



IN THE DINING ROOM,
“2 for \$39” DINNER MENU

2 People, 2 Courses Each!
served 5:00pm - 6:00pm, 7 days a week!

1st Course

Choice Of

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

Steakhouse Caesar

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

Stacked Tomato Salad

Beefsteak, golden and orange sunshine tomatoes with roquefort cheese crumbles, spring onions and black pepper - ranch dressing add 1.9

“Best Ever” New England Clam Chowder

with freshly steamed little neck clams and oyster crackers

Crispy Calamari

with cherry peppers, shrimp and sweet and sour mustard sauce

Hand Rolled Shrimp Spring Rolls

With shiitake mushroom, ginger and soy. Served with mandarin-mango barbeque sauce

Roasted Oysters Chopafeller

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

Spicy Beef Potstickers

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

2nd Course

Choice Of

Roasted Prime Rib

One half pound of tender roasted prime rib with au jus and horseradish cream Served with your choice of sea salt baked potato, roasted sweet potato or French fries

Blackened Salmon

With a bourbon-brown sugar glaze, miso butter sauce, “low carb” cauliflower smash and sauteed spinach

Chicken Piccata

Italian classic of tender, sauteed chicken breast with white wine, lemon, caper butter sauce. Served with tossed fettuccine

Prime Beef Burger

10 oz. Handmade, ground beef burger on a freshly baked bun with lettuce, tomato and onion. Served with French Fries

Peking Chicken and “Dumplings”

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

Pan Seared Black Grouper

With wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine add 3.9

Bistro Steak

10 oz. Top butt sirloin served with your choice of sea salt baked potato, roasted sweet potato, smashed or French fries add 4.5

Chicken “Chop”

Served with mac and cheese and fresh steamed broccoli

Coconut Steamed Mussels and Lobster Tail

with panang curry, mango and kaffir lime

Fresh Vegetables

an ever changing nightly selection of freshly prepared vegetables, grains, potatoes and pastas. Your server will inform you of tonight’s offerings

Please Alert Your Server to Any Food Allergies You May Have • No Substitutions • Not Valid with Coupons, Promotions or Discounts. • Not available on Holidays.

Prime Rib Naturally Has Marbling and Fat. If You Prefer a Leaner Cut of Meat, We Recommend the Bistro Steak, Filet or NY Strip.
Sorry, There Will Be No Refunds on Prime Rib Due to Marbling or Fat

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 Chops Bonita Springs “2for39” INSIDE 11.17.11

ON THE PATIO
“2 for \$39” DINNER MENU

*2 People, 2 Courses Each and a Bottle of Wine
served 5:00pm - 6:00pm, 7 days a week!*

1st Course

Choice Of

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*

Steakhouse Caesar

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

Stacked Tomato Salad

Beefsteak, golden and orange sunshine tomatoes with roquefort cheese crumbles, spring onions and black pepper - ranch dressing add 1.9

“Best Ever” New England Clam Chowder

with freshly steamed little neck clams and oyster crackers

Crispy Calamari

with cherry peppers, shrimp and sweet and sour mustard sauce

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With shiitake mushroom, ginger and soy. Served with mandarin-mango barbeque sauce

Roasted Oysters Chopafeller

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

Spicy Beef Potstickers

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

2nd Course

Choice Of

Roasted Prime Rib

*One half pound of tender roasted prime rib with au jus and horseradish cream
Served with your choice of sea salt baked potato, roasted sweet potato or French fries*

Blackened Salmon

With a bourbon-brown sugar glaze, miso butter sauce, “low carb” cauliflower smash and sauteed spinach

Chicken Piccata

Italian classic of tender, sauteed chicken breast with white wine, lemon, caper butter sauce. Served with tossed fettuccine

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Chicken “Chop”

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Coconut Steamed Mussels and Lobster Tail

with panang curry, mango and kaffir lime

Fresh Vegetables

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UPGRADE YOUR BOTTLE OF WINE WITH A \$5.00 CREDIT!

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