

Chops

CITY GRILL

NAPLES

THREE COURSE \$95 PRIVATE PARTY MENU

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. \$14.5 per person]

FIRST COURSE

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers

STEAKHOUSE CAESAR

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

FRESH MARKET

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

SECOND COURSE

CEDAR PLANK FAROE ISLAND SALMON

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

ROASTED ORGANIC CHICKEN

stuffed white cheddar baked potato, roasted root vegetables, pecan bacon, Harvey's Bristol Creme jus

PRIME 10OZ FILET OF BEEF OR 14OZ NY STRIP STEAK

with blackberry cabernet sauce and fresh vegetable of the evening

PAN SEARED BLACK GROUPER

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

KING CRAB STUFFED FLOUNDER

roasted heirloom tomatoes with pee wee potatoes, fresh herbs, citrus vinaigrette

COFFEE CRUSTED PORK CHOP

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

VEGETARIAN ENTREE

ask your server about tonight's selection

7oz. SNAKE RIVER GOLD WAGYU FILLET OR 12oz SNAKE RIVER GOLD NY STRIP
with blackberry cabernet sauce and fresh vegetable of the evening
[available for additional \$20 per person]

DESSERT

KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

CHOCOLATE GODIVA MOUSSE CAKE

cocoa dust, chocolate pearls

FRESH KEY LIME PIE

with yuzu and blueberry

[DATE]