

Chops

C I T Y G R I L L

5th Avenue South, Naples

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.ChopsCityGrill.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) 298-5109

APPETIZERS

"Best Ever" Clam Chowder

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

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Handrolled Spring Rolls

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq 14

The Short Stack

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

Big Bacon

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

Oysters Chopafeller

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

Giant Shrimp Cocktail

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

FRESH GREENS

City Style

"chopped" wedge salad, great hill blue cheese, crispy bacon, candied walnuts, micro cress 16

Steakhouse Caesar

crisp baby romaine, red romaine, Treviso radicchio, homemade dressing 12

Fresh Market

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing 13
[other dressings available upon request]

Stacked Heirloom Tomatoes

roasted red onions, arugula, thick cut bacon, point reyes blue cheese
chocolate balsamic dressing 14

***DISCOUNT NOT OFFERED ON WAGYU OR DOUBLE CUTS. CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS.**
Please Alert Your Server To Any Food Allergies You May Have.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a 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. CCGN CARRYOUT 09.01.2020

AMERICAN WAGYU

heavily discounted for your enjoyment!

7oz. Fillet 58
Snake River Gold, Idaho, (F1 • Comparable to MS-900)

14oz. Delmonico 76
Sakura Farms, Ohio, (F1 • Comparable to MS-1000)

12oz. Strip Steak 69
Snake River Gold, Idaho, (F1 • Comparable to MS-900)

IMPORTED WAGYU

heavily discounted for your enjoyment!

12oz. Strip Steak 69
Carrara 640, Australia, (grade 9 • MS 1100)

6oz. Japanese Wagyu Strip Steak 124
Miyazaki, Japan (A5 • BMS 11), soy flight

5oz. Fillet 49
Carrara 640, Australia, (grade 9 • MS 1100)

FILLETS • CHOPS PRIME

6oz. "Duchess Cut" Fillet Mignon ~~42~~ 34

10oz. Center Cut Fillet ~~62~~ 50

IN HOUSE DRY AGED

14oz. New York Strip Steak ~~62~~ 50

16oz. "Chicago Cut" Rib Eye 55 44

20oz. Bone in Strip Steak ~~68~~ 54

22oz. Bone in "Cowboy" Rib Eye ~~79~~ 63

24oz. Porterhouse ~~76~~ 61

FRESH FISH

Grouper ~~45~~ 27

Faroe Island Salmon ~~34~~ 20

Chilean Seabass ~~48~~ 29

SAUCES

3 EACH

Yuzu Teriyaki

Blackberry Cabernet

Bourbon Bordelaise

Chops House Made Steak Sauce

Creamy Horseradish

White Truffle Béarnaise

Peppercorn Béarnaise

Classic Béarnaise

ENTREES

Steak Burger

griddled double wagyu burgers, brioche bun, roasted red onion, watercress, cherry wood bacon, choice of cheese, truffle pickle ~~24~~ 14

Chris' Braised Short Rib

12oz. braised short rib, port wine BBQ, rainbow peppers, parsnip whipped potatoes ~~42~~ 25

Cedar Plank Faroe Island Salmon

bourbon sugar glaze, mango sweet and sour, green papaya and watercress ~~34~~ 20

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

The perfect way to compare!

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)

BUTCHER SHOP CUTS

Experience an ever changing selection of old school, affordable, lesser known favorites!

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

Butcher Boy Favorite!

black peppercorn seared wagyu MS 5 teres major,
stuffed baked potato, homemade steak sauce ~~33~~ 20

SPECTACULAR ACCOMPANIMENTS

Oscar Twist

red king crab (3oz), organic asparagus, jumbo lump crab cake
white truffle béarnaise, top shelf au poivre 24

Alaskan Red King Crab

6oz. hot or cold preparations upon your request 27

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

Top Shelf Au Poivre

3 peppercorn blend, cognac jus, monté au beurre 8

DAILY SIDES

Chops City Grill offers over 30 fresh rotating side items

10 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

CORN CRÉME BRÛLÉE

ORIGINAL HAND CUT ONION RINGS

CAULIFLOWER SMASH

CREAMED SPINACH

parmesan crumble

SPICY BROCCOLINI

yuzu kosho, roasted cashews