

# COAST

AT EDGEWATER BEACH HOTEL • NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cesar Salad

*Crisp Romaine Hearts, Herb Croutons, Parmesan Streusel, White Anchovy, Creamy Caper Dressing*

### Apple Walnut Salad

*Baby Spinach, Crispy Green Apples, Gorgonzola, Candied Walnuts, Cranberry-Maple Vinaigrette*

### Ahi Poke

*Avocado, Pickled Ginger, Garlic, Cucumber-Wasabi Dressing, Everything Seasoned Crisp*

### Jumbo Shrimp Cocktail

*Old Bay Seasoning, House Cocktail Sauce*

## SECOND

### All-Natural Chicken

*Pan-Seared, Applewood Smoked Bacon, Mushroom Duxelle, Cracked Bulgur & Mixed Berry Salad, Shaved Asparagus*

### Mahi-Mahi

*Pan-Seared, Coconut Rice Pilaf, Bok Choy, Shiitake Mushroom & Tomato Powder, Pineapple Pico De Gallo*

### West Coast Burger

*Our Signature Patty Grilled To Perfection, Sharp White Cheddar Cheese, Onion Crisps, Applewood Smoked Bacon, Chipotle Aioli, Crisp Lettuce, Vine-Ripened Tomato, Buttered Griddled Brioche Bun, Parmesan Truffle Fries*

### Center Cut Filet +\$10

*Grilled, Shiitake-Dusted, Whipped Yukon Potato Purée, Molasses-Braised Shallots*

### Day Boat Scallops +\$10

*Pan-Seared, Smoky Roasted Yellow Corn Medley, Bacon & Onion Jam*

## THIRD

### Key Lime Pie

*Graham Cracker Crust, Chantilly Cream, Fresh Raspberry Purée*

### Chocolate Indulgence

*Vanilla Ice Cream, Fresh Seasonal Berries*

## SIZZLE DINING COCKTAIL

### Skinny Blueberry Lemonade \$16

*Grey Goose Le Citron Vodka, Muddled Blueberries, Fresh-Pressed Lemons, 100% Organic Agave Nectar, Soda*



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.