



NAPLES

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

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) 52.0

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

YELLOWTAIL
with compressed watermelon, Hawaiian island black sea salt, papaya, shiso and a citrus-sambal dressing 13.4

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

ORGANIC GREENS
a selection of organic lettuces, baby boston, arugula and fresh herbs with pumpnickel croutons, Cherokee Purple tomatoes, cracked soy nuts, sun-dried cherries and sunflower seeds
Served with a classic champagne - honey mustard vinaigrette 11.2
NO CROUTONS.

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 Porterhouse (24oz.)	44.9
Chicken "Chop" (12oz.)	19.9	Grilled Lamb T-Bones (3)	36.1
		Dry Aged Rib Eye (22oz.)	44.5

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	Parrot Snapper	31.5
Wild Salmon	26.5	Black Grouper	25.7

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

ENTREES

FILET OF BEEF 3 WAY
Oscar - jumbo lump, king crab, freshly made hollandaise and asparagus
Au Poivre - strawberry chevré cheese crust and cognac - green peppercorn sauce
Rosini - foie gras, black truffles, porcini mushrooms and blackberry cabernet sauce 48.0

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 28.9

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 46.0

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

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