

# Chops

C I T Y G R I L L

5TH AVENUE SOUTH, NAPLES

## Summer Celebration!

2 COURSE MENU FOR \$50 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)

\*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. If unsure of your risk, consult a physician.

05/13/24-07/31/24. CHOPS NAPLES 05.23.24