

—————→ UP TO 65% OFF! ←————
EARLY DINING MENU

50% Off All Entrees, 20% Off Steaks and 75% Off a Bottle of Chops' House Wine!
Served until 5:30pm, 7 days a week.

APPETIZERS

GINGER PORK WONTONS

with watercress and micro green salad, toasted cashews, papaya and yuzu - gochujang 13.5

CRISPY CALAMARI

with cherry peppers, shrimp and sweet and sour mustard sauce 15.9

JUMBO LUMP CRAB AND LOBSTER CAKE

Maine lobster, jumbo lump, king and stone crab with roasted tomatoes and citrus, yuzu remoulade 17.9

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy
served with mandarin-mango BBQ sauce 13.9

ROASTED OYSTERS "CHOPAFELLER"

jalapeño cream sauce with spinach, chipotle spiced sausage, pepperjack cheese, tequila remi 18.5

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 14.9

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers 9.5

RAW BAR

TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump red crab and mache
topped with orange caviar* 16.5

TUNA SASHIMI

fresh vegetable crudité, shiso, oriental citrus sauce* 14.2

SHRIMP COCKTAIL

4 "true" jumbo shrimp. served with classic cocktail sauce and horseradish foam 17.5

OYSTERS ON ICE

6 Blue Point oysters

served with classic cocktail sauce, horseradish foam and Tabasco* 21.5

CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams

served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and horseradish foam 72.0

SALADS

CITY STYLE

"chopped" wedge classic of baby iceberg, Great Hill blue cheese, applewood smoked bacon, beefsteak tomatoes, candied walnuts and micro cress 14.5

STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing 11.5

WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing 14.5

"BIG BOWL" OF GREENS

a selection of organic lettuces, assorted heirloom tomatoes and tangerine greens with nuts, seeds, croutons and fresh salad veggies
served with your choice of house made dressings 11.5

HEIRLOOM TOMATO - FRESH BURRATA CHEESE

with sea salt, telicherry pepper, basil and single vineyard olive oil 18.5



GRILLS

Choose a side to accompany your grill*

SMALL FILET (7oz.)	39.5 31.6	DRY AGED STRIP STEAK (14oz.)	48.0 38.4
CENTER CUT FILET (10oz.)	50.0 40.0	DRY AGED STRIP STEAK (18oz.)	58.5 46.8
JUMBO CUT FILET (14oz.)	65.0 52.0	DRY AGED RIB EYE (22oz.)	58.5 46.8
TOP SIRLOIN (6oz.)	23.5 18.8	CHICAGO CUT RIB EYE (16oz.)	46.5 37.2
CHICKEN "CHOP" (12oz.)	22.5 11.2	BLACK GROUPER	48.0 24.0
KUROBUTA PORK CHOP (14oz.)	35.5 17.7	WILD SALMON	28.5 14.2

We ask that our guests cut into the exact center of their steak to judge the correct cooking temperature. Please understand that any undercooked steak will be re-fired to the proper temperature.

ENTREES

PARMIGIANA

panko parmesan chicken breast stuffed with black pepper ricotta, fresh tomato suga tossed linguini, fresh lemon, arugula ~~27.5~~ **13.7**

FETTUCCINE BOLOGNESE

fresh fettuccine in a traditional beef and tomato sauce with fresh oregano, basil and cheese ~~24.5~~ **12.2**

PECAN CHICKEN

grilled breast of chicken with 3 grain bread stuffing, smashed potatoes, fresh green beans, cracked black pepper mushroom gravy ~~27.5~~ **13.7**

VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta ~~24.9~~ **12.4**
(there are no pasta noodles in this dish – all vegetables)

SHORT RIB STROGANOFF

rigatoni, white truffle foam ~~26.5~~ **13.2**

ROASTED VEAL MEATLOAF

cabernet gravy with caramelized cipollini onions, smashed potatoes and heirloom carrots with grand marnier ~~25.0~~ **12.5**

STEAK AND TOMATOES

peppercorn encrusted sliced sirloin steak with summer heirloom tomatoes, artisanal cheeses and mixed greens served with aged balsamic, extra virgin olive oil and sea salt* ~~32.5~~ **16.2**

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 ~~52.0~~ **26.0**

SEAFOOD

CLEAR SPRINGS TROUT

blackened with sautéed spinach and quinoa, roasted butternut squash and brown sugar ~~24.5~~ **12.2**

CEDAR PLANK ROASTED WILD SALMON

blackened with a bourbon sugar glaze served with miso-mango sweet and sour, sautéed greens, cauliflower smash and a green papaya - watercress salad ~~28.5~~ **14.2**

STUFFED FLOUNDER

with jumbo shrimp scampi, crispy "half dollar" potatoes and fresh green beans ~~35.5~~ **17.7**

JALAPEÑO PECAN SHRIMP

10 grilled shrimp served with our unique (not too spicy!) jalapeño pecan butter sauce, parmesan risotto and fresh vegetables ~~24.5~~ **12.2**

PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine ~~52.5~~ **26.2**

TERIYAKI GLAZED SEABASS

with lobster, pineapple sweet and sour, coconut rice cakes, bok choy and berry berry chow chow ~~49.5~~ **24.7**

DRY AGED PRIME RIB*

Served with creamy horseradish and your choice of 1 free side
Our dry aged prime rib is cooked medium-rare to well done. Sorry, rare is not available.

PETITE CUT 12oz.	39.5 31.6	CITY STYLE 16oz.	52.0 41.6	KING CUT 20oz.	68.5 54.8
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SIDES

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

CREAMED SPINACH-CRISPY ONIONS

CAULIFLOWER SMASH
(a low carb alternative!)

HEIRLOOM TOMATOES
with extra virgin olive oil and arugula (add 3.0)

FRESH STEAMED BROCCOLI

HOMEMADE ONION RINGS (add 4.5)

STEAK HOUSE "WILD" MUSHROOMS
with sherry, demi, black pepper and cream (add 4.0)

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds (add 3.0)

ROASTED ASPARAGUS (add 5.5)

FRESH CORN CREME BRULEÉ
(add 3.0)

PARMESAN TRUFFLE FRIES (add 3.0)

LOADED MASHED POTATOES
with cheddar cheese, bacon bits, green onion & 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

SMASHED "NEW" POTATOES

Additional side items may be chosen for 8.0

ADDITIONS

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

KING CRAB 23.5

LOBSTER TAIL 24.5

BLUE CHEESE ENCRUSTED 6.5

PEPPERCORN ENCRUSTED 4.5

SAUCES

1.5 each

BÉARNAISE

CHOPS STEAK SAUCE

CREAMY HORSERADISH

BLACKBERRY CABERNET

BLACK VINEGAR TERIYAKI

COGNAC - GREEN PEPPERCORN

Please Alert Your Server To Any Food Allergies You May Have.

*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. CCGBS EARLY DINING MENU 01.25.18