

Chops

CITY GRILL

FIFTH AVENUE SOUTH, NAPLES

DINNER TO GO!

DELIVERY or CURBSIDE PICK UP is AVAILABLE.

**Order your dinner to go online at
www.ChopsCityGrill.com or on THE CLUB CARD app
or call (239) 298-5109.**

RAW

Spicy Wagyu And Shrimp Roll wagyu beef tartar, shrimp tempura, cucumber, thai hot	19
Dyn-Oh-Mite! sambol honey tuna, cucumber, unagi, sesame	18
Spicy Crab Roll King and jumbo lump crab, ghost chili yum yum, golden pineapple, yuzu kosho, micro greens	21
California Dreaming quinoa, asparagus, roasted mushroom, kale, serrano chile vegan roll	16
Tuna Tataki sesame seared tuna, special soy #10, sesame sauce, Japanese apple, fresh lime cavia	19
Tuna Chop ribbons of sashimi style tuna tossed in a light soy, yuzu infused avocado, jumbo lump crab, orange caviar	21
Hot Tuna honey sriracha, serrano, green onion, sushi rice, white sesame seed	19
Wagyu Beef Tartar mango, kimchee vinaigrette, jalapeno	17

APPETIZERS

"Best Ever" Clam Chowder five freshly steamed little neck clams, yukon gold potatoes, oyster crackers	13
The Short Stack lobster, jumbo, king and stone crab cakes with a sauce of roasted sundried tomatoes, garlic and champagne	22
Big Bacon "chunks" of Cherrywood smoked bacon, champagne vinaigrette, candied jalapeno	16
Handrolled Spring Rolls shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq [vegetarian on request]	15
Oysters Chopafeller Alaskan king crab, spinach, bacon, parmesan hot stuffed oysters	21

FRESH GREENS

City Style "chopped" wedge salad, great hill blue cheese, candied walnuts, micro cress	16
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
Roasted Candy Cane Beets humboldt fog cheese, candied pecans, citrus greens, toasted pistachio	17
Fresh Market local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing [other dressings available upon request]	14

CHILLED COCKTAILS

Giant Shrimp Cocktail [5, under 12 to a pound, Gulf water shrimp]	22
Shrimp and Oysters [Gulf water shrimp, 6 chef select oysters]	46
Whole Maine Lobster	60
Shrimp, Oysters, Alaskan King Crab [Gulf water shrimp, 6 chef select oysters, 3oz of crab]	75
Shrimp, Oysters, King Crab and Whole Maine Lobster	120
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 27 / 12 for 50	

CAVIAR

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

Crown Royal Russian Ossetra
1/2oz. 65 1oz. 130

Caviar Tasting
1/2 ounce of each
Imperial Russian Ossetra,
Crown Royal Russian Ossetra,
Royal Siberian Ossetra

195

***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. 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 NAPLES 11.19.21

AMERICAN WAGYU

heavily discounted for your enjoyment!

7oz. Fillet	55
Snake River Gold, Idaho, (F1 • Comparable to MS-900)	
14oz. Delmonico	92
Sakura Farms, Ohio, (F1 • Comparable to MS-1000)	
12oz. Strip Steak	78
Snake River Gold, Idaho, (F1 • Comparable to MS-900)	

IMPORTED WAGYU

heavily discounted for your enjoyment!

12oz. Strip Steak	88
Carrara 640, Australia, (grade 9 • MS 1100)	
6oz. Japanese Wagyu Strip Steak	135
Miyazaki, Japan (A5 • BMS 12), soy flight	
5oz. Fillet,	52
Carrara 640, Australia, (grade 9 • MS 1100)	

FILLETS • CHOPS

PRIME

6oz. "Duchess Cut" Fillet Mignon	58
10oz. Center Cut Fillet	85
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14oz. Berkshire Bone In Pork Chop	44

FRESH FISH

Grouper	52
Tuna	50
Faroe Island Salmon	35
Chilean Seabass	52

IN HOUSE

DRY AGED

14oz. New York Strip Steak	62
20oz. Bone in Strip Steak	99
16oz. "Chicago Cut" Rib Eye	65
22oz. Bone in "Cowboy" Rib Eye	99
24oz. Porter House	95

DOUBLE CUTS

40oz. Porterhouse (serves 2)	135
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SPECTACULAR ACCOMPANIMENTS

Oscar Twist

red king crab (3oz), organic asparagus, jumbo lump crab cake
white truffle béarnaise, top shelf au poivre 26

Peppers and Onions

fresno, cherry, jalapeño and assorted peppers, cipollini onions, yuzu teriyaki 9

Fresh Autumn Truffles

black truffles from burgundy, petite micro greens, truffle dressing 28

Alaskan Red King Crab

6oz. hot or cold preparations upon your request 42

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 42

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

ENTREES

Steak Burger

griddled double wagyu burgers,
brioche bun, roasted red onion, watercress,
cherry wood bacon, choice of cheese,
truffle pickle 28

Chris' Braised Short Rib

12oz. braised short rib, port wine BBQ,
rainbow peppers, parsnip whipped potatoes 48

Coffee Crusted Pork Chop

gouda potato cakes,
calvados brandy-charred onion demi,
sautéed swiss chard, chipotle apple sauce 46

Roasted Organic Chicken

stuffed white cheddar baked potato,
roasted root vegetables, pecan bacon,
Harvey's Bristol Creme jus 42

Steak and Tomatoes

peppercorn encrusted sirloin, heirloom tomatoes,
artisanal cheeses, white truffle aioli,
aged balsamic 42

Nightly Vegetarian

ask your server for
tonight's selection

Black Pepper Seared Tuna

fresh blackberry yuzu soy, organic veggie stir fry 55

Teriyaki Glazed Chilean Sea Bass

with lobster and shrimp, pineapple sweet and sour,
coconut rice cakes, baby bok choy 62

add king crab 18

Cedar Plank Faroe Island Salmon

bourbon sugar glaze, mango sweet and sour,
green papaya and watercress,
fresh veggie spring roll 38

Pan Seared Black Grouper

with wild mushroom risotto and
a sauce of "screaming hot" rock shrimp,
tomatoes, garlic and white wine 55

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 béarnaise 38

Butcher Boy Favorite!

black peppercorn seared wagyu MS 5 teres major,
stuffed baked potato, homemade steak sauce 36

Grilled Top Sirloin and King Crab

roasted potato stacks, organic asparagus,
blackberry demi 44

NY STRIP STEAK TASTING

The perfect way to compare! 79

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)

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]

BUTTERNUT SQUASH

brown sugar butter, toasted almonds

HAND CUT FRIES*

white truffle aioli

STICKY RICE CAKE

snap peas, eggplant, trumpet mushroom stir fry

ORIGINAL HAND CUT ONION RINGS

CORN CRÉME BRÛLÉE

ROASTED HEIRLOOM CARROTS

grand marnier- honey butter

CREAMED SPINACH

parmesan crumble

SPICY CAULILINI AND BROCCOLINI

yuzu kosho, roasted cashews

FRESH GREEN BEANS,

heirloom tomatoes and cherry wood smoked bacon

SAUCES

3 EACH

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