

APPETIZERS



CHOPS CRAB CAKE

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

BIG BACON

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

CRISPY POTSTICKERS

beef potstickers, charred shishito peppers, mini sweet peppers, bone broth, furikake 15

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

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

Royal Osetra: .5oz. 75 // 1oz. 150

Sasanian Caviar Tasting: .5 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

ROASTED CANDY CANE BEETS

humboldt fog cheese, candied pecans, citrus greens 16

FRESH MARKET

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

SUSHI**

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, micro greens 20

CALIFORNIA DREAMING

quinoa, asparagus, roasted mushroom, kale, serrano chile vegan roll 17



CITRUS SEARED TUNA

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, 6oz 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 NAPLES 03.07.24

DRY AGED**

All natural, premium ranch raised Angus beef

7oz. FILLET MIGNON	58
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
GROUPEr		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, maine lobster tail	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 GROUPEr	with wild mushroom risotto and a sauce of “screaming hot” rock shrimp, tomatoes, garlic and white wine	52
7oz. WAGYU TOP SIRLOIN	whipped potatoes, roasted root vegetables, bourbon bordelaise	39
SLICED TRI-TIP	dry aged prime beef, 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 tenderloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic	61
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, cherry wood 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	ORIGINAL HAND CUT ONION RINGS *	
BUTTER WHIPPED POTATOES	with Irish butter and chives [truffle butter on request]	CORN CRÉME BRÛLÉE	
BUTTERNUT SQUASH	brown sugar butter, toasted almonds	ROASTED HEIRLOOM CARROTS	grand marnier- honey butter
HAND CUT FRIES*	white truffle aioli	CREAMED SPINACH	parmesan crumble
ASIAN STIR FRY*	snap peas, eggplant, trumpet mushroom	SPICY CAULILINI AND BROCCOLINI	yuzu kosho, roasted cashews
		FRESH GREEN BEANS,	heirloom tomatoes and bacon