THE 239 NAPLES

3-COURSE LUNCH • \$19.00 PER PERSON

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

FIRST COURSE

1/2lb. GF Fried Organic Wings Crudité Choose From: Korean BBQ, Buffalo, Honey BBQ, or Mango Thai Chili - Served with 239 Ranch OR Blue Cheese

Three (3) Green Goddess & Candied Bacon Deviled Eggs

Maine Lobster & Wild Caught Shrimp Ceviche Jalapeno, Cilantro, Fresh Lime, Guacamole, Side Tortilla Chips

Jr. Brussels Sprouts

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

Lil' Lil' Gem Caesar

GF Croutons, Parmigiano Reggiano, Local Meyer Lemon Caesar Dressing

The 239 Farm Salad

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

SECOND COURSE

"Royale With Cheese Deluxe 1/4 Lb Short Rib- Brisket Burger

Add Sweet Potato \$4.00 • GF Bun Add \$2.00

American Cheese, Brioche, Caramelized Onions, Secret Sauce, Farmer Mike's Lettuce, Local Heirloom Tomato

GF Tacos (2)

Choose from: Fresh Daily Catch, Organic Chicken, OR Jimmy P's Pork Chorizo Corn Tortillas, Citrus Slaw, Avocado Crema, Pickled Red Onion (No Mix N Match)

Jr. Ginger Teriyaki Bowl
Brown Rice, Farmed Vegetables, Tamari Grilled Pineapple, Almonds, Toasted Sesame Add Grilled Organic Chicken \$6

Jr. Harvest Bowl

Tri-Colored Quinoa, Brown Rice, Brussels Sprouts, Seasoned Vegetables, Sweet Potato Add Grilled Organic Chicken \$6.00

THIRD COURSE Mike's Pies - Tampa, FL

NON-GF Salted Caramel Cheesecake Caramel Drizzle, Fresh Berries

GF Key Lime Cheesecake Seasonal Berries, Whipped Cream



