SHRIMP, OYSTERS, KING CRAB & WHOLE MAINE LOBSTER* 131

OYSTERS ON ICE*

A chef's flight of mixed coast oysters
with house made cocktail sauce, citrus and Tabasco.
shaved ice, cucumber vodka mignonette

Ask your server for tonight's selection.
6 for 24 / 12 for 48

★ INDICATES CHEF'S FAVORITE MENU ITEMS!

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. There is a \$10.00 "plate sharing" charge on all entrees and steaks. CHOPS CITY GRILL BONITA SPRINGS 05/13/25

DRY AGED*

All Natural, Premium Ranch Raised Angus Beef

7oz. FILLET MIGNON	59
10oz. CENTER CUT FILLET	72
14oz. NEW YORK STRIP STEAK	61
20oz. BONE IN STRIP STEAK	71
16oz. "CHICAGO CUT" RIB EYE	68
★22oz. BONE IN "COWBOY" RIB EYE	81
24oz. PORTERHOUSE	72
40oz. PORTERHOUSE (SERVES 2)	130

FROM THE GRILL*

14oz. BONE IN PORK CHOP <small>Berkshire</small>	50
TUNA	46
CHILEAN SEA BASS	48
FAROE ISLAND SALMON	43
GROUPEL	58

ACCOMPANIMENTS FOR YOUR STEAK!

OSCAR TWIST <small>red king crab (3oz.), organic asparagus, jumbo lump crab cake, truffle béarnaise, au poivre</small>	35
PEPPERS AND ONIONS <small>fresno, cherry, jalapeño and assorted peppers, cipollini onions, yuzu teriyaki</small>	12
FRESH AUTUMN TRUFFLES <small>black truffles from burgundy, petite micro greens, truffle dressing</small>	24
ALASKAN RED KING CRAB (6oz.) <small>hot or cold preparations upon your request</small>	39
SMOTHERED IN BLUE <small>rogue smokey blue, roquefort, gorgonzola dolce, bourbon blue</small>	12
BUTTERED POACHED LOBSTER TAIL (6oz.) <small>irish butter, chardonnay</small>	32
WILD MUSHROOMS AND BRIE <small>roasted wild mushrooms, demi, delice de bourgnone</small>	15

AMERICAN WAGYU*

Chatel Farms, Georgia, Grand Domestic Wagyu, BMS 8-9

6oz. FILLET	72
★12oz. STRIP STEAK	87
14oz. DELMONICO	93

IMPORTED WAGYU*

5oz. FILLET <small>Master's Selection, Australia (MS 900-1100)</small>	55
12oz. STRIP STEAK <small>Master's Selection, Australia (MS 900-1100)</small>	87
6oz. JAPANESE STRIP STEAK <small>Miyazaki, Japan (A5 • BMS 12), soy flight</small>	98

NY STRIP STEAK TASTING*

The perfect way to compare! 3oz. of each	72
3oz. USDA Prime, 35 Day Dry Age, Texas	
3oz. American Wagyu, Chatel Farms, Georgia, Grand Domestic Wagyu, BMS 8-9	
3oz. Australian Wagyu, Master's Selection, Australia, (MS 900-1100)	

SAUCES

5 EACH

YUZU TERIYAKI
BLACKBERRY-CABERNET
BOURBON BORDELAISE
HOUSEMADE STEAK SAUCE
CREAMY HORSERADISH
WHITE TRUFFLE BÉARNAISE
PEPPERCORN BÉARNAISE
CLASSIC BÉARNAISE
TOP SHELF AU POIVRE

ENTREES

★ PAN SEARED BLACK GROUPEL <small>with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine</small>	54
STEAK AND TOMATOES* <small>peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic</small>	42
FILET MIGNON AU POIVRE* <small>sliced peppercorn encrusted filet mignon, jalapeño au gratin potato, garlic broccolini and blackberry-cabernet sauce</small>	48
ROASTED LAMB* <small>herb encrusted lamb served with roasted garlic whipped potatoes, green beans and carrots, garlic demi sauce and mint pesto</small>	52
★ CHOPS BRAISED SHORT RIB <small>braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers</small>	55
BLACK PEPPERCORN SEARED WAGYU* <small>ms-5 teres major, stuffed baked potato, homemade steak sauce</small>	42
STEAK BURGER* <small>8oz. wagyu burger, chipotle aioli, avocado, cherrywood smoked bacon, roasted onions, lettuce, tomato</small>	30
COFFEE CRUSTED PORK CHOP <small>gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce</small>	59
★ BLACK PEPPER SEARED TUNA* <small>fresh blackberry yuzu soy, organic veggie stir fry</small>	49
GRILLED AIRLINE CHICKEN BREAST <small>oven roasted summer vegetables, young arugula salad, fresh dill vinaigrette</small>	30
CEDAR PLANK FAROE ISLAND SALMON* <small>bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll</small>	45
TERIYAKI GLAZED CHILEAN SEA BASS <small>with shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy</small>	57
add king crab	26
add 4oz. lobster tail	20

SIDES 12 EACH

JALAPENO AU GRATIN POTATOES <small>citrus sour cream</small>	ORIGINAL HAND CUT ONION RINGS
BUTTER WHIPPED POTATOES <small>with irish butter and chives [truffle butter on request]</small>	GARLIC BROCCOLINI
ROASTED SWEET POTATOES <small>bruleed marshmallows, brown sugar butter, pecans</small>	CORN CRÉME BRÛLÉE
SLICED BEEF STEAK TOMATOES <small>extra virgin olive oil, arugula</small>	ROASTED JUMBO ASPARAGUS <small>chive-hollandaise sauce</small>
HAND CUT FRIES <small>white truffle aioli</small>	CREAMED SPINACH <small>parmesan crumble</small>
CRAB MAC & CHEESE <small>ritz cracker crumble</small>	FRESH GREEN BEANS <small>heirloom tomatoes, onion and smoked bacon</small>