

# CHEZ GUY

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Les Escargots

*Cassolette Snails In Port And Mushroom Cream Sauce*

### Warm Brie Salad

*Brie Crostini, Over Artisan Salad, Walnuts, Cherry Tomato*

### French Onion Soup

*Gratinee Authentic Bistro Style*

### Duck Liver Mousse

*Organic Duck Liver, Cognac, Port*

## SECOND

### Beef Stroganoff

*Tender Beef And Mushrooms In A Creamy Sauce, Served Over Noodles*

### Mediterranean Sea Bass Filet

*Branzino With Lemon Butter Sauce*

### Seafood Gratin

*Fish, Scallops, Shrimp, Mussels In A Creamy White Sauce, Cheese Gratin*

### Bone In Pork Chop

*Served With Lentil Ragout*

### Filet Mignon Au Poivre (+\$10)

*Green Pepper Sauce*

## THIRD

### Poire Belle

*Helene Pears Over Vanilla Ice Cream, Warm Chocolate Sauce And Almond*

### Flan Parisien

*Raspberry Sauce*

### Crepes Suzette

*Well, You Know!*



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.