



CHOPS CITY GRILL, NAPLES
GROUP MENU - \$100 PER PERSON

APPETIZERS

Short Stack of Jumbo Lump Crab Cakes with Lobster and King Crab
served with a sauce of sun-dried tomato, roasted garlic and champagne

Tuna Tataki

fresh sushi grade tuna with pineapple-togarashi yum yum,
special ponzu #10, tokyo city rice, wasabi and pickled ginger

Shrimp Cocktail

4 "true" jumbo shrimp served with a yuzu - mustard sweet and sour and classic cocktail sauce

"Best Ever" New England Clam Chowder

with freshly steamed little neck clams and oyster crackers

Roasted Candy Cane Beets

Humboldt Fog chevré cheese, pistachio nuts, citrus and micro lime basil
drizzled with "Indian River" orange infused oil and 7 year old balsamic

SALADS

Steakhouse Caesar

crisp romaine, red oak and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing

Organic Greens

a selection of organic lettuces, baby boston, arugula and fresh herbs with pumpernickel croutons,
Cherokee Purple tomatoes, cracked soy nuts, sun-dried cherries and sunflower seeds
Served with a classic champagne - honey mustard vinaigrette

Stacked Tomato Salad

beef steak, golden and orange sunshine tomatoes with
roquefort cheese crumbles, spring onions and black pepper ranch dressing

ENTREES

10 oz. Filet Mignon and Lobster Tail

served with roasted sweet potato or sea salt baked potato and a cognac - green peppercorn sauce

Pan Seared Black Grouper

with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine

Cedar Plank Roasted Wild Salmon

blackened and served with maple - miso butter sauce, "low carb" cauliflower smash and sautéed fresh spinach

Grilled 14oz. New York Strip Steak and Blackened Shrimp

served with roasted sweet potato or sea salt baked potato and blackberry-cabernet sauce

Chris' Braised Short Rib

18oz. braised short rib with port wine BBQ

Served with roasted rainbow peppers, parsnip whipped potatoes and chipotle infused apple sauce

Black Pepper Seared Tuna

crispy crab spring roll, yuzu beurre blanc, asian mixed green "stir fry" and pomegranate oil

DESSERTS

Melting Chocolate Cake

with fresh raspberry sauce, vanilla bean ice cream and vanilla anglaise

Skyscraper

our famous incredibly creamy and light traditional new york style cheesecake
with seasonal berries and a fresh blueberry coulis

Grandma's Apple Pie

made fresh daily with 14 golden delicious apples in a pie
served warm with vanilla bean ice cream and caramel

Coffee Service