

THE 239 NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Three Green Goddess & Candied Bacon Deviled Eggs

Maine Lobster & Wild Caught Shrimp Ceviche *add \$4.00*
Guacamole, Side Tortilla Chips

Crispy Brussels Sprouts

Add Chorizo \$5.00 • Add Beyond Chorizo \$6.00 • Add Bacon \$5.00
Rubee's Raw Honey Ginger Tamari Glaze, Sesame Seeds, Pickled Red Onion

1lb. Crispy GF Organic Wings

Choose from: Korean BBQ, Buffalo, Honey BBQ, Mango Thai Chili. Served With Crudit , And Ranch OR Blue Cheese

The 239 Farm Salad

Dressings: Ranch, Lemon Vinaigrette, or Blue Cheese • Artisan Lettuce, Heirloom Tomatoes, Carrots, Cucumbers, Watermelon Radish

SECOND COURSE

All Pasta Below, Fresh, Local NON-GMO Trulli Linguine • Sub Fresh Gluten Free For Any Pasta \$5.00

Carbonara

Berkshire Bacon, Parmigiano Reggiano, Butter, Cream, Pepper, Cage Free Eggs
Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00

Truffle & Care 2 Grow Local Mushrooms

Florida Sweet Corn, Truffle Butter, Parmigiano Reggiano, Fresh Arugula
Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00

Harvest Bowl (Non-Pasta Bowl)

Tri-Colored Quinoa, Brown Rice, Brussels, Farmed Vegetables, Sweet Potato
Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00

Double Double Cheeseburger

Add On: Care 2 Grow Mushrooms \$2 • Guacamole \$3 • Berkshire Bacon \$3
2 Short Rib Brisket Patties, American Cheese, Sweet Potato Fries, Brioche Bun,
Shreduce, Caramelized Onions, Heirloom Tomato, 239 Secret Sauce

GF Tacos - Fresh Local Mahi Mahi OR Gulf Pink Shrimp

3 Tacos, Local Grilled Corn Tortillas, Citrus Slaw, Avocado Crema, Pickled Red Onion, Florida Corn, Cotija Cheese, Radish

THIRD COURSE

Mike's Pies - Tampa, FL

Mississippi Mud Pie

Dark Chocolate Mousse, Chocolate Cookie Crust, Fresh Plant City Strawberries

Bananas Foster Cheesecake

GF Graham Cracker Crust, Salted Caramel, Fresh Glazed Bananas



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.