

Chops

C I T Y G R I L L

5TH AVENUE SOUTH, NAPLES

FLAVORS OF 5TH

2-COURSE MENU FOR \$50 PER PERSON
PLUS 30% OFF ALL BOTTLES OF WINE.

PORTION OF THE PROCEEDS BENEFIT BEVERLY'S ANGELS

FIRST COURSE

CHOOSE ONE

"BEST EVER" CLAM CHOWDER

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

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

SLICED TRI-TIP

dry aged prime beef, house cut 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*

served with your choice of sauce (add 12)

PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine (add 12)

TERIYAKI GLAZED CHILEAN SEA BASS*

shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy (add 12)

COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce (add 12)

CHOPS BRAISED SHORT RIB*

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers (add 12)