



CHOPS CITY GRILL
NAPLES • BONITA SPRINGS

6-4-5 MENU

served from 5:00 - 6:30pm

6 MENU ITEMS FOR \$5 EACH!

CRISPY CALAMARI

with cherry peppers, shrimp and
sweet and sour mustard sauce

TUNA TATAKI

fresh sushi grade tuna with
a citrus-togarashi "yum yum", special ponzu #10,
Tokyo city rice, wasabi and pickled ginger

SPICY HAWAIIAN ROLL

colorful array of shredded tuna, hamachi and nairagi
in a spicy sushi rice roll with jalapeño "yum yum",
ponzu and pickled ginger

OYSTERS ON ICE

a selection of 3 east and west coast oysters
Served with classic cocktail sauce, horseradish and tabasco

SPICY BEEF POTSTICKERS

with peanut, pineapple and ginger. Thai mint-tomato salad

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy
Served with mandarin-mango BBQ sauce

DAILY BAR SPECIALS

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers 5.0

STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio
with parmesan croutons and
toasted garlic chips in our homemade dressing 5.0

ORGANIC GREENS

a selection of organic lettuces, romaine and fresh herbs with
pumpnickel croutons, assorted nuts, seeds,
heirloom tomatoes and salad veggies
Served with your choice of dressing 5.0

PRIME BEEF BURGER

10oz. handmade, ground beef burger on a freshly baked bun
with lettuce, tomato and onion
Served with French fries 12.5



BAR MENU

APPETIZERS

SEARED SCALLOPS

with homemade popcorn jus and black pepper caramel foam
served with a succotash of fava beans and roasted corn. Jack cheese grits 10.6

SPICY BEEF POTSTICKERS

with peanut, pineapple and ginger. Thai mint-tomato salad 8.9

ROASTED OYSTERS "CHOPAFELLER"

in a garlic-vodka cream with king crab, andouille sausage, spinach and
smoked gouda 10.5

CRISPY CALAMARI

with cherry peppers, shrimp and sweet and sour mustard sauce 10.1

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers 6.4

COCONUT STEAMED MUSSELS AND LOBSTER TAIL

with panang curry, mango and kaffir lime 14.5

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy
Served with mandarin-mango BBQ sauce 9.8

"SHORT STACK" OF CRAB AND LOBSTER CAKES

Maine lobster, jumbo lump, king and stone crab
Served with a sauce of sundried tomatoes,
roasted garlic and champagne 13.5

ROASTED CANDY CANE BEETS

Humboldt Fog chevré cheese, pistachio nuts, citrus and micro lime basil
Drizzled with "Indian River" orange infused oil and
10 year old balsamic 10.9

RAW BAR

TUNA TATAKI

fresh sushi grade tuna with a citrus-togarashi "yum yum", special ponzu #10, Tokyo city rice, wasabi and pickled ginger 12.3

TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump crab and mache
Topped with orange caviar 11.8

UHU

sashimi of paper thin deep water snapper with serrano chili, sesame seeds and fresh cut chives
Served with a yuzu "sizzling" soy drizzle 10.0

SPICY HAWAIIAN ROLL

colorful array of shredded tuna, hamachi and nairagi
in a spicy sushi rice roll with jalapeño "yum yum", ponzu and pickled ginger 8.2

SHRIMP COCKTAIL

4 "true" jumbo shrimp served with yuzu mustard and classic cocktail sauce 12.6

CLASSIC COMBO

2 oysters, 2 clams, 3 each (21-25ct) shrimp 10.1
double classic 16.8

OYSTERS ON ICE

your server will inform you of an assortment of tonight's east and west coast selections

COLOSSAL CRAB COCKTAIL

a chilled selection of "colossal" lump, king and snow crab. Served with yuzu mustard and fresh citrus 16.6

THE "ULTIMATE" CHILLED SEAFOOD COCKTAIL

Maine lobster tail, king crab, gulf shrimp, oysters, clams on the half shell and
mussels with homemade cocktail sauce, mustard sauce and lemon. When available Stone crab may be ordered by the claw.
(Serves Two) 44.2

SALADS

CITY STYLE

"chopped" wedge classic of baby iceberg, Great Hill Blue cheese, applewood smoked bacon,
beefsteak tomatoes, candied walnuts and micro cress 7.4

STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing 6.7

WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, spinach, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing 7.9

ORGANIC GREENS

a selection of organic lettuces, romaine and fresh herbs with pumpernickel croutons,
assorted nuts, seeds, heirloom tomatoes and salad veggies.
Served with your choice of dressing 6.9

Please Alert Your Server To Any Food Allergies You May Have • 20% Gratuity Will Automatically Be Added To Parties of 5 or More.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a 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. CCG BONITA SPRINGS BAR MENU 12.20.11

GRILLS

At Chops, we DRY AGE our own steaks on premise, the old fashioned way, to create the perfect steak!
Choose a complement below, to accompany your PRIME GRILL.

Petite Filet (7oz.)	27.6	Dry Aged Strip Steak (14oz.)	33.1
Center Cut Filet (10oz.)	33.1	Dry Aged Strip Steak (18oz.)	38.8
King Cut Filet (14oz.)	37.8	Dry Aged Porterhouse (24oz.)	38.2
Chicken "Chop" (12oz.)	16.9	Dry Aged Rib Eye (22oz.)	37.8
Kurobuta Pork Chop (14oz.)	28.8	Dry Aged Bone In Strip Steak (20oz.)	40.8
Farm Raised Veal Chop (16oz)	33.7	American Wagyu Top Sirloin (12oz.)	22.9

COMPLEMENTS

Please choose 1 free side item to accompany your GRILL selection.

CREAMED SPINACH-CRISPY ONIONS

CAULIFLOWER SMASH
(a low carb alternative!)

SLICED BEEF STEAK TOMATOES
with extra virgin olive oil and arugula

FRESH STEAMED BROCCOLI

STEAK HOUSE "WILD" MUSHROOMS
with sherry, demi, black pepper and cream (add 3.0)

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds

FRESH CORN CREME BRULEÉ (add 2.0)

STIR FRY
of choy sum, shautung, bok choy, red chiles, cashews and mint (add 2.5)

ROASTED FRESH ASPARAGUS
with prosciutto, black pepper and sage (add 4.0)

PARMESAN TRUFFLE FRIES (add 1.0)

LOADED MASHED POTATOES
with cheddar cheese, bacon bits, green onion and sour cream

ROASTED SWEET POTATO
with maple and brown sugar butter

SEA SALT BAKED POTATO
with applewood bacon bits and chive-sour cream

STEAK OR SWEET POTATO FRIES
with "popcorn" salt and telicherry pepper

FOUR CHEESE MAC

SMASHED "NEW" POTATOES

HOUSE MADE POTATO CHIPS
salt of the evening

Additional side items may be chosen for 6.8

GRILLED SEAFOOD

Please choose 1 free complement item to accompany your seafood selection.

Hawaiian Tuna	25.4	Yellowtail Snapper	22.5	Wild Salmon	22.5	Black Grouper	22.9	Chilean Seabass	27.6
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ADDITIONS

Choose from any item or preparation to compliment your steak and seafood

King Crab 9.8 • Shrimp Scampi 8.1 • Lobster Tail 19.1 • Blue Cheese Encrusted 5.5 • Peppercorn Encrusted 3.8

SAUCES

Bernaise • Blackberry Cabernet • Asian BBQ • Chipotle Infused Apple Sauce
Cognac - Green Peppercorn • Creamy Horseradish • Black Vinegar Teriyaki • Marsala Wine Foam - Black Pepper Demi
2.1

ENTREES

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 27.5

KUROBUTA PORK CHOP

glazed with an apricot-whole grain mustard

Served with sautéed spinach, hazelnut polenta and an apple jack caramelized onion jus 29.7

A SELECTION OF LAMB

Braised shank, two rack chops and a small filet

served with a sundried cherry demi, fresh mint pesto, whipped potatoes and roasted asparagus 36.1

PEKING CHICKEN AND "DUMPLINGS"

Crispy breast of chicken, Chinese citrus glaze, homemade sesame pork dim sum with a fresh vegetable "kung pao" 16.6

"PRIME RIB" DIP AND STEAK FRIES

thinly sliced prime rib piled high on a bun. Served with steak fries and au just dipping sauce 12.5
add provolone cheese .5

PRIME BEEF BURGER

10oz. Handmade, ground beef burger on a freshly baked bun with lettuce, tomato and onion. Served with french fries 13.9
add cheese .5

SEAFOOD

TERIYAKI GLAZED SEABASS

with lobster, pineapple sweet and sour, coconut rice cakes, bok choy and berry berry chow chow 28.5

BLACK PEPPER SEARED TUNA

crispy crab spring roll, yuzu beurre blanc, asian mixed green "stir fry" and pomegranate oil 27.5

CEDAR PLANK ROASTED WILD SALMON

blackened and served with maple - miso butter sauce, "low carb" cauliflower smash and sautéed fresh spinach 23.4

YELLOWTAIL SNAPPER

pistachio nut and green tea encrusted snapper with cherry-habañero jus, yuzu foam, roasted butternut squash kitchari 24.2

PAN SEARED BLACK GROUPE

with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine 24.6