



C I T Y G R I L L

5TH AVENUE SOUTH, NAPLES

Summer Celebration!

3 COURSES FOR \$49 PER PERSON
PLUS 30% OFF ALL BOTTLES OF WINE,
OFFERED ALL NIGHT LONG, 7 DAYS A WEEK.

FIRST COURSE

CHOOSE ONE

BIG BACON

“chunks” of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

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*

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)

DESSERT

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.
CHOPS NAPLES 05.27.25