

Chop's

CITY GRILL

BROOKS GRAND PLAZA, BONITA SPRINGS

APPETIZERS

★ CHOPS CRAB CAKE

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

CRISPY CALAMARI**

with cherry peppers and sweet and sour mustard sauce 17

BIG BACON

“chunks” of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno 17

HANDROLLED SPRING ROLLS*

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq [vegetarian on request] 16

OYSTERS CHOPAFELLER

spinach, bacon, parmesan hot stuffed oysters 19

SASANIAN CAVIAR

served with creme fraiche, red onion, chopped egg white and egg yolks, truffle aioli, flat breads

Royal Osetra: .7 oz. 75 // 1oz. 150

Sasanian Caviar Tasting: .7 ounces of white sturgeon, sibernian, royal osetra 210

SOUP & SALADS

“BEST EVER” CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, bacon, oyster crackers 17

CITY STYLE

“chopped” wedge salad, great hill blue cheese, bacon, candied walnuts, micro cress 17

STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio, homemade dressing 14

STACKED HEIRLOOM TOMATOES

roasted red onions, arugula, thick cut bacon, point reyes blue cheese, chocolate balsamic dressing 15

★ FRESH WATERMELON AND CHEVRE CHEESE

sundried raspberries, yuzu berry dressing 17

FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing 14

SUSHI

DYN-OH-MITE! ROLL

sambol honey tuna, cucumber, unagi, sesame 18

SPICY CRAB ROLL

king and jumbo lump crab, ghost chili yum yum, golden pineapple, micro greens 20

CITRUS SEARED TUNA TATAKI*

lemongrass, mango and pickled chile slaw, sriracha yum yum, special soy #10 18

★ TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy, yuzu infused avocado, jumbo lump crab, orange caviar 20

HOT TUNA

honey sriracha, serrano, green onion, sushi rice, white sesame seed 17

★ WAGYU BEEF TARTAR

kimchee vinaigrette, jalapeno 18

SHELLFISH

GIANT SHRIMP COCKTAIL

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

SHRIMP AND OYSTERS

[shrimp. 6 chef select oysters] 45

WHOLE MAINE LOBSTER 47

SHRIMP, OYSTERS, ALASKAN KING CRAB

[shrimp, 6 chef select oysters, 3oz of crab] 82

SHRIMP, OYSTERS, KING CRAB & WHOLE MAINE LOBSTER 126

OYSTERS ON ICE**

A chef's flight of mixed coast oysters
with house made cocktail sauce, citrus and Tabasco.
shaved ice, cucumber vodka mignonette

Ask your server for tonight's selection.
6 for 24 / 12 for 45

★ INDICATES CHEF'S FAVORITE MENU ITEMS!

*CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

There is a \$10.00 "plate sharing" charge on all entrees and steaks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

** There is 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. CHOPS CITY GRILL BONITA SPRINGS 03.21.24

DRY AGED**

All Natural, Premium Ranch Raised Angus Beef

7oz. FILLET MIGNON	59
10oz. CENTER CUT FILLET	70
14oz. NEW YORK STRIP STEAK	61
20oz. BONE IN STRIP STEAK	71
16oz. "CHICAGO CUT" RIB EYE	68
★22oz. BONE IN "COWBOY" RIB EYE	81
24oz. PORTERHOUSE	72
40oz. PORTERHOUSE (SERVES 2)	130

FROM THE GRILL

14oz. BONE IN PORK CHOP Snake River Gold	48
TUNA	46
CHILEAN SEA BASS	48
FAROE ISLAND SALMON	41
GROUPEL	47

ACCOMPANIMENTS FOR YOUR STEAK!

OSCAR TWIST red king crab (3oz.), organic asparagus, jumbo lump crab cake, truffle béarnaise, au poivre	30
PEPPERS AND ONIONS fresno, cherry, jalapeño and assorted peppers, cipollini onions, yuzu teriyaki	12
FRESH AUTUMN TRUFFLES black truffles from burgundy, petite micro greens, truffle dressing	24
ALASKAN RED KING CRAB (6oz.) hot or cold preparations upon your request	34
SMOTHERED IN BLUE rogue smokey blue, roquefort, gorgonzola dolce, bourbon blue	12
BUTTERED POACHED LOBSTER TAIL (6oz.) irish butter, chardonnay	32
WILD MUSHROOMS AND BRIE roasted wild mushrooms, demi, delice de bourgnone	15

AMERICAN WAGYU**

Chatel Farms, Georgia, Grand Domestic Wagyu, BMS 8-9

6oz. FILLET	72
★12oz. STRIP STEAK	87
14oz. DELMONICO	93

IMPORTED WAGYU**

5oz. FILLET Master's Selection, Australia (MS 900-1100)	52
12oz. STRIP STEAK Master's Selection, Australia (MS 900-1100)	87
6oz. JAPANESE STRIP STEAK Miyazaki, Japan (A5 • BMS 12), soy flight	98

NY STRIP STEAK TASTING

The perfect way to compare! 3oz. of each	72
3oz. USDA Prime, 35 Day Dry Age, Iowa	
3oz. American Wagyu, Chatel Farms, Georgia, Grand Domestic Wagyu, BMS 8-9	
3oz. Australian Wagyu, Master's Selection, Australia, (MS 900-1100)	

SAUCES

5 EACH

YUZU TERIYAKI
BLACKBERRY-CABERNET
BOURBON BORDELAISE
HOUSEMADE STEAK SAUCE
CREAMY HORSERADISH
WHITE TRUFFLE BÉARNAISE
PEPPERCORN BÉARNAISE
CLASSIC BÉARNAISE
TOP SHELF AU POIVRE

ENTREES

★ PAN SEARED BLACK GROUPEL with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine 52

SLICED WAGYU TRI-TIP house cut french fries*, white truffle béarnaise 44

★ CHOPS BRAISED SHORT RIB* braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers 54

STEAK AND TOMATOES peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic 40

FILET MIGNON AU POIVRE sliced peppercorn encrusted filet mignon, jalapeño au gratin potato, garlic broccolini and blackberry-cabernet sauce 45

BLACK PEPPERCORN SEARED WAGYU ms-5 teres major, stuffed baked potato, homemade steak sauce 40

STEAK BURGER griddled double wagyu burgers, brioche bun, roasted red onion, watercress, cherrywood bacon, choice of cheese, truffle pickle 28

COFFEE CRUSTED PORK CHOP gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce 59

★ BLACK PEPPER SEARED TUNA fresh blackberry yuzu soy, organic veggie stir fry 49

ROASTED ORGANIC CHICKEN stuffed white cheddar baked potato, roasted root vegetables, pecan bacon, harvey's bristol creme jus 32

CEDAR PLANK FAROE ISLAND SALMON* bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll 44

TERIYAKI GLAZED CHILEAN SEA BASS* with shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy 55
add king crab 21 add 4oz. lobster tail 20

SIDES 12 EACH

JALAPENO AU GRATIN POTATOES citrus sour cream

BUTTER WHIPPED POTATOES with irish butter and chives [truffle butter on request]

ROASTED SWEET POTATOES aji amarillo, brown sugar butter

HAND CUT FRIES* white truffle aioli

FRESH CAULIFLOWER RISOTTO wild mushroom sauté

ORIGINAL HAND CUT ONION RINGS**

CORN CRÉME BRÛLÉE

ORGANIC ASPARAGUS black truffle butter, 63° egg

CREAMED SPINACH parmesan crumble

FRESH GREEN BEANS heirloom tomatoes and bacon