



RAW BAR

TUNA TATAKI

sushi grade tuna, fresh cucumber - ginger salad, orange yuzu. sweet chili and soy spheres* 17.9

TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump red crab and mache topped with orange caviar* 18.5

SHRIMP COCKTAIL

4 "true" jumbo shrimp served with classic cocktail sauce and horseradish foam 18.5

OYSTERS ON ICE

a mixed variety of 6 east and west coast oysters served with classic cocktail sauce, horseradish foam and Tabasco* 21.5 (all west coast 27.5)

CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and horseradish foam 72.0

THE "ULTIMATE"

1 Maine lobster tail, 2 king crab legs, 8 gulf shrimp, 6 oysters, 4 clams on the half shell and 6 mussels with homemade cocktail sauce, mustard sauce, lemon and horseradish foam (Serves 2-4) 98.0

APPETIZERS

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy.
Served with mandarin-mango BBQ sauce 14.9

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers 10.5

ROASTED CANDY CANE BEETS

Humboldt Fog chevré cheese, pistachio nuts, citrus and micro lime basil drizzled with "Indian River" orange infused oil and 10 year old balsamic 15.9

SPICY BEEF POTSTICKERS

with peanut, pineapple and ginger. Thai mint-tomato salad 15.5

ROASTED OYSTERS "CHOPAFELLER"

jalapeño cream sauce with spinach, chipotle spiced sausage, pepperjack cheese, tequila glacage 3 oysters for 14.5

STEAK TARTARE

chopped raw tenderloin of beef, sriracha, jalapeño and mango
Served with a kimchi vinaigrette, toasted cashews and black sesame seed 19.5

JUMBO LUMP CRAB AND LOBSTER CAKE

Maine lobster, jumbo lump, king and stone crab with roasted tomatoes and citrus, yuzu remoulade 19.9

CRISPY CALAMARI, SHRIMP AND CRAB

Gulf "pinks" shrimp, George's Bank Bay scallops, mini Maryland crab cakes, calamari and cherry peppers served with a traditional cocktail and sweet and sour mustard sauce 18.5

SALADS

CITY STYLE

"chopped" wedge classic of baby iceberg, Great Hill blue cheese, applewood smoked bacon, beefsteak tomatoes, candied walnuts and micro cress 15.5

STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing 11.9

WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, arugula, mixed baby greens, sundried raspberries, fresh herbs and candied pecans in a yuzu - berry dressing 14.5

"BIG BOWL" OF GREENS

a selection of organic lettuces, assorted heirloom tomatoes and tangerine greens with nuts, seeds, croutons and fresh salad veggies served with your choice of house made dressings 11.9

HEIRLOOM TOMATO - FRESH BURRATA CHEESE

with sea salt, telicherry pepper, basil and single vineyard olive oil 19.5



GRILLS

Choose a side to accompany your PRIME GRILL.*

PETITE FILET (7oz.)	42.5	DRY AGED STRIP STEAK (14oz.)	46.0
CENTER CUT FILET (10oz.)	52.0	DRY AGED STRIP STEAK (18oz.)	55.0
JUMBO CUT FILET (14oz.)	68.5	DRY AGED PORTERHOUSE (24oz.)	62.0
CHICKEN "CHOP" (12oz.)	25.8	CHICAGO CUT RIB EYE (16oz.)	48.0
KUROBUTA PORK CHOP (14oz.)	38.2	DRY AGED BONE IN RIB EYE (22oz.)	65.0
BLACK GROUPER	46.0	HAWAIIAN TUNA	42.0
CHILEAN SEA BASS	52.0	WILD SALMON	31.5

SEAFOOD

BLACK PEPPER SEARED TUNA

8oz #1 tuna, asian mixed vegetable "stir fry", fresh blackberry - yuzu - soy* 44.0

CEDAR PLANK ROASTED WILD SALMON

blackened with a bourbon sugar glaze served with miso-mango sweet and sour, sautéed greens, cauliflower smash and a green papaya - watercress salad* 31.5

PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine 48.0

1# DUTCH HARBOR KING CRAB LEGS

served hot or cold with your choice of side and yuzu mustard sauce or drawn butter mkt

TERIYAKI GLAZED CHILEAN SEA BASS

with lobster, pineapple sweet and sour, coconut rice cakes and bok choy 55.0

ROASTED STUFFED MAINE LOBSTER - POPCORN BUTTER

shrimp and jumbo crab stuffed lobster with roasted vegetables and popcorn butter 50.0

ENTREES

CHRIS' BRAISED SHORT RIB

18oz. braised short rib with port wine BBQ

served with roasted rainbow peppers, parsnip whipped potatoes and chipotle infused apple sauce 52.0

KUROBUTA PORK CHOP

glazed with an apricot-whole grain mustard

served with sautéed spinach, gouda - potato mash and an apple jack - carmelized onion jus 39.5

STEAK AND TOMATOES

peppercorn encrusted sliced sirloin steak with summer heirloom tomatoes, artisanal cheeses and mixed greens served with aged balsamic, extra virgin olive oil and sea salt* 29.0

PEKING CHICKEN AND "DUMPLINGS"

crispy breast of chicken, Chinese citrus glaze, home made sesame pork dim sum with a fresh vegetable "kung pao" 28.5

SIDES

Please choose a side to accompany your GRILL selection.

FRESH STEAMED BROCCOLI

CREAMED SPINACH-CRISPY ONIONS (add 4.0)

CAULIFLOWER SMASH (add 4.0)

FRESH CORN CREME BRULEÉ (add 6.0)

ROASTED BRUSSEL SPROUTS
with cherry wood smoked bacon and balsamic (add 5.0)

HEIRLOOM TOMATOES
with extra virgin olive oil and arugula (add 5.0)

ROASTED ROOT VEGETABLES
popcorn butter (add 6.0)

STEAK HOUSE "WILD" MUSHROOMS
with sherry, demi, black pepper and cream (add 7.0)

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds (add 5.0)

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FOUR CHEESE MAC (add 5.0)

3 CHEESE - JALAPENO AU GRATIN POTATOES
(add 5.0)

PARMESAN TRUFFLE FRIES (add 5.0)

SMASHED "NEW" POTATOES

LOADED MASHED POTATOES
with cheddar cheese, bacon bits, green onion & sour cream
(add 4.0)

ROASTED SWEET POTATO
with maple and brown sugar butter

SEA SALT BAKED POTATO
with applewood bacon bits and chive-sour cream

STEAK OR SWEET POTATO FRIES
with "popcorn" salt and telicherry pepper

MAYTAG BLUE CHEESE SMASHED POTATOES
(add 5.0)

Additional side items may be chosen for 8.0

ADDITIONS

Choose from any item or preparation to compliment your steak and seafood

LOBSTER TAIL 28.5

SHRIMP SCAMPI 14.5

BLUE CHEESE ENCRUSTED 6.5

PEPPERCORN ENCRUSTED 4.5

SAUCES

1.5 each

CHOPS STEAK SAUCE

CREAMY HORSERADISH

BLACKBERRY CABERNET

BLACK VINEGAR TERIYAKI

COGNAC - GREEN PEPPERCORN

CHIPOTLE INFUSED APPLE SAUCE

ROOT BEER, BLACK TRUFFLE OR BBQ BÉARNAISE

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 DINNER MENU 01.22.19