



CHOPS CITY GRILL, NAPLES  
GROUP MENU - \$75 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*

**“Best Ever” New England Clam Chowder**  
*with freshly steamed little neck clams and oyster crackers*

## 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*

## ENTREES

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

**Black Pepper Seared Tuna**  
*crispy crab spring roll, yuzu beurre blanc, asian mixed green “stir fry” and pomegranate oil*

**Grilled 7oz. Filet of Beef**  
*served with roasted sweet potato or sea salt baked potato and a cognac - green peppercorn sauce*

## DESSERTS

**Melting Chocolate Cake**  
*with fresh raspberry sauce, vanilla bean ice cream and 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**