Chops City Grill

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hand-Rolled Spring Rolls
Shrimp, shiitake mushrooms, ginger, soy mandarin, mango BBQ

Big Bacon
"Chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeño

Steakhouse Caesar
Crisp baby romaine, red oak, treviso radicchio

Fresh Market
Local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey

SECOND COURSE

Cedar Plank Faroe Island Salmon
Bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

Organic Chicken A L'Orange
Oven-roasted summer vegetables, young arugula salad, fresh dill vinaigrette

Sliced Tri-Tip
Dry aged prime beef, house cut french fries, white truffle bearnaise

Black Peppercorn Seared Wagyu
MS-5 teres major, stuffed baked potato, homemade steak sauce

Dry Aged 7 oz Filet Mignon +$10
Sea salt, baked potato and your choice of sauce

Coffee Crusted Pork Chop +$10
Gouda potato cakes, calvados brandy-caramelized onion demi, sautéed Swiss chard, chipotle apple sauce

Pan Seared Black Grouper +$10
Wild mushroom risotto, and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

Teriyaki Glazed Chilean Sea Bass +$10
Shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

THIRD COURSE

Fresh Key Lime Pie
With yuzu and blueberry

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.