Chop's
CITY GRILL

BROOKS GRAND PLAZA, BONITA SPRINGS

SIZZLE DINING MENU

3-Course Meal • $49 Per Person • Choice of one dish from each course

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DINEWITHPURPOSE

SAVE · SUPPORT · CELEBRATE 10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA

SEPTEMBER 1 - 30, 2026

FIRST COURSE

CRISPY CALAMARI
With cherry peppers & sweet & sour mustard sauce

BIG BACON
"Chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeño

HANDROLLED SPRING ROLLS
Shrimp, shiitake mushrooms, ginger & soy mandarin-mango BBQ

STEAKHOUSE CAESAR
Crispy baby romaine, red oak, treviso radicchio, homemade dressing

FRESH MARKET
Local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut & honey dressing

SECOND COURSE

CEDAR PLANK FAROE ISLAND SALMON*
Bourbon sugar glaze, mango sweet & sour, puréed cauliflower, green papaya salad, veggie spring roll

GRILLED AIRLINE CHICKEN BREAST
Oven roasted summer vegetables, young arugula salad, fresh dill vinaigrette

STEAK & 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

SLICED FILET MIGNON AU POIVRE*
Sliced peppercorn encrusted filet mignon, jalapeño au gratin potato, garlic broccolini & blackberry-cabernet sauce

STUFFED FLOUNDER
In a king crab - jumbo shrimp scampi, roasted fingerling potatoes, fresh green beans

CHOPS BRAISED SHORT RIB
Braised short rib, port wine BBQ, parsnip whipped potatoes, rainbow peppers **(Add 12)**

COFFEE CRUSTED BERKSHIRE PORK CHOP
Gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce **(Add 12)**

BLACK PEPPER SEARED TUNA*
Fresh blackberry-yuzu soy, organic veggie stir fry **(Add 12)**

TERIYAKI GLAZED CHILEAN SEA BASS*
With shrimp, pineapple sweet & sour, coconut rice cake, baby bok choy **(Add 12)**

THIRD COURSE

KEY LIME PIE

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 illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 12-31-25 BONITA