

Chops

C I T Y G R I L L

BONITA SPRINGS

Chef's 2-Course Tasting Menu

2 COURSES FOR \$50 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE!
OFFERED ALL NIGHT LONG, 7 DAYS A WEEK.

FIRST COURSE

CHOICE OF ONE

CRISPY CALAMARI*

with cherry peppers and sweet and sour mustard sauce

BIG BACON

"chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

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*

CHOICE OF ONE

STEAK AND TOMATOES

peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic

BLACK PEPPERCORN SEARED WAGYU

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

ROASTED ORGANIC CHICKEN

quinoa with brussels sprouts, arugula, almonds and cranberries,
fall harvest medly of squash, harvey's bristol creme jus

CEDAR PLANK FAROE ISLAND SALMON

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

UPGRADES

PRIME 7oz. FILLET MIGNON

with your choice of baked potato, sweet potato, mashed potatoes or french fries (add \$12)

TERIYAKI GLAZED CHILEAN SEA BASS

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

CHOPS BRAISED SHORT RIB

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

COFFEE CRUSTED PORK CHOP

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

*CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. NO SHARING. NO SUBSTITUTIONS.
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.

OFFERED 09/27/24 - 11/03/24. CHOPS BONITA 10.30.24