

# Chops

CITY GRILL

BONITA SPRINGS

\$95 PER GUEST

## THREE COURSE PRIVATE PARTY MENU

### ADD TO YOUR EXPERIENCE

#### CLASSIC COMBO

*Shrimp, Oysters and Alaskan King Crab*

*served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and citrus foam*  
*[serves 6 guests. \$14.5 per person]*

### SALAD

#### "BEST EVER" CLAM CHOWDER

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

#### STEAKHOUSE CAESAR

*crisp baby romaine, red oak, Treviso radicchio, homemade dressing*

#### FRESH MARKET

*local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing*

### ENTREES

#### CEDAR PLANK FAROE ISLAND SALMON

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

#### 14oz. DRY AGED STRIP STEAK

*original hand cut onion rings, organic asparagus, Chops' housemade steak sauce*

#### 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*

#### PAN SEARED BLACK GROUPER

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

#### 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*

[ DATE ]