

# BAR MENU

25% OFF ALL APPETIZERS AND RAW BAR MENU ITEMS AT THE BAR, UNTIL 6:30PM, 7 DAYS A WEEK!

## RAW BAR

### KAJIKI

sashimi of paper thin deep water fish with serrano chili, sesame seeds and fresh cut chives served with a yuzu "sizzling" soy drizzle  
~~14.5~~ **10.8**

### TUNA TATAKI

sushi grade tuna, fresh cucumber - ginger salad, orange yuzu. sweet chili and soy spheres\*  
~~17.9~~ **13.4**

### 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\*  
~~17.5~~ **13.1**

### DADDY WARBUCKS

smoked salmon, truffle oil and cream cheese roll with avocado, cucumber, black caviar  
~~15.5~~ **11.6**

### LOBSTER BOMB

maine lobster, krab, ghost chili, cream cheese, pineapple and green onion with ghost chili hot sauce (warning: very very spicy!)  
~~15.9~~ **11.9**

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### SHRIMP COCKTAIL

4 "true" jumbo shrimp served with classic cocktail sauce and horseradish foam  
~~17.5~~ **13.1**

### OYSTERS ON ICE

a mixed variety of 6 east and west coast oysters served with classic cocktail sauce, horseradish foam and Tabasco\*  
~~21.5~~ **16.1**  
(all west coast ~~27.5~~ **20.6**)

### COLOSSAL CRAB COCKTAIL

chilled "colossal" lump crab served with snow crab claws, yuzu mustard and fresh citrus\*  
~~28.5~~ **21.3**

### 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~~ **54.0**

### THE "ULTIMATE"

1 Maine lobster tail, 2 king crab legs, 8 gulf shrimp, 6 oysters, 4 clams on the half shell and 6 mussels with homemade cocktail sauce, mustard sauce, lemon and horseradish foam (Serves 2-4) ~~98.0~~ **73.5**

## APPETIZERS

### GINGER PORK WONTONS

with watercress and micro green salad, toasted cashews, papaya and yuzu - gochujang ~~13.5~~ **10.1**

### HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy. Served with mandarin-mango BBQ sauce ~~13.9~~ **10.4**

### 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~~ **11.1**

### CRISPY CALAMARI, SHRIMP AND CRAB

Gulf "pinks" shrimp, George's Bank Bay scallops, mini Maryland crab cakes, calamari and cherry peppers served with a traditional cocktail and sweet and sour mustard sauce ~~16.9~~ **12.6**

### JUMBO LUMP CRAB AND LOBSTER CAKE

Maine lobster, jumbo lump, king and stone crab with roasted tomatoes and citrus, yuzu remoulade ~~17.9~~ **13.4**

### SPICY BEEF POTSTICKERS

with peanut, pineapple and ginger. Thai mint-tomato salad ~~15.0~~ **11.2**

### STEAK TARTARE

chopped raw tenderloin of beef, sriracha, jalapeño and mango Served with a kimchi vinaigrette, toasted cashews and black sesame seed ~~19.5~~ **14.6**

### "BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers ~~9.5~~ **7.1**

### ROASTED OYSTERS "CHOPAFELLER"

jalapeño cream sauce with spinach, chipotle spiced sausage, pepperjack cheese, tequila remi ~~17.9~~ **13.4**

### ARTISANAL CHEESE PLATE

a various selection of the world's best cheeses: Brillat - Savarin Petite, Cypress Grove Truffle Tremor, Red Leicester, Ossau Iraty, Geit-In-Stad, Prima Donna and Gorgonzola Dolce Each ~~\$4.00~~ **3.0** / Selection of 7 ~~\$19.5~~ **14.6**

## 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~~ **14.5**

### STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing ~~11.9~~ **11.9**

### WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, arugula, mixed baby greens, sundried raspberries, fresh herbs and candied pecans in a yuzu - berry dressing ~~14.5~~ **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 ~~11.9~~ **11.9**

### HEIRLOOM TOMATO - FRESH BURRATA CHEESE

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



## GRILLS

Choose a side to accompany your PRIME GRILL.\*

PETITE FILET (7oz.)	39.5	DRY AGED STRIP STEAK (14oz.)	48.0
CENTER CUT FILET (10oz.)	50.0	DRY AGED STRIP STEAK (18oz.)	58.5
JUMBO CUT FILET (14oz.)	65.0	DRY AGED PORTERHOUSE (24oz.)	60.0
TOP SIRLOIN (6oz.)	23.5	CHICAGO CUT RIB EYE (16oz.)	46.5
CHICKEN "CHOP" (12oz.)	22.5	DRY AGED RIB EYE (22oz.)	58.5
KUROBUTA PORK CHOP (14oz.)	35.5	HAWAIIAN TUNA	38.0
BLACK GROUPEL	48.0	WILD SALMON	28.5
PRIME BURGER	16.9		

## SEAFOOD

### BLACK PEPPER SEARED TUNA

8oz #1 tuna, asian mixed vegetable "stir fry", fresh blackberry - yuzu - soy\* 42.5

### 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\* 29.5

### PAN SEARED BLACK GROUPEL

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

### 1# DUTCH HARBOR KING CRAB LEGS

served hot or cold with your choice of side and yuzu mustard sauce or drawn butter 62.0

### CLEAR SPRINGS TROUT

with sautéed spinach and quinoa, roasted butternut squash and brown sugar 24.5

### TERYAKI GLAZED SEABASS

with lobster, pineapple sweet and sour, coconut rice cakes and bok choy 49.5

### STUFFED FLOUNDER

in a king crab - jumbo shrimp scampi, crispy "half dollar" potatoes and fresh green beans 38.5

## ENTREES

### 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

### BEEF AND SHRIMP STIR FRY

spicy stir fry of prime sirloin, gulf shrimp and vegetable tossed in a thai peanut sauce with red chiles, ginger and mint 25.7

### KUROBUTA PORK CHOP

glazed with an apricot-whole grain mustard

served with sautéed spinach, gouda - potato mash and an apple jack - caramelized onion jus 37.5

### SHORT RIB STROGANOFF

rigatoni, white truffle foam 26.5

### FRESH VEGETABLES

an ever changing nightly selection of freshly prepared vegetables, grains, potatoes and pastas your server will inform you of tonight's offerings 22.5

### ROASTED ORGANIC CHICKEN

with stuffed white cheddar baked potato, roasted root vegetables, pecan bacon and natural jus 27.5

### 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

## SIDES

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

FRESH STEAMED BROCCOLI

CREAMED SPINACH-CRISPY ONIONS

CAULIFLOWER SMASH

FRESH CORN CREME BRULEÉ (add 3.0)

STUFFED ROASTED BEET,  
citrus sour cream, fresh blackberries,  
candied walnuts, ginger "fries" (add 3.0)

ROASTED ROOT VEGETABLES  
popcorn butter (add 4.0)

ROASTED BRUSSEL SPROUTS  
with cherry wood smoked bacon and balsamic (add 4.0)

ROASTED ASPARAGUS (add 5.5)

HEIRLOOM TOMATOES  
with extra virgin olive oil and arugula (add 2.0)

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)

FOUR CHEESE MAC (add 3.0)

3 CHEESE - JALAPENO AU GRATIN POTATOES  
(add 3.0)

PARMESAN TRUFFLE FRIES (add 3.0)

SMASHED "NEW" POTATOES

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

MAYTAG BLUE CHEESE SMASHED POTATOES  
(add 3.0)

Additional side items may be chosen for 8.0

## ADDITIONS

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

LOBSTER TAIL 26.5

SHRIMP SCAMPI 12.5

BLUE CHEESE ENCRUSTED 6.5

PEPPERCORN ENCRUSTED 4.5

## SAUCES

1.5 each

CHOPS STEAK SAUCE

CREAMY HORSERADISH

BLACKBERRY CABERNET

BLACK VINEGAR TERYAKI

COGNAC - GREEN PEPPERCORN

CHIPOTLE INFUSED APPLE SAUCE

ROOT BEER, BLACK TRUFFLE OR BBQ BÉARNAISE

Chops City Grill uses peanut oil on all fried products. 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. CCGN BAR MENU 01.23.18