



BONITA SPRINGS

GLUTEN FREE DINNER MENU

RAW BAR

SHRIMP COCKTAIL
4 "true" jumbo shrimp served with a yuzu - mustard sweet and sour and classic cocktail sauce 14.8

LITTLE NECK CLAMS ON THE HALF SHELL
8 little neck clams served on ice with cocktail sauce, lemon and tabasco 11.5

OYSTERS ON ICE
an assortment of east and west oysters such as Kumamoto, Fanny Bay, Cape May Salts, Malpeque, Blue Point and others
Served with classic cocktail sauce, horseradish and tabasco
[ask about this evening's selections]
(6) 15.9 additional oysters 2.9 each



TUNA TATAKI
fresh sushi grade tuna with a citrus-togarashi "yum yum", special ponzu #10, Tokyo city rice, wasabi and pickled ginger 14.5
NO PONZU

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 13.9
NO SOY ADDED

SALADS

CITY STYLE
"chopped" wedge classic of baby iceberg, Great Hill Blue cheese, applewood smoked bacon, beefsteak tomatoes, candied walnuts and micro cress 8.7
NO CROUTONS. NO BLUE CHEESE

STEAKHOUSE CAESAR
crisp romaine, red oak and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing 7.9
NO CROUTONS

WATERMELON "CHUNK" SALAD
with Laura Chenel chèvre cheese, spinach, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing 9.4
NO CROUTONS. NO RASPBERRY YUZU DRESSING

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 12.9

STACKED TOMATO SALAD
beefsteak, golden and orange sunshine tomatoes with roquefort cheese crumbles, spring onions and black pepper-ranch dressing 9.6
NO CROUTONS.

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.

NO ONION RING or EGGPLANT GARNISH

Petite Filet (7oz.)	32.5	Dry Aged Strip Steak (14oz.)	38.9
Center Cut Filet (10oz.)	38.9	Dry Aged Strip Steak (18oz.)	45.6
Jumbo Filet (14oz.)	44.5	Dry Aged Rib Eye (22oz.)	44.5
Chicken "Chop" (12oz.)	18.9	Dry Aged Porterhouse (24oz.)	45.9

ADD-ONS

Choose any item to complement your steak or entree

King Crab 11.5 • Shrimp Scampi 9.5 • Lobster Tail 22.5

Peppercorn Encrusted 4.5

GRILLED SEAFOOD

Hawaiian Tuna 29.9 Wild Salmon 26.5 Black Grouper 24.7

COMPLEMENTS

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

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 (add 3.0)

SMASHED "NEW" POTATOES

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds

Additional side items may be chosen for 8.0

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 or roasted sweet potato

Petite 12oz. 26.9 City Style 16oz. 32.4 King Cut 20oz. 37.9

NO ONION RINGS. • NO AU JUS

SEAFOOD

CEDAR PLANK ROASTED WILD SALMON
blackened and served with maple - miso butter sauce, "low carb" cauliflower smash and sautéed fresh spinach 27.5
NO MISO BUTTER

PAN SEARED BLACK GROUPE
with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine 27.9

KING CRAB LEGS
1 pound "extra giant" Dutch Harbor steamed king crab
Served with drawn butter, yuzu spiked mustard sauce and your choice of side 45.0

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

Although we made every effort to ensure that this menu is gluten free we can not offer a 100% guarantee.

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