



# SIZZLE DINING AT CHOPS CITY GRILL

## 3 COURSES FOR \$49 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

### FIRST COURSE

#### CHOOSE ONE

##### SMOKY CHERRY-GLAZED PORK RIBS

bourbon-gochugaru-cherry, lemongrass asian slaw

##### HANDROLLED SPRING ROLLS

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

##### 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

#### CHOOSE ONE

##### STEAK FRITES\*

sliced tenderloin, handcut french fries, white truffle béarnaise

##### BLACK PEPPERCORN SEARED WAGYU\*

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

##### ORGANIC CHICKEN À L'ORANGE

fresh summer vegetable stir fry, sticky rice

##### CEDAR PLANK FAROE ISLAND SALMON\*

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

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##### DRY AGED 7oz. FILLET MIGNON\*

sea salt baked potato and your choice of sauce **(add 10)**

##### PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of “screaming hot” rock shrimp, tomatoes, garlic and white wine **(add 10)**

##### TERIYAKI GLAZED CHILEAN SEA BASS

shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy **(add 10)**

##### COFFEE CRUSTED PORK CHOP\*

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce **(add 10)**

##### CHOPS BRAISED SHORT RIB

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers **(add 10)**

### THIRD COURSE

##### FRESH KEY LIME PIE

with yuzu and blueberry



**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. If unsure of your risk, consult a physician.  
SIZZLE WEEK \$49 DINNER MENU. OFFERED 09/03/25 - 09/30/25. CHOPS CITY GRILL, NAPLES 2025