



CHOPS CITY GRILL, NAPLES
GROUP MENU - \$85 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*

Watermelon Chunk
with Laura Chenel chèvre cheese, spinach, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing

ENTREES

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

10 oz. Filet Mignon
with hand cut onion rings, smashed new potatoes and a cognac - green peppercorn sauce

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*

Grilled Chicken "Chop"
served with steak house "wild" mushrooms, freshly steamed broccoli and hand cut onion rings

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 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