

Chops

CITY GRILL

BONITA SPRINGS

EARLY DINING MENU

2 COURSES FOR \$49 PER PERSON

OFFERED FROM 4:30PM - 5:30PM, 7 DAYS A WEEK.

FIRST COURSE

CHOICE OF ONE

CRISPY CALAMARI

with cherry peppers and sweet and sour mustard sauce

BIG BACON

"chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

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

SECOND COURSE*

CHOICE OF ONE

CEDAR PLANK FAROE ISLAND SALMON

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

ROASTED ORGANIC CHICKEN

quinoa with brussels sprouts, arugula, almonds and cranberries, fall harvest medly of squash, harvey's bristol creme jus

STEAK AND TOMATOES

peppercorn encrusted tenderloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic

BLACK PEPPERCORN SEARED WAGYU

ms-5 teres major, stuffed baked potato, homemade steak sauce

STEAK BURGER*

8oz. wagyu burger, chipotle aioli, avocado, cherrywood smoked bacon, roasted onions, lettuce, tomato

UPGRADES

[ADDITIONAL 12]

CHOPS BRAISED SHORT RIB

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers

BLACK PEPPER SEARED TUNA*

fresh blackberry yuzu soy, organic veggie stir fry

COFFEE CRUSTED PORK CHOP

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

ROASTED LAMB

herb encrusted lamb served with roasted garlic whipped potatoes, green beans and carrots, garlic demi sauce and mint pesto

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. NO SHARING. NO SUBSTITUTIONS. ORDER MUST BE IN BY 5:30PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. If unsure of your risk, consult a physician.

CHOPS BONITA 01.14.2025