

## DINNER TO GO!

**40% OFF ENTREES AND 20% OFF DRY AGED AND PRIME STEAKS**

Discount not valid on wagyu steaks because they are already heavily discounted ... In fact these are the lowest prices in the country for wagyu steaks!

**DELIVERY or CURBSIDE PICK UP is AVAILABLE.**

**Order your dinner to go online at  
[www.ChopsBonita.com](http://www.ChopsBonita.com) or on THE CLUB CARD app  
and receive a complimentary bottle of wine.**

Free bottle of wine is valid for online orders only. Sorry no call in's.

Need assistance call (239) 992-4113

### UNIQUE LIBATIONS

#### CURSE OF THE LEPRECHAUN

A Fiery Concoction Of Pasote Blanco Tequila,  
Fresh Homemade Strawberry Shrub,  
Hell Fire Bitters, Roasted Jalapeño Syrup,  
Muddled Mint And  
A Charred "Long Hot" 17

#### GONE GIRL

A Fonseca Port Cosmo Flavored With  
Triple Sec, Lime And Cranberry.  
Pearl Essence 14

#### OH ... THAT'S !@#\*\$& GOOD!

Rattlesnake Rosie's Maple Bacon Whiskey  
Old Fashioned With Muddled Orange,  
Cherry, Sugar, Bitters And  
Candied Bacon 12

#### LIP SERVICE

Famous Grouse Scotch, Lip Service Rye, Amaro  
Contratto Rosso,  
Orange and Cherry 14

#### THE ONE EYE

Rough Rider Rye, Lucano Amaro, Carpano  
Antica, Fresh Orange Oil 12

#### WHADDYA HEAR? WHADDYA SAY!

Dewar's Scotch, 27 Ruby Port,  
Maraschino Cherry Liqueur,  
Traditional Bitters,  
Dehydrated Orange 16

### APPETIZERS

#### "BEST EVER" CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, oyster crackers 12

#### THE SHORT STACK

lobster, jumbo, king and stone crab cakes  
with a sauce of roasted sundried tomatoes, garlic and champagne 19

#### CRISPY CALAMARI

with cherry peppers, shrimp, sweet and sour mustard sauce 18

#### HANDROLLED SPRING ROLLS

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq [vegetarian on request] 14

#### BIG BACON

"chunks" of Cherrywood smoked bacon, champagne vinaigrette, candied jalapeno 15

#### OYSTERS CHOPAFELLER

Alaskan king crab, spinach, bacon, parmesan hot stuffed oysters 20

### FRESH GREENS

"CHOPPED" WEDGE SALAD, GREAT HILL BLUE CHEESE,  
candied walnuts, micro cress 16

#### STEAKHOUSE CAESAR

crisp baby romaine, red oak, homemade dressing 12

#### FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes,  
steakhouse sherry, walnut and honey dressing or bourbon bacon and brown sugar ranch 13  
[other dressings available upon request]

### CHILLED COCKTAILS

#### GIANT SHRIMP COCKTAIL

[5, under 12 to a pound, Gulf water shrimp] 21

#### SHRIMP AND OYSTERS

[Gulf water shrimp. 6 chef select oysters] 45

#### OYSTERS ON ICE

WiAnno, Cape Cod, sweet, profoundly salty this large farm raised oyster is a south cape favorite  
with house made cocktail sauce, citrus and Tabasco. shaved ice, cucumber vodka mignonette  
6 for 24 / 12 for 45

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

## PRIME FILLETS

Choose one side to accompany your grill\*

6oz. "DUCHESS CUT" FILLET MIGNON	<del>42</del> 34
10oz. CENTER CUT FILLET	<del>62</del> 50

## DRY AGED

Choose one side to accompany your grill\*

14oz. DRY AGED STRIP STEAK	<del>62</del> 50
16oz. CHICAGO CUT RIB EYE	<del>55</del> 44
22oz. DRY AGED BONE IN RIB EYE	<del>79</del> 63
24oz. DRY AGED PORTERHOUSE	<del>76</del> 61

## AMERICAN WAGYU

Choose one side to accompany your grill\*

7oz. WAGYU FILLET Snake River Gold, Idaho, (F1 • Comparable to MS-900)	58
12oz. AMERICAN WAGYU STRIP STEAK Snake River Gold, Idaho, (F1 • Comparable to MS-900)	69

## IMPORTED WAGYU

Choose one side to accompany your grill\*

12oz. AUSTRALIAN WAGYU STRIP STEAK Carrara 640, Australia, (grade 9 • MS 1100)	69
6oz. JAPANESE WAGYU STRIP STEAK Miyazaki, Japan (A5 • BMS 11)	124

## THE GRILL

Choose one side to accompany your grill\*

14oz. Berkshire Bone In Pork Chop	<del>42</del> 34
Faroe Island Salmon	<del>34</del> 27
Grouper	<del>45</del> 36

## SAUCES

3.0 each

Yuzu Teriyaki  
Blackberry Cabernet  
Bourbon Bordelaise  
Chops House Made Steak Sauce  
Creamy Horseradish  
White Truffle Béarnaise  
Peppercorn Béarnaise  
Classic Béarnaise

## ENTREES

### Nightly Vegetarian

ask your server for tonight's selection

### Stuffed Flounder

in a jumbo shrimp and king crab scampi,  
crispy parmesan crusted potatoes and fresh green beans ~~44~~ 26

### Cedar Plank Faroe Island Salmon

bourbon sugar glaze, mango sweet and sour, green papaya and watercress,  
fresh veggie spring roll ~~34~~ 21

### Pan Seared Black Grouper

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp,  
tomatoes, garlic and white wine ~~50~~ 30

## NY STRIP STEAK TASTING

~~75~~ 60

3oz. USDA Prime,  
35 Day Dry Age, Iowa

3oz. American Wagyu

Snake River Farms Gold, Idaho (F1 • Comparable to MS-900)

3oz. Australian Wagyu

Carrara 640, Australia, (grade 9 • MS 1100)

### Coffee Crusted Pork Chop

gouda potato cakes, calvados brandy-charred onion demi,  
sautéed swiss chard, chipotle apple sauce ~~42~~ 25

### Sliced Wagyu Tri-Tip

Snake River Valley Gold, house cut french fries, white truffle bearnaise ~~33~~ 20

### Steak and Tomatoes

peppercorn encrusted sirloin, heirloom tomatoes,  
artisanal cheeses, white truffle aioli, aged balsamic ~~35~~ 21

## DRY AGED PRIME RIB\*

Served with creamy horseradish and your choice of one side  
Our dry aged prime rib is cooked medium-rare to well done.

Sorry, rare is not available.

PETITE CUT 12oz.	<del>48</del> 39
CITY STYLE 16oz.	<del>62</del> 50
KING CUT 20oz.	<del>76</del> 61

## SIDES

Please choose one side item to accompany your steak selection.

Additional side items may be chosen for 8.0

CREAMED SPINACH  
parmesan crumbles (add 4.0)

BUTTER WHIPPED POTATOES  
with Irish butter and chives  
[truffle butter on request] (add 4.0)

FRESH STEAMED BROCCOLI

ROASTED SWEET POTATO  
with maple and brown sugar butter

FRESH CORN CREME BRULEÉ (add 6.0)

SEA SALT BAKED POTATO  
with applewood bacon bits and chive-sour cream

STEAK HOUSE "WILD" MUSHROOMS  
with sherry, demi, black pepper and cream (add 7.0)

STEAK OR SWEET POTATO FRIES  
with "popcorn" salt and telicherry pepper  
[parmesan truffle fries add 3.0]

CAULIFLOWER SMASH (add 4.0)

## SPECTACULAR ACCOMPANIMENTS

### SMOTHERED IN BLUE

rogue smokey blue, roquefort, gorgonzola dolce, bourbon blue 8  
[black and blue available upon request]

BUTTERED POACHED LOBSTER TAIL (6oz)  
irish butter, chardonnay, maine lobster tail 32

WILD MUSHROOMS AND (BETTER THAN) BRIE  
roasted wild mushrooms, demi, delice de bourgnone 12

ALASKAN RED KING CRAB  
6oz. hot or cold preparations upon your request 27

TOP SHELF AU POIVRE  
3 peppercorn blend, cognac jus, monté au beurre 8