

Chops

CITY GRILL

BONITA SPRINGS

THREE COURSE \$75 PRIVATE PARTY MENU

(available May 1 - November 15)

ADD TO YOUR EXPERIENCE!

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
(serves 6 guests. 14.50 per guest)*

SALAD

"BEST EVER" CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, oyster crackers

STEAKHOUSE CAESAR

crisp baby romaine, red oak, homemade dressing

FRESH MARKET

*local greens, artisan lettuces, heirloom tomatoes,
steakhouse sherry, walnut and honey dressing or bourbon bacon and brown sugar ranch*

ENTREES

CEDAR PLANK FAROE ISLAND SALMON

bourbon sugar glaze, mango sweet and sour, green papaya and watercress, fresh veggie spring roll

CHICKEN CHOP

grilled 12oz. chicken breast served with natural jus, fresh vegetable of the day and a sea salt baked potato

10oz. CENTER CUT FILET

with blackberry cabernet sauce, fresh vegetable of the day and a sea salt baked potato

SLICED WAGYU TRI-TIP

Snake River Valley Gold, house cut french fries, white truffle bearnaise

NIGHTLY VEGETARIAN

ask your server for tonight's selection

CLEAR SPRINGS TROUT

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

COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-charred onion demi, sautéed swiss chard, chipotle apple sauce

DESSERTS

KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

CLASSIC CHOCOLATE

melting flourless valrhona chocolate cake with homemade raspberry chip gelato, milk chocolate anglaise

[DATE]