

Chops

CITY GRILL

APPETIZERS

"BEST EVER" NEW ENGLAND CLAM CHOWDER
with fresh clams and oyster crackers 7.5

HAND ROLLED SHRIMP AND BEEF SPRING ROLLS
with shiitake mushroom, ginger and soy
Served with mandarin-mango barbecue sauce 9.2

TUNA TATAKI
fresh sushi grade tuna with pineapple-togarashi yum yum,
special ponzu #10, Tokyo city rice, wasabi and pickled ginger 12.9

ROASTED OYSTERS "CHOPAFELLER"
in a garlic-vodka cream with king crab, andouille sausage,
spinach and smoked gouda 12.4

CRISPY CALAMARI
with a sweet and sour mustard sauce 11.8

TUNA "CHOP"
ribbons of sashimi style tuna tossed in a light soy with yuzu
infused avocado, jumbo lump crab, mache and mango
topped with orange caviar 13.9

"SHORT STACK" OF 3 CRAB - LOBSTER CAKES
with our handmade mixture of Maine lobster, jumbo lump, king and
stone crab. Served with a sauce of sundried tomatoes,
roasted garlic and champagne 14.9

RAW BAR

CLASSIC COMBO
2 Oysters, 2 Clams and 3 each 21-25ct. Shrimp 12.9

JUMBO U-12ct. SHRIMP COCKTAIL 14.9

CLAMS ON THE HALF SHELL 11.2

A SELECTION OF EAST AND WEST COAST OYSTERS 14.7

COLOSSAL LUMP CRAB COCKTAIL 17.9

KING CRAB COCKTAIL (½ LB) 18.9

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
(Serves Two) 44.0

SALADS

CHOPS "BIG BOWL" OF GREENS
with ugly tomatoes, assorted lettuce, cucumbers, carrots and micro greens
Served with your choice of dressing 7.4

STEAKHOUSE CAESAR
crisp romaine, red oak and radicchio with parmesan croutons and
toasted garlic chips in our homemade dressing 7.9

STACKED TOMATO SALAD
beefsteak, golden and orange sunshine tomatoes with
roquefort cheese crumbles, spring onions and
black pepper-ranch dressing 9.6

WATERMELON "CHUNK" SALAD
with chèvre cheese, spinach, mixed baby greens, sundried
raspberries and pecans in a raspberry-yuzu dressing 8.9

CITY SALAD
classic wedge with baby iceberg and hearts of romaine lettuce,
heirloom tomatoes, Maytag blue cheese, bacon and candied walnuts
Served with creamy blue cheese-ranch dressing and aged balsamic 9.8

PRIME GRILLS

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

Petit Filet (7oz.)	28.9	City Grill Prime Burger	13.9
Center Cut Filet (10oz.)	34.9	Dry Aged Strip Steak (14oz.)	37.9
Jumbo Filet (14oz.)	42.9	Dry Aged Strip Steak (18oz.)	43.6
Chicken "Chop"	17.9	Dry Aged Porterhouse (24oz.)	44.9
		Dry Aged Rib Eye (22oz.)	42.5

ADD-ONS

Choose any item to complement your steak or entree

King Crab 9.7 • Shrimp Scampi 8.5 • Lobster Tail 18.9
Black Peppercorn Encrusted 5.5 • Blue Cheese Encrusted 5.5

GRILLED SEAFOOD

Hawaiian Tuna	25.9	North Atlantic Salmon	22.5	Black Grouper	24.7
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COMPLIMENTS

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

CREAMED SPINACH-CRISPY ONIONS	PARMESAN TRUFFLE FRIES (add 1.0)
CAULIFLOWER SMASH (a low carb alternative!)	LOADED MASHED POTATOES with cheddar cheese, bacon bits, green onion and sour cream
SLICED BEEF STEAK TOMATOES with extra virgin olive oil and arugula	ROASTED SWEET POTATO with maple and brown sugar butter
FRESH STEAMED BROCCOLI	SEA SALT BAKED POTATO with applewood bacon bits and chive-sour cream
STEAK HOUSE "WILD" MUSHROOMS with sherry, demi, black pepper and cream (3.0)	STEAK FRIES with "popcorn" salt and telicherry pepper
ROASTED BUTTERNUT SQUASH with brown sugar and almonds	FOUR CHEESE MAC
	SMASHED "NEW" POTATOES

Additional side items may be chosen for 6.5 each

PRIME RIB

Perfectly aged, roasted tender Prime Rib
Served with pan roasted au jus, finished with a touch of strawberry and black pepper

Served with creamy horseradish and your choice of
smashed "new" potatoes, sea salt baked potato, roasted sweet potato or steak fries

Petite 12oz. 25.9 City Style 16oz. 31.4 King Cut 20oz. 36.9

Prime Rib naturally has a lot of marbling and fat.
Please do not order this cut if you want a lean steak.

ENTREES

FILET OF BEEF OSCAR
seared 10oz. filet of beef, topped with 3 crab and lobster stuffing,
fresh asparagus and hollandaise. Served with smashed new potatoes and
rich beef jus finished with cognac and cream 44.9

CHRIS'S BRAISED SHORT RIB
18oz. braised short rib with port wine BBQ
Served with sautéed rainbow chard, parsnip whipped potatoes
and chipotle infused apple sauce 28.2

SEAFOOD

BLACKENED SALMON
with a bourbon brown sugar glaze, miso butter sauce,
"low carb" cauliflower smash and sautéed fresh spinach 23.9

SPICED YELLOWFIN TUNA
brushed with mango-chili glaze and served with a "sexy" sweet pepper-coriander
sauce, wasabi whipped potatoes and sesame "chopsticks" 26.9

PAN SEARED BLACK GROUPE
with artichoke-wild mushroom risotto and a sauce of screaming hot rock shrimp,
tomatoes, garlic and white wine 27.8

KING CRAB LEGS
1 pound "extra giant" steamed king crab
Served with drawn butter, fresh lemon and your choice of side 35.9