



 ALL 2024

 **SIZZLE**  
 **DINING**  
**MENUS**



# 1<sup>ST</sup> STREET DELI

IMMOKALEE

2-COURSE ALL DAY MENU • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Potato Latkes

*Crispy Potato Pancakes, Sour Cream, Apple Sauce*

### Buffalo Wings

*Seasoned Wings, Celery Sticks, Carrot Sticks, Bleu Cheese Dressing  
Choice Of BBQ, Mild OR Hot Sauces*

### Daily Fresh-Made Soup

*Mushroom Barley • 1st Street Chili • Soup-Of-The-Day*

## SECOND

### The Triple Tavern Melt

*Shaved Turkey, Roast Beef, White Cheddar Cheese, Roasted Red Pepper, And  
Caramelized Onions On Rye Bread With Horseradish Honey Mustard Sauce*

### Chicken Cordon Bleu Panini

*6oz. Marinated Chicken Breast With Applewood Smoked Ham,  
And Swiss Cheese On Rye Bread*

### Shrimp Po-Boy Sandwich

*6oz. Of Shrimp, Breaded And Deep Fried, Shaved Iceberg Lettuce,  
Sliced Pickle, Sliced Tomato On 6" French Baguette,  
Accompanied With Cajun Remoulade Sauce*

**Sandwiches Are Served With A Choice Of Side:**

*Cole Slaw, Potato Salad, Golden Battered Potato Fries, Fresh Fruit Cup, House Salad*



**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.

# THE 239 NAPLES

NAPLES

3-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST (all GF)

Three Green Goddess & Candied Bacon Deviled Eggs

Crispy Honey-Tamari Brussels Sprouts

*Add Jimmy P's Chorizo +\$5 OR Neuske Bacon +\$5*

Chicken Tenders & Duck Fat Fries

*FL Mango's - Tandoori "Taste Of Immokalee" Inspired Hot Sauce, Local Honey-Carolina Gold BBQ  
Select Your Sauce: Ranch, Blue Cheese, Dairy Free Kite Hill Yogurt Ranch (+\$1)*

Jr Calamari

*GF Seasoned Flour, Pickled Peppers And Onion, Chipotle & FL Citrus Aioli*

Jr GF Crispy Local Care 2 Grow Mushroom Arancini

*Arrabiata, Whipped Ricotta, 239 Garden Mint*

The 239 Farm

*Artisan Lettuce, Heirloom Tomatoes, Carrots, Cucumbers, Watermelon Radish, Crispy Chickpeas*

*Our House-Made Dressings: Ranch, Citrus Vinaigrette, Blue Cheese, OR Dairy Free Kite Hill Yogurt Ranch (+\$1)*

## SECOND

Jr Warm Ginger Teriyaki Farm Bowl GF

*House GF Teriyaki, Brown Rice, Farmed Vegetables, Tamari Grilled Pineapple, Almonds, Toasted Sesame, Edamame*

*Add 4oz. Of One For +\$5: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

Vegan Chilled Plant Powered Bowl GF

*Rubees Honey Citrus Vinaigrette, Tri-Colored Quinoa, Carrots, Broccoli,*

*Brussels, Crispy Chickpeas, Beets, Feta, Watermelon Radish, Farm Greens*

*Add 4oz. Of One For +\$5: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

GF Corn Tortilla Tacos (2)

*Choose ONE KIND From: Fresh Daily Catch, Organic Chicken, Jimmy P's Pork Chorizo*

*Citrus Slaw, Avocado Crema, Pickled Red Onion, Cotija, FL Corn, Side Of Salsa Verde*

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

*Cheddar, Brioche, Caramelized Onions, 239 Sauce, Farmer Mike's Lettuce, Heirloom Tomato*

*Add S&P Fries +\$2 • Add Truffle Fries, Duck Fat Fries, Sweet Potato Fries, OR 239 Farm Salad +\$3*

*Substitute GF Bun OR GF Toast +\$2.50*

Mild Curried Chilled Organic Chicken Breast Salad

*Pecans, Grapes, Scallions, Local Mango House Chutney, Cusano's Ancient Grain Bread, Lil Gems, Tomato*

*Add S&P Fries +\$2 • Add Truffle Fries, Duck Fat Fries, Sweet Potato Fries, OR 239 Farm Salad +\$3*

*Substitute GF Bun OR GF Toast +\$2.50*

Fresh Grilled Sustainable Salmon Sandwich

*Arugula, FL Heirloom Tomato, Lemon-Dill Aioli, Grilled Brioche Bun*

*Add S&P Fries +\$2 • Add Truffle Fries, Duck Fat Fries, Sweet Potato Fries, OR 239 Farm Salad +\$3*

*Substitute GF Bun OR GF Toast +\$2.50*

## THIRD

Chocolate Mousse GF

*With House Whipped Cream And Fresh Berries*

Key Lime Cheesecake GF

*With House Whipped Cream And Fresh Berries*



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# THE 239 NAPLES

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST (all GF)

Three Green Goddess & Candied Bacon Deviled Eggs  
Crispy Honey-Tamari Brussels Sprouts

*Add Jimmy P's Chorizo +\$5 OR Neuske Bacon +\$5*

Chicken Tenders & Fries

*FL Mango's - Tandoori "Taste Of Immokalee" Inspired Hot Sauce, Local Honey-Carolina Gold BBQ  
Select Your Sauce: Ranch, Blue Cheese, Dairy Free Kite Hill Yogurt Ranch (+\$1)*

Jr Calamari

*GF Seasoned Flour, Pickled Peppers And Onion, Chipotle & FL Citrus Aioli*

Little Gem Caesar

*GF Croutons, House Caesar Dressing, Parmigiano Reggiano, \*Contains Raw Eggs*

The 239 Farm

*Artisan Lettuce, Heirloom Tomatoes, Carrots, Cucumbers, Watermelon Radish, Crispy Chickpeas  
Our House-Made Dressings: Ranch, Citrus Vinaigrette, Blue Cheese, OR Dairy Free Kite Hill Yogurt Ranch (+\$1)*

## SECOND

Billionaire Bacon Non-GMO Linguine Carbonara +\$5 GF

*House Billionaire Bacon, Parmigiano Reggiano, Butter, Cream, Pepper, Cage Free Eggs  
Add 4oz. Of One For +\$5: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

Fresh Trulli Non-GMO Limone Linguine +\$5 GF

*Meyer Lemon, Chili Flake, Parmigiana-Reggiano, Garlic Bread Crumbs, Ricotta  
Add 4oz. Of One For +\$5: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

Vegan Chilled Plant Powered Bowl

*Rubees Honey Citrus Vinaigrette, Tri-Colored Quinoa, Carrots, Broccoli,  
Brussels, Crispy Chickpeas, Beets, Feta, Watermelon Radish, Farm Greens  
Add 4oz. Of One For +\$5: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

Sustainable Verlasso Salmon

*Grilled OR Blackened, Salmoriglio-Lemon Herbed Olive Oil,  
Regenerative Quinoa-Brown Rice Blend, Heirloom Baby Carrots*

Wagyu Meatloaf

*Care 2 Grow Mushroom Gravy, Mashed, Farm Vegetables, Immokalee Hot Sauce Fried Onion Strings*

Organic Crispy - "Alabama White Sauce" Chicken Breast

*GF Panko, Alabama White Sauce, Crispy Sweet Potato Fries, Citrus Slaw*

## THIRD

Chocolate Mousse GF

*With House Whipped Cream And Fresh Berries*

Key Lime Cheesecake GF

*With House Whipped Cream And Fresh Berries*



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# THE 239 NAPLES

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST (all GF)

Local Fish & Wild Caught Shrimp Ceviche  
Jr Crispy Local Care 2 Grow Mushroom Arancini  
*Arrabiata, Whipped Ricotta, 239 Garden Mint*

Chicken Tenders & Fries

*FL Mango's - Tandoori "Taste Of Immokalee" Inspired Hot Sauce, Local Honey-Carolina Gold BBQ  
Select Your Sauce: Ranch, Blue Cheese, Dairy Free Kite Hill Yogurt Ranch (+\$1)*

Gulf Pink Coconut Shrimp (3)

*Coconut & GF Panko Crust, Mango-Thai Chili*

Jr PEI Mussels & Jimmy P's Chorizo

*White Wine, Garlic, Shallots, Farmer Mike's Herbs Butter*

Fresh Berries, Goat Cheese & Billionaire Bacon Lardons

*Vermont Maple & Local Rubees Honey Balsamic Vinaigrette, Candied Pecans, Organic Farm Greens*

Fresh Citrus And Burrata

*Honey Vinaigrette, Heirloom Tomato, Red Onion, Organic Farm Greens, Purple Basil*

## SECOND

Fresh, Local Non-GMO Trulli Linguine Truffle  
And Care 2 Grow Local Mushrooms

*FL Sweet Corn, Truffle Butter, Parmigiano Reggiano, Farmer Mike's Fresh Arugula*

*Substitute for GF +\$5 • Add 4oz. Of One For NO Charge: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

Vegan Chilled Plant Powered Bowl

*Rubees Honey Citrus Vinaigrette, Tri-Colored Quinoa, Carrots, Broccoli,  
Brussels, Crispy Chickpeas, Beets, Feta, Watermelon Radish, Farm Greens*

*Add 4oz. Of One For NO Charge: Sustainable Salmon, Organic Non-GMO Chicken Breast, Gulf Prawns*

GF 12oz. Grass Fed NY Steak & Truffled Frites +\$5

*Béarnaise, Roasted Broccolini*

GF Local Grouper +\$5

*Grilled OR Blackened, Blood Orange Beurre Blanc, Regenerative Black Rice, Daily Farmer Mike's Vegetable*

American Wagyu & Jimmy P's Pork Sausage Meatballs (2)

*San Marzano Dop Marinara, Fresh Pesto, Ricotta, Fresh Garlic, Parmigiano Reggiano*

## THIRD

Chocolate Mousse GF

*With House Whipped Cream And Fresh Berries*

Key Lime Cheesecake GF

*With House Whipped Cream And Fresh Berries*



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# ANGELINA'S RISTORANTE

BONITA SPRINGS

3-COURSE DINNER • \$49.00 OR \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Caesar Salad

*Romaine, Parmigiano-Reggiano, Hand-Torn Croutons, Garlic-Anchovy Dressing*

### Cream Of Mushroom Soup

*Button Mushrooms, Cream, Prosciutto & Talleggio*

### Tomato Caprese

*House-Made Mozzarella, Heirloom Cherry Tomato*

## \$49 SECOND

### Butternut Squash Ravioli

*Handmade Ravioli, Sauce Of Orange, Sun-Dried Tomato & Butter. Finished With Truffle Oil, Arugula & Candied Pecans*

### Veal Bolognese

*Handmade Tagliatelle, Veal Bolognese Ragù, Parmigiano-Reggiano, Herbed Ricotta*

### Shrimp Orecchiette

*Gulf Rock Shrimp, Basil Pesto, Cream, Parmigiano-Reggiano & House Made Orecchiette, Topped With Toasted Pine Nuts*

## \$59 SECOND

### Pork Osso Buco

*Sixteen Ounce Braised Pork Osso Buco, Natural Reduction, Yukon Gold Potato Puree, Pickled Fennel & Fennel Pollen*

### Veal Marsala

*Veal Tenderloin Scallopini, Wild Mushrooms, Sweet Marsala Sauce, Broccolini, Roasted Fingerling Potatoes*

### Branzino Piccata

*Branzino Served With Baked Parmesan & Bacon Ziti Cake, Broccolini & Yellow Peperonata, White Wine Lemon-Caper Sauce*

## THIRD

### Angelina's Signature Zeppoli

*Served With Chocolate Ganache & Mixed Berry Dipping Sauce*

### Cannoli

*Our Homemade Cannoli Shells With Our Signature Filling*

### Scoop Of Gelato OR Sorbetto

*Inquire For Daily Flavors*



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# BALEEN

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Local Tomato Carpaccio And Buffalo Mozzarella

*Balsamic Crema, Oregano,  
Toasted Macadamia Nut Dust, Olive Tapenade*

Fritto Misto

*Fried Calamari-Shrimp And Vegetables,  
Green Apple, Marinara And Lemon Aioli*

## SECOND

Bucatini Cacio & Pepe

*Summer Truffle, Sweet Butter,  
Pecorino Cheese, Poached Egg*

Grilled Free Range Chicken Piccata

*Organic Greens, Capers,  
Lemon Cream, Fresh Herbs*



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# BALEEN

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Watermelon & Feta Salad

*Watermelon, Feta Cheese, Pistachio Dust. Balsamic Crema*

### Salmon Crudo

*Shaved Fennel, Dill, Crème Fraiche, Grapefruit, Baby Arugula, Lemon Crema, Avocado Mousse*

## SECOND

### Pistachio Crusted Atlantic Salmon

*Roasted Seasonal Vegetables, Red Pepper "Agrodolce Sauce"*

### Steak Tuscan Style

*Grilled And Sliced Prime N.Y. Steak, Tuscan Cannellini Beans, Curly Endive. Pomegranate, Pecorino Chips*

## THIRD

Kahlua Cake

Key Lime Pie



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# BARBATELLA

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Shaved Cauliflower Salad

*Almonds, Radicchio, Shaved Ricotta, Lemon Dressing*

Whipped Ricotta & Meatballs

*Sauteed Rapini, Saba*

Crispy Calamari

*Trio Of Aioli; Red Pepper Cream, Eggplant, Lemon Garlic*

Baked Eggplant Parmagiana

*Tomato, Pine Nuts*

Caccio E Pepe Focaccia Pizza

*Garlic-Herb Ricotta*

## SECOND

Brick Chicken

*Arugula, Cherry Tomato, Shaved Parmesan, Red Wine Vinaigrette*

Mezze Pacherri

*Pulled Short Rib, Yellow Tomato, Garlic Broccoli Rabe, Pecorino*

Swordfish

*Burrata Whipped Potato, Escarole, Raisin & Pine Nut Relish*

Breaded Pork Cutlet

*Baby Potato & Brussels Sprouts, Honey & Lemon Agrumato*

## THIRD

"Bombaloni" Doughnuts

*Pastry Cream, Orange Parfume*

Chocolate & Jalapeno Creme Brulee

Spumoni Sundae

*Chocolate, Pistachio, Cherry Gelati,  
Cheesecake Chunks, Whipped Cream*



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THE BAY HOUSE

## Sizzle Dining Menu \$49



PLEASE CHOOSE ONE FROM EACH CATEGORY

### FIRST COURSE

#### CREAMY CORN & CRAB BISQUE

Charred corn and crab garnish

#### TUNA/WATERMELON POKE

Citrus soy, toasted sesame, pickled ginger, cucumber & carrot, rice crackers

#### CRISPY FLASH-FRIED CAULIFLOWER

Curry dusted, sriracha pepper aioli

#### MUSSELS WITH WHITE WINE

Mussels in a tangy white wine lemon sauce with garlic and crushed red pepper, topped with French toast

#### CAESAR SALAD

Romaine, herbed croutons, shaved parmesan, creamy garlic dressing, white anchovy

#### THE FARMER'S SALAD

Celebrating the bounty of our local farmer friends  
(**\$5 Supplemental charge**)

#### HALF DOZEN FRIED OR RAW OYSTERS

(**\$10 Supplemental charge**)

#### SHRIMP OR BLUE CRAB COCKTAIL

(**\$12 Supplemental charge**)

### SECOND COURSE

#### AIGRE-DOUX SCOTTISH SALMON

Sweet potato purée, roasted broccolini

#### BRAISED BEEF SHORT RIB

Boursin mashed potatoes, baby carrots, haricot vert, cabernet mushroom demi

#### NASHVILLE CHICKEN

Roasted Bell and Evans chicken, dill spaetzle, hot sauce butter sauce, savoy cabbage, honey gastrique, house made pickles

#### MAHI MAHI AL PASTOR

Aromatic rice, broccolini, citrus butter sauce, pineapple chutney, micro cilantro

#### LOBSTER FRITES

One lobster tail split and grilled with herb butter, salt and pepper frites, rocket salad, béarnaise sauce  
(**\$10 Supplemental charge**)

#### NIGHTLY FISH SPECIAL

(**\$15 Supplemental charge**)

### THIRD COURSE

#### SORBET OR ICE CREAM

2 scoops from Royal Scoop

#### CHOCOLATE BERRY CAKE

#### OLD FLORIDA KEY LIME TIMBALE

Graham cracker crust, whipped cream

#### BEIGNETS

3 New Orleans-style French doughnuts, tossed in cinnamon & sugar, served with chocolate and caramel sauces  
(**\$5 Supplemental charge**)

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH

# BAYSIDE SEAFOOD GRILL & BAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Chilled Watermelon & Ginger Soup GF

P.E.I. Mussels Puttanesca GF

*Garlic, Peppers, Olives, Anchovy, Capers, Lemon Juice, White Wine Butter*

Pan Seared Crab Cake

*Mixed Greens, Fruit Salsa, Spicy Remoulade*

Arugula Salad GF

*Strawberry, Red Onion, Goat Cheese, Pralines, Berry-Champagne Vinaigrette*

Golden Beet Salad GF

*Artisanal Greens, Red Onion, Marinated Aged Goat Cheese, Balsamic Fig Glaze*

## SECOND

Teriyaki Glazed Salmon

*Julienne Vegetable, Wakame, Ginger, Mango-Chili Glaze*

Florida Pink Shrimp Pasta

*Fettuccine, Sundried Tomato, Spinach, Parmesan-Cream*

Pan Seared Pompano GF

*Creamy Israeli Couscous, Bacon, Roasted Red Pepper Coulis*

Surf & Turf GF

*Grilled Filet Mignon, Wild Gulf Shrimp Scampi, Fingerling Potato, Haricots Verts*

Crispy Mahi-Mahi

*Julienne Vegetable, Thai-Honey Sauce, Mango-Chili Glaze*

Grilled Vegetables & Risotto Cake

*Yellow Squash, Zucchini, Red Onion, Red Pepper,  
Sundried Tomato & Scallion Risotto Cake  
House-Made Chimichurri*

## THIRD

Key Lime Tart

Flourless Chocolate Cake

Coconut Cake



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# THE BEVY

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Greek Salad

*Lettuce, Tomatoes, Black Olive, Feta Cheese,  
Cucumber, Naan Bread, Olive Oil-Red Wine Dressing*

### Meatballs

*Paired With San Marzano Tomato Parsley,  
Grana Padano Cheese*

## SECOND

### Pan Seared Snapper

*Over Sauteed Corn, Shiitake Mushrooms, Lobster Cream Sauce*

### Gnocchi Alla Bolognese

*Potato Dumpling With Our Famous Meat Sauce*

### Gaucha Steak

*Grilled Skirt Steak, Asparagus, French Fries, Chimichurri Sauce*

## THIRD

### Caramel Flan

*Smooth And Creamy Custard  
Topped With Oreo And Berry*

### Tiramisu

*Coffee Infused Savoirdi,  
Mascarpone, Cocoa Powder*



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# BHA! BHA! PERSIAN BISTRO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Spicy New Zealand Green-Shell Mussels**

*Simmered In Tomato Garlic Herb Broth, Kalamata Olives*

**Beet Salad**

*Golden And Red Beets On A Bed Of Spinach With Pears And Toasted Pistachio, French Feta*

**Stuffed Eggplant With Lamb**

*Seasoned Ground Meat, Toasted Almonds, Yogurt Drizzles And Persian Lavash Bread*

## SECOND

**Yogurt Mushrooms Lamb**

*Braised Pieces Of Leg Of Lamb Served With Sautéed Mushrooms Medley In A Cumin-Curry Yogurt Sauce*

**Apricot Tamarind Lamb**

*Braised Pieces Of Leg Of Lamb With Apricots & Ginger In A Zesty Tomato Lemon Sauce*

**Grilled Koobideh Kabob**

*One Skewer Of Our Signature Blend Of Seasoned Ground Lamb And Beef, Served Over Adas Polo (Lentil And Apricot Rice) Chargrilled Vegetables*

**Chicken Isfahan**

*Sautéed Breast Of Chicken Topped With Eggplant, Melted Provolone Cheese, Light Saffron Cream*

**Salmon Rashti**

*Seared Pieces Of Fresh Salmon Sautéed With Artichokes, Olives, Onions & Tomatoes, Finished With A Mustard-Dill Sauce*

**Duck Fesenjune +\$10**

*Succulent Slow Braised Duck With Pomegranate & Walnut Sauce, Mango Sauce Accent And Topped With Jeweled Caramelized Dried Fruits*

**Seafood Khoresh +\$10**

*A Medley Of Shrimp, Fish, Mussels, Scallops, Calamari With Artichokes And Cherry Tomatoes In A Light Mustard Dill Tomato Saffron Cream Broth*

**Grilled Medallions Of Lamb Leg +\$15**

*4 Sirloin Scallopini Marinated In Rosemary & EVOO, Quickly Grilled, Saffron Basmati Rice, Feta Potatoes & Grilled Vegetables*

**Grilled Rosemary Skewers Of Pomegranate Lacquered Shrimp +\$15**

*On A Bed Of Smoked Eggplant Tomato Puree & Grilled Braised Carrots*

## THIRD

**Baklava**

*With Persian Ice Cream And Fresh Fruit*



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# BICE RISTORANTE

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

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

## FIRST

### Eggplant Parmigiana

*Baked With Tomato Sauce, Topped With Cheese*

### Fresh Burrata

*Creamy Romesco Sauce, Crostini, Rucola, Cherry Tomatoes*

### Carpaccio Di Manzo +\$5

*Arugula, Parmesan Cheese And Truffle Olive Oil*

### Quinoa Salad

*Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing*

### Maine Lobster Salad +\$5

*Lettuce, Cucumber, Celery, Onions, Orange, Heart Of Palm, Avocado*

## SECOND

### Pappardelle Al Telefono

*Mozzarella Cheese, Fresh Basil In A Tomato Cream Sauce*

### Salmon Scaloppini

*Black Truffle, White Wine Sauce, Lemon Rosemary Risotto*

### Roasted Chicken

*Carrots, Oyster Mushrooms, Green Onions, Mushed Potatoes, Chicken Juice*

### Risotto +\$15

*Black Truffle Risotto With Jumbo Scallops*

### Ossobuco +\$20

*Veal Shank, Saffron Risotto*

## SIZZLE DINING COCKTAILS

### Special Wine Bottle Promo

*Our Bice Label Wine Offered At 50% Off*

### Smoky Cherry Dream \$15

*Casamigos Mezcal, Agave, Lime Juice, Yellow Chartreuse, Maraschino Liqueur*



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# BICE RISTORANTE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Eggplant Parmigiana

*Baked With Tomato Sauce, Topped With Cheese*

### Fresh Burrata

*Creamy Romesco Sauce, Crostini, Rucola, Cherry Tomatoes*

### Quinoa Salad

*Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing*

### Carpaccio Di Manzo +\$5

*Arugula, Parmesan Cheese And Truffle Olive Oil*

### Maine Lobster Salad +\$5

*Lettuce, Cucumber, Celery, Onions, Orange, Heart Of Palm, Avocado*

## SECOND

### Pappardelle Al Telefono

*Mozzarella Cheese, Fresh Basil In A Tomato Cream Sauce*

### Salmon Scaloppini

*Black Truffle, White Wine Sauce, Lemon Rosemary Risotto*

### Roasted Chicken

*Carrots, Oyster Mushrooms, Green Onions, Mashed Potatoes, Chicken Juice*

### Risotto +\$15

*Black Truffle Risotto With Jumbo Scallops*

### Ossobuco +\$20

*Veal Shank, Saffron Risotto*

## THIRD

### Chocolate Cake GF

*With Whipped Cream*

### Tiramisu

*Mascarpone Cheese, Espresso Soaked Lady Finger Biscuits*

## SIZZLE DINING COCKTAILS

### Special Wine Bottle Promo

*Our Bice Label Wine Offered At 50% Off*

### Smoky Cherry Dream \$15

*Casamigos Mezcal, Agave, Lime Juice, Yellow Chartreuse, Maraschino Liqueur*



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.

# BICYCLETTE COOKSHOP

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Chorizo Potatoes**

*Chipotle Hollandaise*

**Jammy Eggs**

*Toasted Bread Sabayon*

**Tuna Crudo Burrata**

*Heirloom Tomato & Whey, Basil Oil*

**Roasted Octopus +\$8**

*Oaxaca Chile Crisp, Avocado*

**Beef Tartare**

*Horseradish Aioli, Mimolette, Carta Cracker*

**Zucchini Salad**

*Humbolt Fog, Chaat Masala Chickpea, Mint*

**Chicken Liver Pate**

*Massaman Curried Onions, Pita*

**Caviar Bugles +\$12**

*Creme Fraiche*

## SECOND

**Chicken Flautas**

*Charred Tomato Salsa, Avocado, Cotija*

**Pork Gyro**

*Pita, Tzatziki, Heirloom Tomato, Cucumber*

**Truffle Risotto +\$6**

*Porcini, Raclette*

**Tuna Chop Salad +\$10**

*Chickpeas, Mortadella, Olives, Charred Lemon Vinaigrette*

## DESSERT +\$8

**Fancy Soft Serve**

*Fennel Pollen, Olive Oil, Flaky Salt*



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# BICYCLETTE COOKSHOP

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Chorizo Potatoes**

*Chipotle Hollandaise*

**Jammy Eggs**

*Toasted Bread Sabayon*

**Tuna Crudo Burrata**

*Heirloom Tomato & Whey, Basil Oil*

**Roasted Octopus +\$8**

*Oaxaca Chile Crisp, Avocado*

**Beef Tartare**

*Horseradish Aioli, Mimolette, Carta Cracker*

**Zucchini Salad**

*Humbolt Fog, Chaat Masala Chickpea, Mint*

**Chicken Liver Pate**

*Massaman Curried Onions, Pita*

**Caviar Bugles +\$12**

*Creme Fraiche*

## SECOND

**Wagyu Smash Burger**

*Swiss, Kimchi Aioli, Potato Wedges*

**Poached Halibut +\$14**

*Yellow Squash, Spring Onion, Green Peppercorn, Lardo*

**Pork Short Rib**

*Smoked Ham Broth, Fava Pesto, Spruce Tips*

**Roasted Branzino**

*Aji Amarillo, Potato Mille-Feuille*

**Zaatar Chicken +\$14**

*Charred Onion, Olive & Pita Panzanella*

**Truffle Risotto**

*Porcini, Raclette*

**Dukkah Lamb +\$8**

*Braised Fennel, Caramelized Whey, Apricot*

## THIRD

**Fancy Soft Serve**

*Fennel Pollen, Olive Oil, Flaky Salt*

**Chocolate Flan-Feuille**

*Caramel, Hibiscus*



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# BISTRO 821

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Sesame Crusted Ahi Tuna

*With Soba Noodle Salad*

½ Chicken & Waffle

*Mixed Berry Compote, Nashville Hot Honey*

Mediterranean Watermelon Salad

*Mixed Greens, Watermelon, Cucumber, Feta, Mint, Red Onion, Aged Balsamic*

## SECOND

Ginger Soy Glazed Salmon

*Jasmine Rice, Haricot Verts, Ginger Garlic Aioli*

Lemon Sole

*Lemon & Parmesan Crusted, Bistro 821 Mashed Potatoes,  
Local Seasonal Vegetables, Lemon Beurre Blanc*

Jamaican Jerk Pork Chop

*Jalapeño Potato Salad, Asparagus, Pineapple Plank*

Stuffed Chicken

*Prosciutto Wrapped Chicken Stuffed With Goat Cheese, Sundried Tomatoes  
And Asparagus, Bistro 821 Mashed Potatoes, Broccolini, Creamy Peppercorn Sauce*

Chilean Seabass +\$10

*Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc*

Snapper +\$10

*Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir Fry, Thai Chili, Crushed Peanuts*

Center Cut Filet +\$10

*Prosciutto Wrapped, Arugula Gorgonzola Pesto Crust,  
Truffled Fingerling Potatoes, Haricot Verts, Tomato Medley*

## THIRD

NY Cheesecake

*Whipped Cream, Fresh Berries*

Tiramisu

*Coffee Dipped Ladyfingers, Mascarpone, Whipped Cream, Cocoa Powder*

Vanilla Crème Brûlée

*Rich Custard, Caramelized Sugar Crust, Whipped Cream, Fresh Berries*

SIZZLE DINING COCKTAIL

Embezzlemint \$16

*Titos Vodka, Cucumber, Mint, St. Germain, Ginger Ale*



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# BLACK FOREST GERMAN RESTAURANT

NAPLES

3-COURSE DINNERS • \$29.00 OR \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## \$29.00 MENU

### FIRST

Choice Of Soup OR Salad

### SECOND

Schnitzel Wiener Style

*Breaded Pork Cutlet*

Schnitzel Hunter Style

*Pork Loin Cutlet With Mushroom Sauce*

Picatta Schnitzel

*With A Caper, Lemon Herb Sauce*

Peppercorn Schnitzel

*With A Green Peppercorn Sauce*

Hungarian Gulasch

*Tender Beef Stew With Paprika*

Sauerbraten

*Sweet Sauer Marinated Beef*

Specialty Sausage Platter

*With Potatoes And Sauerkraut*

Zigeuner Schnitzel

*With Paprika Sauce*

### THIRD

Fresh Baked Apple Strudel

*With Vanilla Ice Cream*

## \$39.00 MENU

### FIRST

Potato Pancakes

Choice Of Gourmet Sausage

House Patê

Soup OR Salad

### SECOND

Black Forest Platter

Beer Braised Beef Short Ribs

Roasted Duckling With Black

Cherries

Veal Wiener

Veal Jäger (Mushroom Sauce)

*You May Also Choose Any Item From The \$29 Menu*

### THIRD

Fresh Baked Apple Strudel

*Apples And Raisins In A Flaky Pastry,*

*Served With Crème Chantilly And Vanilla Ice Cream*

Black Forest Cake

*Homemade Layered Chocolate Cake, Filled With*

*Vanilla Cream, Black Cherries And A Splash Of Kirschwasser*



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# BLANC

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Fire Roasted Artichoke Fritters

*Sun Dried Tomato Remoulade*

"Jenga" Tower

*Toasted French Brioche, Swiss Cheese Fondue*

Salmon Carpaccio

*Crème Fraîche, Capers, Red Onion, Crostini, EVOO*

## SECOND

Blanc French Onion Soup

*Swiss, Mozzarella, Golden Brown Crostini*

Pear, Strawberry, And Gorgonzola Salad

*Candied Walnuts, White Balsamic Vinaigrette*

Arugula, Cherry Tomatoes, And Shaved Parmesan Salad

*Black Pepper Lemon Vinaigrette*

## THIRD

*Add A Grilled Skull Island Prawn +\$15*

Barramundi Asian Sea Bass

*Pan Seared Sea Bass Roasted Tomato And Spinach Risotto, Basil Ginger Lime Coulis*

Grilled Scottish Salmon

*Orange Blossom Hollandaise, Parmesan Truffle Mashers, Sautéed Haricot Verts*

Filet Mignon

*Sauce Au Poivre, Au Gratin Potatoes, Grilled Asparagus*

Rosmary Garlic Lamb Lollipops

*Brussel Sprouts, Bacon, Scallions, Miso Glaze*

Add A Homemade Dessert +\$6

*Classic Crème Brulee - Chocolate Mousse - French Caramel Flan*

## SIZZLE DINING COCKTAIL

Blanc 75 \$8

*Wine-Based Gin, Fresh Squeezed Lime And  
Blood Orange Juice, Simple Syrup, And Champagne*



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# BLEU PROVENCE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Provençal Fish Soup

*Smoothly Blended And Served With Rouille, Croutons,  
And Gruyere Cheese On The Side*

### Mesclun Mixed Green Salad ★

*Papaya, Cherry Tomatoes, Shallots, Pomegranate Seeds,  
And A Sherry Tarragon Vinaigrette*

### Beet Salad ★

*Grapefruit, Cherry Tomatoes, Basil, Goat Cheese Mousse,  
Pesto, And Roasted Walnuts*

### Crispy Goat Cheese & Arugula Salad

*Apple, Cherry Tomato, And Honey Mustard Vinaigrette*

## SECOND

### Loup De Mer ★

*Mediterranean Sea Bass Grilled Skin-On À La Plancha,  
Served With Lemon Caper Sauce And Parmesan Gratinated Fennel*

### Moules-Frites ★

*Pan-Grilled Mussels With Lemon, Served With French Fries,  
Garlic Parsley Sauce OR Roquefort Sauce*

### Coq Au Vin

*Served With Fingerling Potatoes, Baby Carrots And Mushrooms*

### 6oz. Wagyu Steak Frites ★

*Served With Parmesan French Fries And Choice Of  
Creamy Black Peppercorn OR Roquefort Sauce*

## THIRD

### Honey Lavender Crème Brûlée\*

### Profiteroles

*Served With Vanilla Ice Cream,  
Chocolate Sauce And Shaved Almonds*

### Crêpes

*Hazelnut, Caramel, And Vanilla Ice Cream*

★ = Gluten Free



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# THE BOATHOUSE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Gourmet Ravioli Trio  
Coconut Battered Chicken Tenders  
Lobster & Sherry Bisque  
Crabbed Stuffed Artichoke Hearts  
Jalapeño Bacon Wrapped Shrimp  
Smoked Fish, Spinach, and Artichoke Dip

## SECOND

*includes House Salad, Caesar Salad, Minestrone Soup, OR Fruit*

Chesapeake Style Top Sirloin  
*Melted Blue Cheese and Crab Meat*

1.25lb. Whole Maine Lobster  
*Filled with our Savory Crab Stuffing*

Frenched New Zealand Rack of Lamb Grilled to Order (+\$10)  
*Roasted Garlic, Rosemary, and Thyme served with Mint Jelly and Demi-Glaze*

Baked Maine Sea Scallops Rockefeller (+\$10)  
*Creamed Spinach, Fresh Garlic, Smoked Bacon, and a touch of Anise*

Surf & Turf (+\$20)  
*6oz. Center Cut Filet, and Twin Cold Water Lobster Tails*

## THIRD

Coffee, Caramel, Vanilla, or Chocolate Ice Cream  
Tres Leches Cake with your Favorite Sauce  
Blondie Toffee Crunch Brownie  
Crème Brûlée

Espresso or Cappuccino  
Gluten Free Chocolate Cake



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# BROOKS BURGERS

ALL NAPLES LOCATIONS

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cheese Curds

*Flash Fried Wisconsin Cheese Curds With Crispy Pepperoni Chips  
Served With Homemade Jalapeño Ketchup*

### Fried Pickles

*Spicy Fried Pickle Chips Served With House Made Garlic Aioli*

### Brooks Chips

*Freshly Fried Potato Chips With Smoked Pulled Pork Cheddar & Blue Cheese  
And Drizzled With Kansas City Barbecue Sauce*

### Onion Rings

*Breaded In Seasoned Panko And Served Golden Brown*

## SECOND

### Choose Your Burger

*Choose ANY Of Our 20 Gourmet Burgers Made With All Natural Grass Fed Brasstown Beef  
Cooked To Your Specifications.*

*Served With Your Choice Of One House Side  
French Fries, Famous Coleslaw, BBQ Beans, House Chips,  
Fresh Vegetables, Red Bliss Potato Salad, OR Fresh Fruit*



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# BROOKS GRILL & TAVERN

NAPLES

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cheese Curds

*Flash Fried Wisconsin Cheese Curds With Crispy Pepperoni Chips  
Served With Homemade Jalapeño Ketchup*

### Fried Pickles

*Spicy Fried Pickle Chips Served With House Made Garlic Aioli*

### Brooks Chips

*Freshly Fried Potato Chips With Smoked Pulled Pork Cheddar & Blue Cheese  
And Drizzled With Kansas City Barbecue Sauce*

### Onion Rings

*Breaded In Seasoned Panko And Served Golden Brown*

## SECOND

### Choose Your Burger

*Choose ANY Of Our 20 Gourmet Burgers Made With All Natural Grass Fed Brasstown Beef  
Cooked To Your Specifications.*

*Served With Your Choice Of One House Side  
French Fries, Famous Coleslaw, BBQ Beans, House Chips,  
Fresh Vegetables, Red Bliss Potato Salad, OR Fresh Fruit*



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# CABOS CANTINA

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

Choice Of Appetizer & Entree OR Entree & Dessert  
*beverage, gratuity, and tax not included*

CHOICE OF

Appetizer & Entree OR Entree & Dessert

## FIRST

**Chorizo Empanada**

*Cilantro, Onion, Queso Fresco, Cilantro-Lime Sauce*

**Mahi Ceviche**

*Mahi, Onion, Lime, Cilantro, Sweet Potato, Corn, Plantain Chips*

## SECOND

**Birria Quesadilla**

*Braised Beef, Cilantro, Onion, Au Jus*

**Chorizo & Shrimp Taco**

*Roasted Corn Salsa, Cilantro, Lime*

**Crunchwrap**

*Taco Beef, Cheddar Jack, Pico, Shredded Lettuce, Sour Cream, Doritos*

## THIRD

**Churro Donuts**

*Chocolate Dipping Sauce*

**Cheesecake Chimichanga**

*Raspberry Sauce, Powdered Sugar*



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# CABOS CANTINA

FORT MYERS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chorizo Empanada

*Cilantro, Onion, Queso Fresco, Cilantro-Lime Sauce*

### Mahi Ceviche

*Mahi, Onion, Lime, Cilantro, Sweet Potato, Corn, Plantain Chips*

### House Salad

*With Tajin Spiced Shrimp*

## SECOND

### Chile Relleno

*Chicken, Manchego, Smokey Red Sauce*

### Crunchwrap Supreme

*Flank Steak, Cheddar Jack, Pico, Shredded Lettuce, Sour Cream, Doritos*

### Braised Short Rib (+\$5)

*Plantain Mash, Black Beans, Pickled Fresno, Crispy Shallot*

## THIRD

### Churro Donuts

*Chocolate Dipping Sauce*

### Cheesecake Chimichanga

*Raspberry Sauce, Powdered Sugar*

## SIZZLE DINING COCKTAIL

### Watermelon Fiesta \$10

*Don Julio Blanco, Watermelon Puree, Sour, Lime, Tajin Rim*



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# CAFE NORMANDIE

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### French Onion Soup

*Rich Beef Broth, Crouton, Swiss Cheese Gratiné*

### House Salad (V)

*Spring Mix, Tomato, Red Onion, Cucumber, Croutons, Dijon Vinaigrette*

### Baked Brie (V)

*Oven Baked On Ciabatta Toast, Honey & Toasted Almond Topping, Petite Green Salad*

### Grandma Pate & Cornichons

*Country Pork Paté, French Gherkins, Petite Green Salad*

## SECOND

### Salade Ocean

*Grilled Shrimp, Smoked Salmon, And Heart Of Palm On Spring Mix Salad,  
Tomato, Red Onion, Cucumber, Dijon Vinaigrette*

### Croque Monsieur

*Oven-Baked Toast Sandwich With Jambon De Paris, Swiss Cheese,  
And Béchamel Sauce, Served With Side Salad OR Potato Chips  
Top With Sunny Side Egg +\$1*

### Classic French Omelette (V)

*3 Eggs Omelet With Choice Of 3 Items  
1 Protein - Jambon De Paris OR Chicken  
1 Cheese - Brie OR Swiss  
1 Green - Spinach Or Onion Or Tomato*

### Vegetarian Salad (V)

### Crevettes & Normande Cream Sauce Au Gratin

*Rice, Sautéed Veggies*

### Steak Hache Brasserie & French Fries +\$3

*8oz. Fresh Butcher Wagyu Bun-Less Burger  
Choice Of Sauce Au Poivre OR Mushroom Cream Sauce Or Dijon Cream Dip Sauce*

### Boeuf Bourguignon +\$3

*Beef Stew Slowly Cooked In Red Wine Marinade  
With Carrots And Onions, With Rice, And Sautéed Veggies*



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# CAFE NORMANDIE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Beet Salad

*Sliced Beet & Fresh Goat Cheese Laid On Petite Green Salad, Topped With Candied Pecan*

### Baked Brie

*Oven Baked On Ciabatta Toast, Honey, Toasted Almond Topping, Petite Green Salad*

### Grandma Pate & Cornichons

*Country Pork Paté, French Gherkins, Petite Green Salad*

### Shrimp Vol-Au-Vent +\$3

*Puff Pastry Case Filled With Shrimp & Champagne Creamy Sauce*

### French Onion Soup

*Rich Beef Broth, Crouton And Swiss Cheese Gratiné*

## SECOND

### Duck Leg Confit

*Sauce A L'orange With Creamy Polenta, Sautéed Veggies*

### Butterfly Trout Amandine

*Lemon Butter Sauce With Saffron Rice & Sautéed Veggies*

### Petit Filet Mignon Au Poivre +\$10

*6oz. With Peppercorn Sauce With Au Gratin Potatoes, And Sautéed Veggies*

### Chicken Breast Au Gratin

*Baked With Mushroom Creamy Sauce Gratiné With Rice, And Veggies*

### Gulf Red Snapper

*Choice Of Normande Champagne & Leek Cream Sauce OR Sauce Vierge With Olive Oil, Tomato, Capers, Shallot, Cucumber, Lemon, With Saffron Rice & Veggies*

## THIRD

### Crepe Suzette Or Nutella Or Berry

*A La Mode + Vanilla Ice Cream +\$1*

### Mousse Chocolate

### Creme Brûlée



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# CAFFÉ MILANO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Fried Artichokes

*Fried Branzino With Artichoke Lemon Meyer Dip*

Appetizer Baked Stuffed Zucchini Flowers

*Stuffed With Ricotta Basil Tomato Sauce Parmesan Cheese*

Grilled Tiger Shrimps

*Creamy Mashed Cauliflower Grilled Pineapple*

Quinoa Salad (GF)

*Avocado Green Leaf Feta Cheese Lemon Vinagrette Dressing*

## SECOND

Grilled Lamb Chops

*Mashed Potato Broccolini With Mustard Grain Sauce*

Risotto With Langostino

*Norway Lobster Homard Bisque Scallop Mascarpone Cheese Parmesan Cheese Chives*

Linguini Della Luna

*Shrimp Manila Clams Baby Scallop Avocado Baby Heriloom Tomato Chives Slightly Spicy*

Tortelli Al Funghi

*Mushroom Morel Portobello Oyster Shitake Porcini White Truffle Sauce Black Truffle Shaves*

## THIRD

Milo Tres Leches

*Strawberry With Cocoa Powder*

Creme Brulee

*With Raspberry Sorbet*

## SIZZLE DINING COCKTAIL

Amalfi Spritz \$14

*Vanilla Vodka, Chambor,  
Pineapple Juice, Prosecco*



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# CANTINA CAPTIVA

CAPTIVA ISLAND

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chips & Guac

*Homemade Tortilla Chips, Homemade Guacamole, Pico De Gallo  
Served With Corn Tortilla Chips*

## SECOND

### Veggie Wrap

*Corn Peppers, Onions, And Varied Seasonings  
Served On A Corn Wrap Served With A Side Salad*

### Burrito

*Choose From Beef, Chicken, Or Pork Carnitas*

### \*Stuffed Portabella (V)

*Grilled Mushroom And Portobello Mushrooms Topped  
With Sauteed Spinach-Filled With Onion And Tomatoes*

## SIZZLE DINING COCKTAIL

### Strawberry Watermelon Spritzer \$10

*Light Vodka With Infused And  
Carbonated Strawberry & Watermelon*



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# CANTINA CAPTIVA

CAPTIVA ISLAND

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chips & Guac

*Homemade Tortilla Chips, Homemade Guacamole, Pico De Gallo  
Served With Corn Tortilla Chips*

## SECOND

### Chicken Fajitas

*\*\*Add On 5.00 For Steak Or Shrimp*

### Veggie Wrap

*Corn Peppers, Onions, And Varied Seasonings  
Served On A Corn Wrap Served With A Side Salad*

### Burrito

*Choose From Beef, Chicken, Or Pork Carnitas*

### \*Stuffed Portabella (V)

*Grilled Mushroom And Portobello Mushrooms Topped  
With Sauteed Spinach-Filled With Onion And Tomatoes*

## THIRD

### \*Fresh Fruit Sorbet (V)

### Warm Churros

*Served With Your Choice Of Vanilla Or Strawberry Ice Cream*

## SIZZLE DINING COCKTAIL

### Strawberry Watermelon Spritzer \$10

*Light Vodka With Infused And  
Carbonated Strawberry & Watermelon*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
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# CAPONE'S COAL FIRED PIZZA

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

Choice Of Appetizer & Entree OR Entree & Dessert  
*beverage, gratuity, and tax not included*

CHOICE OF

Appetizer & Entree OR Entree & Dessert

## FIRST

Greek Bruschetta

*Olives, Garlic, Lemon Zest, Feta, Balsamic*

Fennel And Citrus Salad

*Mint, Honey-Lemon Vinaigrette*

## SECOND

Chicken Sandwich

*Sriracha Aioli, Lettuce, Tomato, Pasta Salad*

Cacio E Pepe Tortelli

*Reggiano, Black Pepper, Cheese Tortelli*

Eggplant Rollatini

*Ricotta Filling, Spicy Marinara, Mozzarella*

## THIRD

Limoncello Cake

*Whipped Cream, Berries*

Italian Duo

*Mini Cannoli & Tiramisu*



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# CAPONE'S COAL FIRED PIZZA

FORT MYERS

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST

Toasted Ravioli  
*Cheese Filled, Marinara*

Italian Wedding Soup  
*Oyster Crackers, Parsely*

Risotto  
*Pea, Prosciutto, Parm, Red Pepper Flakes*

## SECOND

Cacio E Pepe Tortelli  
*Reggiano, Black Pepper, Cheese Tortelli*

Eggplant Rollatini  
*Ricotta Filling, Spicy Marinara, Mozzarella*

Chicken Parm  
*Breaded Chicken, Fresh Mozz, Angel Hair Pasta, Red Sauce*

## THIRD

Limoncello Cake  
*Whipped Cream, Berries*

Italian Duo  
*Mini Cannoli & Tiramisu*

## SIZZLE DINING COCKTAIL

Peechy Aperol Spritz \$10  
*Ketel One Peach & Orange Blossom Botanical, Aperol, Soda, Sliced Orange*



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# CASA BLANCA

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Sizzle Street Corn

*Grilled Corn Off The Cob, Mayo, Tajin, And Cotija Cheese*

### Dulce Plantain

*Three Fried Sweet Plantains Drizzled With Gordita Sauce*

### Bacon And Cheese Jalapenos

*Two Jalapeño Peppers Filled With Cheese,  
Wrapped In Bacon, Drizzled With Chipotle Sauce*

*Make It 4 Jalapenos For \$6*

### Cheese Dip OR Guacamole Dip

*Served With Chips And Red Salsa*

## SECOND

### Taco Salad

*Crispy Flour Tortilla Bowl Filled With Ground Beef OR Shredded Chicken,  
Beans, Lettuce, Pico De Gallo, And Sour Cream*

*Add \$5 To Make It Grilled Chicken OR Steak*

### Burrito FM +\$5

*Filled With Grilled Chicken, Chorizo, Rice And Beans,  
Finished With Cheese Dip And Sour Cream*

### Sizzle Bowl

*Mexican Rice, Black Beans, Pico De Gallo, Pickled Onions, Sour Cream,  
And Cotija Cheese. Choose Grilled Chicken, Steak Or Carnitas*

*Add Shrimp \$5*

### Tacos

*2 Flour Or Corn Tortillas Filled With Grilled Chicken, Steak, Carnitas,  
Birria, Chorizo OR Veggies, Cilantro, And Onions, Served With Rice*

### Veggie Quesadilla

*Filled With Grilled Peppers, Corn, Spinach, Squash, Tomato, Onions,  
Mushrooms, Black Beans And Cheese. Served With White Rice OR Crema Salad*

## SIZZLE DINING COCKTAIL

### Sizzle Piña Rita \$12

*Silver Tequila With Pineapple Juice, Orange Liquor,  
Muddled Papaya, And Fresh Squeezed Lime Juice*



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# CASA BLANCA

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Chicharron With Guacamole

*Add Chips For \$2*

Ceviche Sizzle

*Fish OR Shrimp, Coconut Flakes, Passion Fruit, And Cilantro. Served With Plantains*

OMG Nachos Sampler

*A Mix Of Chicken, Chorizo, And Bacon, Topped With Refried Beans, Pico De Gallo, And Sour Cream*

Sizzle Steak Fries

*French Fries Topped With Grilled Steak, Pico De Gallo, Cheese Dip, And Sour Cream*

*Add Guacamole For \$4*

## SECOND

Sizzle Seafood Tower

*Tower Of Shrimp, Scallops, Cucumber, Avocado, And Red Onions*

*Add Octopus For \$6*

Deluxe Fajitas

*Grilled Chicken, Steak, Shrimp, Grilled Onions, And Bell Peppers,  
Served With Rice, Beans, Letucce, Pico De Gallo And Sour Cream*

*Add Bacon For \$2 Or Add Melted Cheese For \$2*

Special Fish

*Grilled Mahi-Mahi, Shrimp, Mushrooms, Spinach And Roasted Peppers,  
Topped With A Special Seafood Sauce, Served With White Rice*

Sizzle Pineapple Fajitas

*Grilled Chicken, Steak, Bacon, Bell Peppers, Onions, And Grilled Pineapple,  
Topped With Melted Cheese, Served With Rice And Tortillas*

Shrimp Al Mojo

*Sautéed Shrimp In Garlic Sauce Mixed With Onions, Tomatoes,  
And Fresh Avocado, Served With Rice And Black Beans*

## THIRD

Churros

*Served With Ice Cream, Chocolate Sauce, And Caramel Sauce*

Tres Leches

Chocolate Cake

*Served With Ice Cream*

Caramel OR Coconut Flan

## SIZZLE DINING COCKTAIL

Sizzle Piña Rita \$12

*Silver Tequila With Pineapple Juice, Orange Liquor,  
Muddled Papaya, And Fresh Squeezed Lime Juice*



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# CASA COTZELLI

NAPLES

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Panzanella

*Chopped Bread Salad With Tomato, Onions, Cucumber And Basil In EVOO*

### Prosciutto E Burrata

*Creamy Burrata Cheese And Sliced Prosciutto Di Parma 16 Months Old*

### Crostone Broccoli

*Salsiccia Sauteed Broccoli Rabe With Mild Sausage, Garlic And Toasted Crispy Bread*

## SECOND

### Lasagna

*Traditional Homemade Lasagna With Bechamel Cheese And Bolognese Sauce*

### Paccheri Salsiccia Porro E Pistacchio

*Paccheri With Leeks, Sausage In A Pesto Pistacchio Sauce*

### Baccala' Alla Livornese

*Pan Seared Cod Fish With Tomato Sauce, Olives And Capers*

### Branzino Al Cartoccio (+\$10)

*Mediterranean Seabass With Olives, Cherry Tomato, Capers, Side Spinach*

### Filetto In Salsa Di Barolo (+\$20)

*6oz. Filet Mignon In Barolo Reduction Topped With Shrimp Served With Spinach And Carrots*

## THIRD

### Pannacotta

*Sweetened Cream With Vanilla Topped With Mix Berries*

### Tiramisu

*Homemade Coffee Mascarpone Lady Fingers Cocoa*

### Semifreddo Alla Banana

*Vanilla Banana Ice Cream Cake*



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# CASA NERI

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Mixed Salad With Pears And Gorgonzola V GF

*Mixed Salad, Sliced Ripe Pears, Gorgonzola Cheese,  
Toasted Walnuts, And A Honey Balsamic Vinaigrette*

Arugula Salad With Pomegranate And Avocado V GF

*Arugula, Pomegranate, Avocado, Onion,  
And Pine Nuts With Olive Oil And Lemon*

Zucchini And Potato Soup V GF

*Cream Of Zucchini And Potatoes Served With Croutons*

## SECOND

Penne All'arrabbiata V (GF option)

*Penne In A Spicy Tomato Sauce With Garlic  
And Chili, Garnished With Fresh Parsley*

Risotto Ai Funghi V GF

*Rice Cooked With Mixed Mushrooms,  
Vegetable Broth, And Grated Parmigiano*

Pollo In Porchetta GF

*Slow Cooked Cheese Stuffed Boneless Chicken Thighs  
Wrapped In Bacon, Served With Roasted Potatoes*

Baccalà Alla Puttanesca GF

*Salted Cod With Tomato Sauce, Olives,  
And Capers, Accompanied By Sautéed Spinach*

## THIRD

Homemade Tiramisu V



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# THE CATCH OF THE PELICAN

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Roasted Corn Chowder

*Jumbo Lump Crab, Charred Corn*

### Farmer Mike's Garden Salad

*Seasonal Petite Greens, Baby Heirlooms, Candy Stripe Beets, Whipped Meredith Farm Goat Cheese, Lemon-Thyme Vin*

### Stracciatella Toast

*Sourdough Bread, Tomato Jam, Baby Heirloom Tomatoes, Balsamic Glaze*

### Tuna Tartare

*Crispy Cracker, Lemon-Soy, Avocado Puree, Asian Pear*

## SECOND

### 7oz. Grilled Filet

*Truffle Whipped Potatoes, Charred Asparagus, Peppercorn Au Poivre*

### Seared Snapper

*Miso Corn Puree, Charred Broccolini, Lemon Beurre-Blanc*

### Wild Mushroom Ravioli

*Mushroom Cream Sauce, Toasted Almonds, Fried Tarragon, Micro Basil*

### Chicken Piccata Linguine

*Fried Capers, Marinated Tomatoes, White Wine, Fine Herbs*

## THIRD

### Death By Chocolate

*Espresso Chocolate Cake, White Chocolate Mousse, Dark Chocolate Ganache, Vanilla Bean Gelato*

### Citrus Sunshine Bar

*Classic Key Lime Custard, Coconut Meringue, Lemon Curd, Mango Coulis*



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# THE CAVE BISTRO & WINE BAR

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Zuppa Di Pollo

*Italian-Style Chicken Egg Drop Soup,  
Carrots, Onion, Celery, Grana Padano*

### Classic Caesar Salad

*Romaine Lettuce, Herb Croutons,  
House-Made Dressing, White Anchovy  
Add Shrimp +\$9*

## SECOND

### Caprese Flatbread

*Sliced Mozzarella, Cherry Tomato, Balsamic*

### Japanese Vegetable Curry

*Seasonal Vegetables, Coconut Rice  
Vegetarian OR With Chicken*

### Chicken Paillard

*Napa, Kale, Purple Cabbage, Chicken Breast, Yuzu Kosho Aioli,  
Julienned Carrots, Lemongrass Vinaigrette*

### Brisket Sandwich

*Beer & Cider Braised Beef Brisket, Coleslaw,  
Fried Green Tomato, Brioche Bun, Served With Fries*

## SIZZLE DINING COCKTAIL

### Ocean Eyes \$12

*Vodka, Elderflower, Cucumber Cordial,  
Lime Juice, Topo Chico, Mint*



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# THE CAVE BISTRO & WINE BAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Zuppa Di Pollo

*Italian-Style Chicken Egg Drop Soup, Carrots, Onion, Celery, Grana Padano*

### Bibb Salad

*Cherry Tomato, Shaved Fennel, Chives, Basil Vinaigrette*

*Add Shrimp +\$10*

### Classic Caesar Salad

*Romaine Lettuce, Herb Croutons, House-Made Dressing, White Anchovy*

## SECOND

### Japanese Vegetable Curry

*Seasonal Vegetables, Coconut Rice*

*Vegetarian OR With Chicken*

### Grouper Puttanesca

*Black Grouper, Puttanesca Style Over Pasta With Broccoli Rabe*

### Beef Tenderloin

*Butternut Squash Puree, Brussel Sprouts, Béarnaise*

*Add Shrimp +\$10*

### Braised Beef Short Rib

*Garlic Pomme Puree, Glazed Carrots, Portobello Mushroom*

*Add Shrimp +\$10*

## THIRD

### Mochi Ice Cream

*Assorted Flavors*

### Chocolate Trifle

*Topped With Poached Pear And Whipped Cream*

## SIZZLE DINING COCKTAIL

### Ocean Eyes \$12

*Vodka, Elderflower, Cucumber Cordial, Lime Juice, Topo Chico, Mint*

### Vibrant Reds Wine Flight \$20

*4 Wines*

*House Of Brown Red Blend, Ancient Peaks Renegade Blend,  
Alta Vista Malbec, Plus A Sommelier Selection*



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# 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!*



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## SIZZLE DINING AT CHOPS CITY GRILL

3 COURSES FOR \$49 PER PERSON  
PLUS 30% OFF ALL BOTTLES OF WINE

### FIRST COURSE

CHOICE OF ONE

CRISPY CALAMARI\*  
with cherry peppers and sweet and sour mustard sauce

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

BIG BACON  
"chunks" of cherrywood smoked bacon,  
champagne vinaigrette, candied jalapeno

FRESH MARKET  
local greens, artisan lettuces, heirloom tomatoes,  
steakhouse sherry, walnut and honey dressing

### SECOND COURSE\*

CHOICE OF ONE

STEAK FRITES  
sliced sirloin, house cut french fries, white truffle béarnaise

STEAK AND 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

ROASTED ORGANIC CHICKEN  
stuffed white cheddar baked potato, roasted root vegetables, pecan bacon, harvey's bristol creme jus

CEDAR PLANK FAROE ISLAND SALMON  
bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

PRIME 7oz. FILLET MIGNON  
with your choice of baked potato, sweet potato, mashed potatoes or french fries (add \$10)

TERIYAKI GLAZED CHILEAN SEA BASS  
with shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy (add \$10)

CHOPS BRAISED SHORT RIB  
braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers (add \$10)

COFFEE CRUSTED PORK CHOP  
gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce (add \$10)

### THIRD COURSE\*

CHOICE OF ONE

FRESH KEY LIME PIE  
with yuzu and blueberry

3 LAYER CARROT CAKE  
gluten free carrot cake with brown sugar-carrot sauce, pecan coconut crumbs and vanilla gelato



\*CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS. 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 illnesses. If unsure of your risk, consult a physician.  
SIZZLE WEEK \$49 DINNER MENU. OFFERED 09/05/24 - 09/25/24. CHOPS BONITA 09.05.24



# SIZZLE DINING AT CHOPS CITY GRILL

## 3 COURSES FOR \$49 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

### FIRST COURSE

CHOOSE ONE

- |   |   |
|---|---|
| <b>"BEST EVER" CLAM CHOWDER</b><br>five freshly steamed little neck clams,<br>yukon gold potatoes, bacon, oyster crackers | <b>HANDROLLED SPRING ROLLS*</b><br>shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq                        |
| <b>STEAKHOUSE CAESAR</b><br>crisp baby romaine, red oak, treviso radicchio, homemade dressing                             | <b>FRESH MARKET</b><br>local greens, artisan lettuces, heirloom tomatoes,<br>steakhouse sherry, walnut and honey dressing |

### SECOND COURSE

CHOOSE ONE

- SLICED TRI-TIP**  
dry aged prime beef, house cut french fries\*, white truffle béarnaise
- BLACK PEPPERCORN SEARED WAGYU**  
ms-5 teres major, stuffed baked potato, homemade steak sauce
- ORGANIC CHICKEN À L'ORANGE**  
fresh summer vegetable stir fry, sticky rice
- CEDAR PLANK FAROE ISLAND SALMON\***  
bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll
- 
- DRY AGED 7oz. FILLET MIGNON\***  
served with your choice of sauce (add 12)
- PAN SEARED BLACK GROUPE**  
with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine (add 12)
- TERIYAKI GLAZED CHILEAN SEA BASS\***  
shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy (add 12)
- COFFEE CRUSTED PORK CHOP**  
gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce (add 12)
- CHOPS BRAISED SHORT RIB\***  
braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers (add 12)

### THIRD COURSE

CHOOSE ONE

- DEATH BY CHOCOLATE**  
warm dark chocolate tart, chocolate shortbread crust, sea salt flakes, drunken cherry sauce, passion fruit sorbet
- FRESH KEY LIME PIE**  
with yuzu and blueberry



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SIZZLE WEEK \$49 DINNER MENU. OFFERED 09/05/24 - 09/25/24. CHOPS CITY GRILL, NAPLES 09.05.24

# CIBAO GRILLE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Strawberry Prosecco Cold Soup

*Greek Yogurt, Mint*

Soup Du Jour

*Soup Of The Day*

Escargot A La Bourguignonne

*Baked In Shallots And Garlic, Herbs, Pernot Butter*

Burrata Salad

*Arugula, Extra Virgin Basil Oil, Grapes, Tomatoes, Berries, Balsamic Glaze*

Classic Caesar Salad

*Romaine Hearts, Homemade Ceasar Dressing, Herb Croutons, Pecorino*

## SECOND

Classic Chicken Carbonara

*Linguini, Pancetta, Pecorino Romano, Haricot Vert*

Petite Filet Au Poivre

*Cut To Order 6 Oz +Tenderloin Filet, Green Peppercorn Armagnac Sauce, Au Gratin Potato, Steamed Asparagus*

*Over The Top Add On +\$16 - Cold Water Lobster Tail*

Short Ribs Of Beef

*Veal Demi, Smashed Potato, Asparagus*

Yellow Tail Snapper

*Roasted Pepper Hollandaise, Manchego Risotto, Broccolini*

## THIRD

Homemade Crème Brûlée

Homemade Caramel Flan

Chocolate Mouse



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# SIZZLE DINING MENU

3-Course Dinner • Choice of one dish from each course

**\$39 PER PERSON**



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE



## STARTERS

### SOUP OPTIONS

Marco Seafood Chowder • Chef's Soup of the Day • Veggie Chili

### SALAD OPTIONS

CJ's House Salad • Caesar Salad

## ENTRÉES

### THE "SIZZLE" CATCH

Chef's creation of locally caught fresh fish

### PORK CHOP

12 OZ hand-cut pork chop grilled & served with Korean BBQ sauce

### CANADIAN SNOW CRAB LEGS

One-pound cold water snow crab legs

## DESSERT

### CHOC'LATE LOVIN' SPOON CAKE

Chocolate pudding between layers of dark,  
moist chocolate drenched chocolate cake

### KILLER KEY LIME PIE (GF)

Light & creamy key lime pie in a buttery gluten-free  
graham cracker crust, served with fresh whipped cream

**CANNOT BE COMBINED WITH ANY OTHER OFFERS.**

*\*CONSUMER INFORMATION: 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 or undercooked meat, and should eat all fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 64D-3.040(8), FL Administrative Code*

# THE CLAW BAR

NAPLES

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Flounder Frites

*Crispy Fried Flounder, Bayou Remoulade,  
Rocket Salad, Frites*

### Oyster Po' Boy

*Fried Oysters, Bayou Remoulade,  
Datil Slaw, Parmesan Fries*

### Blackened Shrimp & Grits

*Shrimp, Creamy Cheddar Grits,  
Tasso Ham, Sautéed Spinach*

### Mediterranean Bowl

*Grilled Chicken, Garden Greens, Chickpea,  
Feta, Tomato, Cucumber, Zaatar Balsamic*

## SECOND

### Seasonal Sorbet

### Beignets

*Chocolate & Caramel Sauces*

## SIZZLE DINING COCKTAIL

### Sizzling Paloma \$15

*21 Seeds Hibiscus Grapefruit, Grapefruit, And Lime Juice, Agave, Spiced Rim*



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.

# THE CLAW BAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Fried Artichoke Hearts

*Lemon Garlic Aioli*

Lemon Ginger Watermelon Salad

*Spiced Toasted Pepitas, Mixed Greens, Watermelon, Basil, Feta, Lemon Ginger Dressing*

Baked Oysters Alciatore

*Cream, Spinach, Bacon, Pernod, Citrus Beurre Blanc*

Scallops On The Half Shell

*Wakame, Sweet Chili Sauce, Pickled Red Onion*

## SECOND

Charleston Chicken

*Roasted Organic Half Chicken, Sweet Potato Spaetzle, Shaved Brussels Sprouts, Pickles, Buttered Hot Sauce*

Crab Cake Frites

*Bayou Remoulade, Rocket Salad, French Fries*

Carolina Campanelle

*Farmhouse Cheddar, Pulled Pork, Datil Pepper Slaw, Green Onion*

Mediterranean Grilled Swordfish

*Israeli Couscous, Tomatoes, Kalamata Olives, Cucumber, Feta, Lemon Caper Beurre Blanc, Crispy Capers*

The Sea BLT

*Chilled Lobster, Shrimp, & Crab Salad, Fried Green Tomatoes, Bacon, Corn, Arugula, Smoked Tomato Vinaigrette*

Salmon With Lobster Tail +\$10

*Dukkah Spice, ½ Grilled Lobster Tail, Bearnaise, Cauliflower Risotto, Asparagus*

## THIRD

Seasonal Sorbet

Beignets

*Chocolate & Caramel Sauces*

## SIZZLE DINING COCKTAIL

Sizzling Paloma \$15

*21 Seeds Hibiscus Grapefruit, Grapefruit, And Lime Juice, Agave, Spiced Rim*



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# C-LEVEL RESTAURANT & COCKTAIL BAR

BONITA SPRINGS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### House Salad

*Arcadian Mixed Greens, Honey Sherry Vinaigrette,  
Baby Heirloom Tomatoes, Red Onion, English Bleu Stilton*

### Soup Du Jour

*Rotating Daily*

### Black Grouper Ceviche

*Fresh Black Grouper, Tiger Milk, Green Apple, Heirloom Tomatoes,  
Grapes, Cilantro & Lime, Served With White Corn Tortilla Chips*

### Garlic Shrimp & Toasted Cheese Bread

*Sautéed Jumbo Tiger Shrimp In A Chardonnay Roasted Garlic Sauce.*

## SECOND

### Branzino Provencal

*Pan Roasted With Fine Herbs & Lemon Beurre Blanc*

### Local Mushroom Pasta

*Cognac Truffle Cream, Seared Local Mushrooms, Shaved Parmesan & Fettuccini*

### Crunchy Grouper

*Tropical Aioli, House Rice, Sesame Ginger Toasted Almonds*

### C-Level's Pork Chop

*Char-Grilled Bone In Pork Chop Finished With Apple Cider Gastrique*

### Faroe Islands Salmon

*Pan Seared, Blackened, Lemon Beurre Blanc*

## THIRD

### Chocolate Ganache Cake

### Ice Cream Sundae

### Lemon Mascarpone Cake

## SIZZLE DINING COCKTAIL

C-Level Bramble \$10

*Gin, Blackberry Puree And Lime*



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# 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*



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# THE CONTINENTAL

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Continental House Salad

Escarole Caesar

*Parmigiano, Brioche Croutons*

Heirloom Tomato Carpaccio

*Cucumber, Ricotta, Pistou*

Crab Soufflé

*Mustard Sauce*

## SECOND

Seafood Of The Day

Parmesan Crusted Chicken Breast

*Lemon-Basil Beurre Blanc, Petite Vegetables*

Meatloaf

*Sherry, Mashed Potatoes*

Zucchini Cannelloni

*Almond Ricotta, Cherry Tomatoes, Basil, Cashew Butter*

Piedmontese 12oz. Hanger Steak

Piedmontese 12oz. New York Strip Loin +\$12

Creekstone Farms 6oz. Filet Mignon +\$12

## THIRD

Key Lime Blackberry Pie

Chocolate Cheesecake Mousse Pie

Warm Cinnamon-Sugar Doughnuts

*With Salted Caramel Sauce*

## SIZZLE DINING COCKTAIL

Peach White Negroni \$12

*McQueen & The Violet Fog Gin, Merlet Crème de Peche,*

*C. Comoz, Lillet Blanc, Peach, Orange, Aromatics*

Strawberry Hibiscus Spritz \$12

*Grainger's Vodka, Prosecco, Strawberry, Hibiscus*



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# COTE D'AZUR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Cote D'Azur House Caesar Salad

*Romano Cheese, Pickled Anchovy, Brioche Croutons*

Prince Eduard Island Mussels

*Chardonnay, Garlic Butter, Basil Pesto*

Lobster Bisque

Cassiolette D' Escargot (+\$5)

*Garlic, Basil, Parsley Butter*

## SECOND

Espelette Seared Branzino

*Rock Shrimp And Ratatouille Beurre Blanc*

Veal Piccata

*Angel Hair Pasta, Button Mushrooms, Parsley Caper Butter*

Slow Braised Short Rib Bourguignon

*Sweet Onion, Mushroom, Baby Carrots And Creamy Mashed Potato In Red Wine Sauce*

Roasted Crispy Duck (+\$15)

*Glazed Pear, Cranberry Apple Chutney, Butternut Squash And Sweet Potato, Black Currants And Cherries, Orange Zest And Green Peppercorn Port Wine Sauce*

Black Angus Filet Mignon Au Poivre (+\$20)

*Flambe Cognac, 3 Peppercorn Sauce Au Poivre, Haricot Verts, Yukon Mashed Potato*

## THIRD

Tira Mi Su

*Anglaise And Berries*

Lemon Tart

*Chantilly Cream And Berries*

Profiterole (+\$5)

*Vanilla Gelato, Hot Belgium Chocolate Sauce*



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## Sizzle Dining MENU

**3-Course Meal • \$29 Per Person**  
**Choice of one dish from each course**



### FIRST COURSE

*Choice of cup of soup or House/Caesar salad*

**Seafood Gumbo** A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

**Lobster Bisque** Rich lobster stock simmered with sherry, cream & spices. Topped with black caviar & chopped lobster tail. Served with crostini.

**House New England Clam Chowder** Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

**Deep Lagoon's House Salad** A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & shredded cheddar jack cheese, tossed in our lemon dijon dressing.

**Caesar Salad** Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

### SECOND COURSE

**Tropical Mahi** Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.

**Cedar Plank Salmon** Bourbon glazed salmon, grilled on a cedar plank. Paired with mashed sweet potatoes & a squash medley.

**Chili Rub Tripletail** Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over saffron yellow rice & chef's select vegetable.

**Chicken Marsala** Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms.

### THIRD COURSE

**Slice of Key Lime Pie** - Served slightly frozen

**Pineapple Upside Down Cake**

*Cannot be combined with any other offers except Summer of Wine.*

*Fresh • Local • Social*

**DEEPLAGOON.COM**

# DEL MAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Mixed Greens Salad

*Manchego Cheese, Marcona Almonds, Lemon EVOO (GF/V)*

### Roasted Cauliflower

*Sweet Onion Tahini, Chili Relish, Dates (GF/V)*

### Yellowfin Tuna Tartare

*Calabrian Chili, Cucumber,  
Olive Tapenade, Green Tahini (GF)*

## SECOND

### Scallops

*Romanesco, Couscous, Roasted Pepper Purée, Preserved Lemon*

### Swordfish

*Marinated Olives, Pine Nuts, Confit Potatoes,  
Saffron Tomato Sauce (GF)*

### Half Roasted Chicken

*Curried Carrots, Sunflower Seeds, Za'atar (GF)*

## THIRD

### Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel,  
Whipped Mascarpone, Saba*

### Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble (GF)*

## SIZZLE DINING COCKTAIL

### Watermelon 75 \$12

*Botanist Gin, Watermelon,  
Lemon, Prosecco*



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# DEL MAR

NAPLES

3-COURSE DINNER • \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tomato Salad

*Heirloom Tomatoes, Marinated Feta,  
Red Onion, Bell Pepper, Cucumber Vinaigrette*

### Charred Octopus

*Bell Pepper Vinaigrette, Onion, Cilantro Pesto, Espelette*

### Loaded Hummus

*Pomegranate Braised Lamb, Green Tahini*

## SECOND

### 8oz. Filet

*Hearth Roasted Peppers, Zucchini, Red Onions,  
Lemon Gremolata, Aged Balsamic*

### Lobster Spaghetti

*Sweet Garlic Tomato Sauce, Parmigiano Reggiano, Calabrian Chili*

### Branzino

*Olive Oil Crushed Potatoes, Radicchio,  
Frisée, Lemon Caper Vinaigrette*

## THIRD

### Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel,  
Whipped Mascarpone, Saba*

### Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble (GF)*

## SIZZLE DINING COCKTAIL

### Watermelon 75 \$12

*Botanist Gin, Watermelon,  
Lemon, Prosecco*



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# DISTRICT

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tuna Stack Tostada

*Hawaiian Ahi Tuna, Avocado, Wakame, Spicy Sauce*

### Shrimp Tempura

*Hot Crispy Tempura Shrimp, Yum Yum Sauce*

### Side Chick Truffle Fries

*Truffled Waffle Fries, Shaved Pecorino*

## SECOND

### Make Rolls (Choose 2)

**Vegetarian** - Heart Of Palm, Cucumber, Asparagus, Avocado, Soy Paper

**California** - Jumbo Lump Blue Crab, Cucumber, Scallion, Avocado, Masago

**Tempura Crusted Tuna** - Spicy Bluefin Tuna, Cucumber, Scallion, Togarashi Butter

**Yellowtail Ponzu** - Hamachi, Cucumber, Avocado, Jalapeno, Ponzu

**Salmon Lover +\$4** - Smoked Salmon, Cream Cheese, Avocado,

*Capers, Fresh Salmon, Dill, Everything Seasoning*

**Beef Carpaccio +\$8** - Beef Tenderloin, Tempura Asparagus, Blue Crab,

*Black Garlic Aioli, Truffled Micro Greens*

**Over The Top +\$10** - Lobster, Tuna, Avocado, Cucumber, Soy Paper,

*Topped With Lobster Tempura, Lump Blue Crab, Wasabi Mayo*

## THIRD

### Matcha Crème Brulee

*Matcha Infused Custard, Crisp Caramelized Sugar, Fresh Berries*

### Brownie Ala Mode

*Warm Homemade Brownie, Vanilla Bean Ice Cream, Chocolate Ganache*

## SIZZLE DINING COCKTAIL

### Head In The Clouds \$10

*Ciroc Vodka, Falernum, Nigori Sake, Egg White*



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# DORONA STEAKHOUSE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Beet And Goat Cheese

*Baby Greens, Orange Segments, Hazelnut Vinaigrette*

### Tomato Panzanella

*Sweet Corn, Basil, Sourdough, Cucumbers*

### Sauteed Mussels

*Coconut-Yellow Curry, Cilantro, Green Onion*

### Crispy Stuffed Wagyu Beef Olives

*Lemon Zest, Stracciatella Cheese Fonduta*

### Crispy Baby Shrimp

*Zucchini, Eggplant, Red Bell Pepper, Bourbon Tartar Sauce*

## SECOND

### Seared Chicken Breast

*Golden Raisin & Eggplant Caponata, Maderia Jus*

### Bucatini

*Short Rib & Smoked Tomato Ragu, Pecorino*

### Fillet Of Branzino

*Parsnip Puree, Broccolini, Cherry Tomato*

### Fresh Horseradish Crusted Beef Tenderloin

*Smashed Fingerling, Tomato Choron*

## THIRD

### Chocolate Gelato Sundae

### Lemon Olive Oil Cake With Blueberries

### Key Lime Crème Brûlée



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# THE EATERY BY RYAN

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Mandarin Chicken Walnut Half Salad

*Grilled Chicken, Mandarin Oranges, Dried Cranberries,  
Walnuts, Feta Cheese, Onions & Mandarin Sesame Dressing*

### Italian Half Salad

*Salami, Ham, Pepperoni, Tomato, Roasted Red Pepper  
With Balsamic Reduction & Balsamic Vinaigrette*

### Fried BBQ Chicken Half Salad

*Fried Chicken, Tomatoes, Red Onion, Cucumbers, Cheese, Crispy Wontons & Ranch*

### Teriyaki Chicken Half Salad

*Grilled Teriyaki Chicken, Tomatoes, Cucumbers,  
Sunflower Seeds, Crispy Wontons & Mandarin Sesame Dressing*

### Loaded Potatoes

*Potatoes With Jalapenos, Cheese, Bacon And Ranch Drizzle*

## SECOND

### The Wasabi

*Turkey, Bacon, Pepper Jack, Lettuce & Tomato  
Served On An Everything Bagel With Cucumber & Wasabi Mayo*

### Garlic Club Wrap

*Turkey, Ham, Bacon Lettuce, Tomato, Fried Onions, American Cheese & Garlic Mayo*

### Chicken Cheesesteak

*Fried Onions & Cheese*

### Turkey, Bacon & Cheddar Panini

*With Tomato & Honey Mustard*

## SIZZLE DINING COCKTAIL

Any Flavor Mimosa \$5



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# EL GAUCHO TRATTORIA

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Wedding Soup

Pasta Fagioli

House Salad

Caesar Salad

## SECOND

Carbonara

*Guanciale, Black Pepper, Fresh Egg, Pecorino Romano Cheese*

Manicotti

*Filled With Ricotta, Marinara Sauce, Mozzarella Au Gratin*

Shrimp Sundried Tomato Pesto

*Shrimp, Sundried Tomato Paste, Served With Pasta*

Penne A La Primavera

*Penne With Vegetables (add chicken or shrimp)*

Pizza

*Margaretha, Pepperoni, Hawaiiiana, Di Morrones Roasted Peppers,  
Chicken BBQ, OR Chicken Buffalo*

## THIRD

Tiramissu

Limoncello

Chocolate Cake



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# EL GAUCHO TRATTORIA

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Bruschetta

*Bread, Tomato, Garlic, Shaved Parmesan*

### Arancini Rice Balls

*Deep Fried Cheese Rice Balls*

Wedding Soup OR Pasta Fagioli

Caesar Salad OR Arugula Salad

## SECOND

### Scalopini Mushroom Porcini

*Chicken OR Veal Served With Pasta*

### Gamberetto

*Jumbo Shrimp Flambe Consomme Cream Topped With Collosal Shrimp*

### Penne A La Privamera

*Penne With Vegetables (add chicken OR shrimp \$5)*

### Frutti Di Mari

*Seafood, Tomato Sauce, Served With Pasta*

## THIRD

Tiramissu

Limoncello

Chocolate Cake



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# FATHOMS

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Salt & Pepper Crispy Calamari**

*Fathoms Spicy Marinara Sauce*

**Tsunami Roll**

*Ahi Tuna, Spicy Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction*

**Black & Blue Bread**

*Gorgonzola Cream Cheese, Mixed Green, Cherry Tomatoes, Aged Balsamic Reduction*

**Chicken Potstickers**

*Ginger Lime Ponzu*

**Fried Goat Cheese & Beet Salad**

*Panko Crusted Goat Cheese, Organic Mixed Green, Red Beet, Candied Walnuts,  
Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction*

**Tropical Ahi Tuna (+\$5)**

*Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion*

## SECOND

**Oven Roasted Antarctic Salmon**

*Egg Fettuccini, Roasted Tomato, Spinach, Lemon Capers Piccata, Tomato Compote*

**Cape Harbour Street Mac & Cheese**

*Jumbo Shrimp, Crab Meat, Andouille Sausage, Monterey Jack & Cheddar Cheese, Cajun Cream Sauce*

**Honey Smoked BBQ Ribs**

*House Made Coleslaw, Whipped Potatoes*

**1/4 Lbs Maine Lobster Roll**

*Celery Mayonnaise, Toasted New England Bun, Fries*

**Pan Roasted Sea Scallops (+\$10)**

*Spinach, Roasted Tomato, Egg Fettuccini, Aged Parmesan Cream*

**New York Steak Frites (+\$10)**

*Bistro Fries, Seasonal Vegetables, Cracked Pepper Demi-Glace*

## THIRD

**Key Lime Pie**

*Graham Cracker Crust, Wild Berry Coulis,  
Whipped Cream, Strawberry Pearls*

**Dulce De Leche Chocolate Mousse**

*Brittany Sea Salt Biscuit, Dulce Caramel Pearls*



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# THE FIRESTONE GRILL ROOM

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

French Onion Soup

*Beef Broth, Three Onion, Crouton, Gruyere*

Steak Tartare

*Filet, Onions, Capers, Parsley, Egg Yolk, Toast Points*

Peanut Chicken Satay

*Chicken Thigh, Soy, Lime, Ginger, Peanut Dipping Sauce*

## SECOND

Chicken Cacio E Pepe

*Fresh Pasta, Pecorino, Black Pepper, Chicken Thigh*

Salmon Florentine

*Spinach, Mushroom, Phyllo, Lobster Cream Sauce*

Flank Steak Diane

*Whipped Potato, Grilled Asparagus, Mushroom Cream Sauce*

## THIRD

Blueberry White Chocolate Cheesecake

*Whipped Cream, Berry Coulis*

Chocolate Lava Cake

*Molten Center, Vanilla Ice Cream, Seasonal Berries*

## SIZZLE DINING COCKTAIL

Spicy Mango Margarita \$10

*Don Julio Blanco, Mango Puree, Sour, Lime, Tajin Rim*



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# FISHTALE GRILL by MERRICK SEAFOOD

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Cup Of Seafood Chowder  
Cup Of Lobster Bisque  
Small Chop Salad  
Small Wedge Salad  
Coconut Shrimp  
Oysters On The Half Shell  
Shrimp Cocktail  
Ginger Tuna

## SECOND

Tuna Poké  
Shrimp Scampi  
Chicken Piccata  
Petite Filet & Shrimp  
Fish & Chips  
Coconut Salmon Salad

## THIRD

Key Lime Pie  
Death By Chocolate  
Churros



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.

# FLEMING'S STEAKHOUSE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### French Onion Soup

*Baked With Gruyere & Parmesan Cheese*

### Caesar Salad

*Hearts Of Romaine, Parmesan, Fried Capers,  
Crisp Prosciutto, Herbed Crostini*

## SECOND

### Barbecue Scottish Salmon Fillet

*Mushrooms, Barbecue Glaze*

### Double Breast Of Chicken

*Roasted, White Wine, Mushroom, Leek, Thyme Sauce*

### Newport Filet

*6oz. Cut, Served With Flemings Potatoes*

*Upgrade Options: 8oz. Filet \$61, 11oz Filet \$68, C.A.B. Ribeye \$67*

### Over The Top Choices

*Tuffed Poached Lobster Béarnaise & Caviar +\$22*

*Diablo Shrimp Spicy Barbecue Butter Sauce Béarnaise +\$18*

*Jumbo Lump Crabmeat Oscar Style With Béarnaise Sauce +\$19*

*Crispy Maitake Mushroom Tarragon Aioli +\$15*

## THIRD

### Cheesecake

### Chocolate Goopy Brownie



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# FRESH CATCH BISTRO

FORT MYERS BEACH

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Mozzarella Caprese

*Fresh Mozzarella, Red Beefsteak Tomatoes, Evoo, Balsamic Glaze, Fresh Basil*

### Mussels

*Black Mussels, Lemon Grass Tomato Broth, Garlic Crostini*

## SECOND

### Grouper

*Grilled, Blackened Or Fried. Citrus Ginger Glaze, Tropical Fruit Salsa Or Lemon Butter  
Choice Of Two Sides: Baked Or Mashed Potato, Citrus Rice, Chef's Vegetables*

### 12oz. NY Strip

*Center Cut, Mushroom Cognac Demi Glace,  
Choice Of Mashed Or Baked Potato And Chef's Vegetables*

## THIRD

### Key Lime Pie

### Chocolate Overload Cake



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# GATHER

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Spicy Shrimp (+\$5)**

*Chorizo, Cilantro, Lime, Seared Bread*

**Street Corn Arancini**

*Corn Cream, Jalapeno, Queso Fresco, Togarashi*

**Crispy Eggplant Parmesan**

*Roasted Tomato Sauce, Mozzarella, Ricotta*

**Crispy Brussels Sprouts**

*General Tso, Sesame, Crispy Garlic, Cashews*

**Chopped Salad**

*Romaine, Tomatoes, Bacon Bits, Crispy Parmesan, Gather Ranch*

## SECOND

**Gather Rigatoni**

*House Hot Sausage, Mozzarella, Parmesan Streusel, Alla Vodka*

**Seared Salmon**

*Sriracha Honey Glaze, Japanese Sweet Potato, Maitake, Black Garlic*

**Fried Chicken & Mac N' Cheese**

*Crystal Macaroni, New School American Cheese*

**Scallops (+\$10)**

*Whipped Corn, Chorizo, Bell Peppers, Jalapeno, Togarashi*

**Wagyu Skirt Steak (+\$15)**

*Marble Potato Bravas, Chimichurri*

## THIRD

**Toasted Almond Crème Brûlée**

*Chantilly, Candied Almonds*

**Hot Fudge Sundae**

*Warm Brownies, Caramel, Roasted White Chocolate Gelato,  
Peanut Butter Cookie Crumb, Chantilly*



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# GRAPPINO

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Puzzoletto Bruschetta

*Roasted Red Peppers, Soppresata, Gorgonzola, Pistachios*

### Garlic Soup

*Italian Ham, Leeks, Chili Pesto*

### Beet Salad

*Red Beets, Green Apple, Goat Cheese, Balsamic, Apricot, Candied Hazelnuts*

### Caprese Salad

*Fior Di Latte Mozzarella, Vine Ripe Tomatoes, Basil, Olive Oil*

### Tuna Crudo

*Watermelon, Red Onion, Jalapeno, Micro Basil, Lime*

### Mushroom Arancini

*Crispy Risotto, Parmesan, Truffle Aioli*

## INTERMEZZO

### Supplemental Pizza Course +\$9

*Choice Of Calabrese, Meatball & Ricotta, Or Margarita*

## SECOND

### Bucatini Alle Vongole

*Littleneck Clams, Toasted Garlic, Bottarga*

### Potato Gnocchi

*Fennel Sausage, Swiss Chard, Gorgonzola Dolce, Walnuts*

### Grilled Lamb T-Bone

*Braised White Beans, Brussel Sprouts, Guanciale Demi*

### Lasagna Melanzana

*Grilled Eggplant, Smoked Scamorza, Balsamella, Marinara*

### Pan Roasted Triple Tail

*Summer Vegetables, Fingerling Potatoes, Saffron-Tomato Nage*

## THIRD

### Mini Basque Cheesecake

### Classic Tiramisu

### Hazelnut Bomboloni



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# THE HANGOUT BY TWO GUYS

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Grandma's OG Meatballs

*(3) Hand-Rolled Meatballs Made From Grandma's OG Recipe,  
Falisi's Secret Marinara Gravy*

### Chicken Parmesan

*Tender Chicken Breast Coated With Our Two Guys' Signature Breading,  
Our Family's Secret Marinara Gravy, Melted Mozzarella, Pasta*

## SECOND

### Papa Larry's Cheesecake

*4" NY Style Cheesecake, Chantilly Cream, Fresh Berries*



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# THE HANGOUT BY TWO GUYS

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Crab Stuffed Mushrooms

*Italian Blend Of Seasonings & Herbs, Chopped Crab*

### Let's Dip

*Eggplant & Roasted Leek Dip With House Baked Garlic Bread*

### Pesto Pasta

*Gulf Coast Lemon Garlic Shrimp,  
Roasted Cherry Tomatoes, Shallot, Spinach*

## SECOND

### Chicken Parmesan Alla Vodka

*Our Classic Breaded Fried Chicken Breast With  
Chef's House Vodka Sauce, Melted Mozzarella, Pasta*

### Chef Cody's Signature Pasta

*Tomato & Cream Artichoke Sauce, Italian Sausage*

### Blackened Local Gulf Grouper +\$10

*Rice & Beans, Chopped Chili Confetti*

## THIRD

### Italian Cannoli

### Peanut Butter Shooter

### Crème Brûlée Cookies



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# HARVEST & WISDOM

AT SHANGRI-LA SPRINGS • BONITA SPRINGS

2-COURSE BRUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Organic Baby Spinach Salad V & GF

*Spiced Almonds, Apricots, Apples, Sweet Onion, Carrots, And Poached Pears With An Organic Raspberry And Shangri-La Honey Vinaigrette*

### Smoked Tomato Bisque V & GF

*Garden Pesto And Warm Pepita Encrusted Goat Cheese Fritter*

## SECOND

### Smoked Tofu And Vegetable Curry V & GF

*Cashews And Toasted Peanuts In A Lime Infused Curry Sauce With Garden Spices And Herbs And Organic Rice*

### Coconut Encrusted Sea Scallops GF

*Served With A Vanilla Scented Shangri-La Garden's Sugar Pineapple Puree With Sweet Potato Flan And Mango Ginger Chutney*



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# HYDE N CHIC RESTAURANT

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Today's Catch Of Oysters

*Poached Or Raw Oysters, Dashi Gel, Crispy Chicken Skin, Cucumber, Chive Oil*

### Wild Mushroom Bisque

*Roasted Chanterelles, Shitake, Loins Maine Mushroom, Shaved Summer Truffle, Crème Fraiche Chantilly, Walnuts Oil, Dehydrated Mushroom Parmesan Tuile*

## SECOND

### Saffron Tortellini

*Nigerian Prawn Mousseline, English Peas, Cara Cara Orange Beurre Blanc, Micro Tangerine Mixed Greens*

### Green Asparagus Salad

*Grilled & Poached Asparagus, Red Beet-Coddled Farm Egg, Mache Greens, Truffle Croutons*

## THIRD

### Mediterranean Spiced Chicken Roulade

*Whole Organic Chicken, Salsa Verde, Applewood Smoked Polenta, Chicken Jus*

### 1.25 Lbs. Ghanaian Spiced Maine Lobster (+ \$10)

*Farmers Mikes Green Beans, Jollof Rice, Pickled Red Onions, Parsley, Cilantro*

## DESSERT (+\$10)

### Chocolate Gelato

CHOOSE FROM:

*Chocolate Gelato, Brown Butter Soil, Coconut Crumble, Rose Water Gel*

OR

*Mousse Au Chocolate, Strawberry Gel, Fresh Mint Espuma*



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# IZZY'S FISH & OYSTER

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

Choice Of Appetizer & Entree OR Entree & Dessert  
*beverage, gratuity, and tax not included*

CHOICE OF

Appetizer & Entree OR Entree & Dessert

## FIRST

Tsunami Oysters

*Soy Mignonette, Seaweed Salad, Chili Crisp*

Grouper Fingers

*Gouchujang Tartar Sauce, Lemon*

## SECOND

Mediterranean Shrimp Salad

*Tomato, Feta, Chickpea, Cucumber, Onion, Parsley, Mint, Lemon Vinaigrette*

Mahi Burrito

*White Rice, Black Beans, Pico de Gallo, Crema, Cheddar Jack, Guac, Blackened Fish*

Snapper Rueben

*Broiled Fish, Sauerkraut, Russian Dressing, Rye Bread, Fries*

## THIRD

Cinnamon Toast Bread Pudding

*Cereal Milk Anglaise, Fruit Loop Gelato, Caramel*

Chocolate Creme Brulee

*Whipped Cream, Berries, Mint*



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# IZZY'S FISH & OYSTER

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Manhattan Clam Chowder

*Oyster Crackers, Parsley*

Duck Eggroll

*Confit Meat, Hoisin Glaze, Napa Cabbage, Sweet Chili Sauce*

Octopus Ceviche

*Red Onion, Hot Pepper, Lime Juice, Cilantro, Avocado, Plantain Chips*

## SECOND

Crab Crusted Sole

*Haddock Pinwheel, Roasted Red Potato, Haricot Vert, Old Bay Beurre Blanc*

Cajun Shrimp Alfredo

*Fettuccine, Sausage, Cajun Seasoning, Parm*

Surf & Turf (+ \$8)

*Grilled Sirloin, Buttered Shrimp Skewer, Mashed Potato, Broccolini, Au Poivre*

## THIRD

Cinnamon Toast Bread Pudding

*Cereal Milk Anglaise, Fruit Loop Gelato, Caramel*

Chocolate Creme Brulee

*Whipped Cream, Berries, Mint*

## SIZZLE DINING COCKTAIL

Ocean Foam \$10

*Ketel One Peach & Orange Blossom Botanical,  
St-Germain, Muddled Cucumber, Lemon Juice, Simple Syrup,  
Egg White, Topped With Cracked Black Pepper*



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# JWB GRILL

FORT MYERS

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Ceviche

*Fresh Local Fish, Aji Amarillo Crema, Cancha Corn, Red Onion, Cilantro, Yucca Chips*

### Tuna Poke

*Sushi Rice, Ponzu Sauce, Diced Avocado*

### Caesar Salad

*Romaine Hearts, Sourdough Croutons, Parmigiano Reggiano, House Caesar Dressing*

### Radicchio Salad

*Radiccio, Arugula Mix, Walnuts, Currants, Pecorino-Romano, Citrus Vinaigrette*

## SECOND

### Short Rib

*With Polenta, Green Beans And Demi-Glace*

### Roasted Cauliflower Cutlet

*Chermoula Marinated, Chimichurri, Parsnips Purée, Raisins, Walnut, Peppadews*

### Seafood Linguini

*Calamari, Shrimp, Clams, Cherry Tomatoes*

### Salmon

*With Couscous Salad And Tahini Cream Sauce*

### Chicken Au Jus

*Grilled Broccolini, Fingerling Potatoes, Wild Mushroom*

## THIRD

### Raspberry Sorbet

### Key Lime Pie

### Chocolate Mousse Cake

## SIZZLE DINING COCKTAIL

Caymus California Cabernet \$20/glass



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# LUNCH AT KEEWAYDIN'S

## 2 COURSES FOR \$29 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

SERVED FROM 11:00AM TO 3:30PM, DAILY

### FIRST COURSE

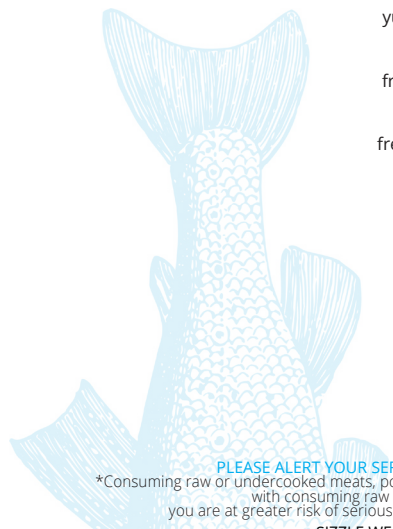
CHOICE OF ONE

- |  |  |
|--|--|
| <b>ISLAND CRAB CO. DIP</b><br>smoked fish, shrimp, tortilla chips                | <b>CLAM CHOWDER</b><br>creamy broth of clams, yukon gold potatoes, bacon   |
| <b>CEVICHE SALAD</b><br>tortilla chips   | <b>CONCH FRITTERS</b><br>homemade key lime mustard   |
| <b>CHIPS AND SALSA</b><br>homemade salsa   | <b>FARMER'S MARKET</b><br>artisan lettuces, mandarin orange, watermelon,<br>local tomatoes, banana vinaigrette                                     |
| <b>GAZPACHO</b><br>greek yogurt, cucumber  | <b>CITRUS CAESAR</b><br>chopped romaine mix, parmesan crisp, sourdough croutons,<br>your choice of classic caesar or smoked oyster-caesar dressing |
| <b>CARIBBEAN CHOWDER</b><br>gulf seafood, littleneck clams, plantain, yuca chips |  |

### SECOND COURSE

CHOICE OF ONE

- FISH TACOS**  
mahi mahi, cole slaw, black garlic aioli, avocado crema, flour tortilla
- KFC SANDWICH**  
sweet and spicy glazed crispy fried chicken, red cabbage slaw, cilantro aioli, brioche bun
- CUBANO SANDWICH**  
slow roasted mojo pork, smoked ham, swiss cheese, dijonaise, pan sobao bread
- CLASSIC CHEESEBURGER**  
lettuce, tomato, onion, american cheese, toasted brioche bun
- 
- FRIED GROUPER SANDWICH**  
boston bibb, sliced tomato, onion, remoulade, brioche bun (add 10)
- AHI TUNA POKE BOWL\***  
yuzu soy, mango, avocado, lump crab, crispy wontons (add 10)
- FRIED SHRIMP N' CHIPS**  
french fries, cole slaw, key-lime mustard, cocktail sauce (add 5)
- CRAB CAKE**  
french fries, cole slaw, key-lime mustard, cocktail sauce (add 10)
- CLASSIC GROUPER AND CHIPS**  
french fries, cole slaw, remoulade, cocktail sauce (add 10)



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. 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.

SIZZLE WEEK \$29 LUNCH MENU. OFFERED 09/05/24 - 09/25/24. KEEWAYDIN'S 09.05.24



# SIZZLE DINING AT KEEWAYDIN'S

3 COURSES FOR \$39 PER PERSON  
PLUS 30% OFF ALL BOTTLES OF WINE

SERVED FROM 4:30PM TO CLOSE, NIGHTLY

## FIRST COURSE

CHOICE OF ONE

**KEY WEST PINK SHRIMP COCKTAIL**  
cocktail sauce

**FRIED OYSTERS**  
chipotle aioli

**CARIBBEAN CHOWDER**  
gulf seafood, littleneck clams, plantain, yuca chips

**NEW ENGLAND CLAM CHOWDER**  
creamy broth of clams, yukon gold potatoes, bacon

**CITRUS CAESAR**  
chopped romaine mix, parmesan crisp, sourdough croutons,  
classic caesar or smoked oyster-caesar dressing

**BAKED STUFFED OYSTERS**  
creamy spinach, andouille sausage, jalapeno, parmesan cheese

**ISLAND CRAB CO. DIP**  
smoked fish, shrimp, tortilla chips

**COCONUT MUSSELS**  
coconut milk, cilantro, grilled bread

**FARMER'S MARKET**  
artisan lettuces, mandarin orange, watermelon, local tomatoes,  
banana vinaigrette

**GAZPACHO**  
greek yogurt, cucumber

## SECOND COURSE

CHOICE OF ONE

**CLASSIC GROUPER AND CHIPS**  
french fries, cole slaw, remoulade, cocktail sauce

**FRIED SHRIMP N' CHIPS**  
french fries, cole slaw, key-lime mustard, cocktail sauce

**FISH TACO**  
mahi mahi, cole slaw, black garlic aioli, avocado crema, flour tortilla  
served with chips and salsa

**SEAFOOD PASTA**  
shrimp, clams, mussels, olive oil and garlic sauce, linguini

**GRILLED ISLAND CHICKEN**  
summer vegetables, roasted corn, mashed potatoes,  
sugar shack sauce

**BLACKENED MAHI MAHI**  
mango papaya salsa, roasted sweet potatoes

**ROASTED SNAPPER**  
summer vegetables, cilantro-lime rice,  
coconut-red pepper sauce (add 10)

**BRAISED SHORT RIB**  
guava BBQ, sauteed baby bok choy, mashed potatoes (add 10)

**CRAB STUFFED HOG FISH**  
cilantro-lime rice, sauteed spinach, tomato-scampi sauce (add 10)

**RUM GLAZED SALMON**  
creamy corn cous cous, sauteed green beans (add 10)

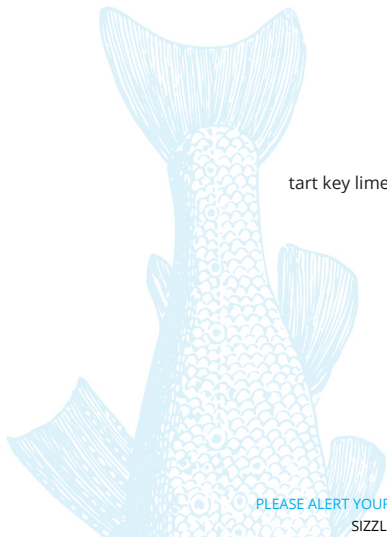
**CRAB CAKE**  
french fries, cole slaw, key-lime mustard, cocktail sauce (add 10)

## THIRD COURSE

CHOICE OF ONE

**CLASSIC KEY LIME PIE**  
tart key lime custard, toasted mile high meringue, brown butter graham cracker crust

**PASSION FRUIT CHEESECAKE**  
vanilla chantilly, passion fruit coulis, buttery almond crust



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SIZZLE WEEK \$39 DINNER MENU. OFFERED 09/05/24 - 09/25/24. KEEWAYDIN'S 09.01.24

# KEYLIME BISTRO

BOCA GRANDE

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Soup Of The Day

**\*Bistro Salad**

*Baby Mixed Greens, Kalamata Lack Olives, Picked Red Onions, Roasted Red Peppers, Crumbled Blue Cheese, Baby Tomatoes, And Basil, Served With Balsamic Vinaigrette*

*\*Vegan Choice Would Be No Cheese*

**Coconut Shrimp Deep Fried**

*Coconut Battered Shrimp, Served With A Horseradish Orange Marmalade Sauce OR Cocktail Sauce*

## SECOND

**Chicken Caesar Wrap**

*Blackened Or Grilled Chicken Breast, Romaine Lettuce, Tomatoes, Pickled Red Onions, Parmesan Cheese, Caesar Dressing In A Tortilla Wrap, Served With Fruit And Coleslaw*

**\*Veggie Sandwich**

*Grilled Portabella Mushroom Served With Grilled Onion, Roasted Red Peppers, And Goat Cheese, With A Keylime Aioli, Served With Fruit And Coleslaw*

*\*Vegan Choice Would Be No Goat Cheese*

## SIZZLE DINING COCKTAIL

**Amaretto Paradise \$14**

*Amaretto Liquor, Malibu Rum, Melon Liquor, Pineapple Juice, Finished With A Slice Of Pineapple*



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# KEYLIME BISTRO

BOCA GRANDE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Crab Cake

*Pan-Fried Crab Cake With A Side Of Keylime Aioli*

### \*Caesar Salad

*Romaine Lettuce, Parmesan Cheese, Croutons*

### Fried Calamari

## SECOND

### Chicken Piccata

*Pan Fried Chicken Breast With White Wine, Lemon, Caper, Butter Sauce  
Served With Yellow Rice & Vegetable Of The Day*

### \*Seafood Risotto

*Shrimp, Scallops, Mussels, Fish Tips, Garlic, Fresh Tomatoes,  
Risotto Served With A Tomato Cream Sauce  
Served With The Vegetable Of The Day*

### Pasta Primavera

*Garlic, Broccoli, Asparagus, Onions, Mushrooms, Peppers,  
Spinach Sautéed And Served With Penne Pasta With  
Your Choice Of \*Marinara Sauce Or Alfredo Sauce*

## THIRD

### Award Winning Keylime Pie

### Chocolate Decadence Cake

### \*Sorbet

## SIZZLE DINING COCKTAIL

### Amaretto Paradise \$14

*Amaretto Liqueur, Malibu Rum, Melon Liqueur,  
Pineapple Juice, Finished With A Slice Of Pineapple*



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# LA FONTANELLA RISTORANTE

BONITA SPRINGS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cannelloni

*Fresh Made Crepe Stuffed With Veal, Chicken, And Spinach  
In A Bechamel Sauce, Basil Pesto, Pomodoro Sauce*

### Smoked Provolone Fritto

*From Scratch Marinara And Chipotle Aioli*

### La Fontanella Meatballs

*Veal And Pork In Marinara, Shaved Parmesan*

### Fresh PEI Mussels

*Tomato/Cream Sauce With Garlic, Basil, And Pernod*

## SECOND

### Cream Of Porcini And Wild Mushroom Bisque

*With Black Truffle Oil*

### Caesar Salad

*Crisp Romaine Hearts, Smoked Bonito Infused Caesar Dressing,  
Garlic Croutons, Shaved Grana Padano Cheese*

### Caprese Burrata

*Heirloom Tomatoes, Artisan Greens, Basil,  
Extra Virgin Olive Oil, Aged Balsamic Reduction*

## THIRD

### Cacio E Pepe Con Manzo

*Bucatini Pasta, Pecorino Romano Cheese, Fresh Pepper, Beef Tenderloin, Spinach*

### Capellini Terra Mare

*Shrimp, Mushrooms, Tomato, Arugula, Angel Hair, White Wine Butter Sauce*

### Rigatoni Alla Bolognese

*A Savory Tomato Cream Meat Sauce With Basil And Parmesan*

### 6oz. Filet

*Porcini Herb Butter, Garlic Mascarpone Mashed, Veg  
Add Bernaise OR Porcini Sauce +\$3 / Add Shaved Truffles +\$5*

### Pollo Romano

*Pecorino Romano Cheese, Egg Wash,  
Lemon Beurre Blanc, Creamy Parmesan Risotto, Veg*

### Halibut Italiano

*Herb Crusted, Mediterranean Slaw, Garlic Mascarpone Mashed*

## SIZZLE DINING COCKTAIL

### White Peach & Florida Mango Sangria \$7

*Pinot Grigio Wine Fortified And Rested Overnight With  
Fresh White Peaches, Lemons, Limes, And Ripe Florida Mangos*



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.

# LA FONTANELLA RISTORANTE

FORT MYERS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cannelloni

*Fresh Made Crepe Stuffed With Veal, Chicken, And Spinach  
In A Bechamel Sauce, Basil Pesto, Pomodoro Sauce*

### Smoked Provolone Fritto

*From Scratch Marinara And Chipotle Aioli*

### La Fontanella Meatballs

*Veal And Pork In Marinara, Shaved Parmesan*

### Fresh PEI Mussels

*Tomato/Cream Sauce With Garlic, Basil, And Pernod*

## SECOND

### Cream Of Porcini And Wild Mushroom Bisque

*With Black Truffle Oil*

### Caesar Salad

*Crisp Romaine Harts, Smoked Bonito Infused Caesar Dressing,  
Garlic Croutons, Shaved Grana Padano Cheese*

### Caprese Burrata

*Heirloom Tomatoes, Artisan Greens, Basil,  
Extra Virgin Olive Oil, Aged Balsamic Reduction*

## THIRD

### Cacio E Pepe Con Manzo

*Bucatini Pasta, Pecorino Romano Chese, Fresh Pepper, Beef Tenderloin, Spinach*

### Capellini Terra Mare

*Shrimp, Mushrooms, Tomato, Arugula, Angel Hair, White Wine Butter Sauce*

### Rigatoni Alla Bolognese

*A Savory Tomato Cream Meat Sauce With Basil And Parmesan*

### 6oz. Filet

*Porcini Herb Butter, Garlic Mascapone Mashed, Veg  
Add Bernaise OR Porcini Sauce +\$3 / Add Shaved Truffles +\$5*

### Pollo Romano

*Pecorino Romano Cheese, Egg Wash,  
Lemon Beurre Blanc, Creamy Parmesan Risotto, Veg*

### Halibut Italiano

*Herb Crusted, Mediterranean Slaw, Garlic Mascapone Mashed*

## SIZZLE DINING COCKTAIL

### Lavender Haze Martini \$7

*Ketel One, Cointreau, Lavender Syrup,  
Lemon Juice, Splash Prosecco*



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# THE LAKEHOUSE KITCHEN & BAR

BABCOCK RANCH

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Pickled Chips

*Golden Brown Deep Fried Served With A Buffalo Ranch*

### Pretzel Bites

*Dusted With Salted And Served With A Queso Blanco*

### House Salad

*Heritage Mixed Greens, Sweet Red Onion, Baby Grape Tomatoes  
And Cucumber Served With Balsamic Vinaigrette*

### Soup Of The Day

## SECOND

### Ribeye Sandwich

*Fresh Shaved Ribeye Coated With Melted Swiss Cheese,  
Lettuce, Tomato, Onion And Horseradish Aioli*

### Chicken Caesar Wrap

*Fresh Mixed Greens, Parmesan Cheese, Grilled Chicken,  
Tossed In Our Caesar Dressing Inside A 12 Inch Tortilla*

### Buffalo Chicken Wrap

*Fresh Mixed Greens, Baby Grape Tomatoes, Grilled Chicken,  
Tossed In Buffalo Sauce With Your Choice Of A Side Of Ranch Or Blue Cheese*

## SIZZLE DINING COCKTAIL

### Strawberry Limonata \$10

*Ciroc Limonata, Strawberry Puree,  
Lemonade, Simple Syrup*



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# THE LAKEHOUSE KITCHEN & BAR

BABCOCK RANCH

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Margarita Flatbread

*Fresh Tomato, Mozzarella Cheese, Toasted On A Flatbread, Topped With Basil And Balsamic Glaze*

### Egg Rolls

*Stuffed With Chicken, Corn And Black Beans, Served With House Remoulade*

### Chicken Pot Stickers

*Deep Fried Golden Brown Pot Stickers Stuffed With Fresh Veggies And Lemongrass Chicken, Served With A Sweet Thai Chili Sauce*

### House Salad

*Heritage Mixed Greens, Sweet Red Onion, Baby Grape Tomatoes And Cucumber Served With Balsamic Vinaigrette*

### Soup Of The Day

## SECOND

### Chicken Parmesan

*Fettuccine With Our Signature Pomodoro Sauce Topped With Crispy Chicken Breast Covered In Mozzarella And Parmesan Cheese*

### Seared Salmon

*Hand Cut Salmon Fillet Served Over Seasonal Veggies, And Risotto Sprinkled With Shaved Pecorino Cheese*

### New York Strip +\$10

*10oz Hand Cut And Served With Mashed Potatoes, And Brown Gravy Along With Seasonal Veggies*

## THIRD

### Tiramisu

### Key Lime Pie

### Red Velvet Cake

## SIZZLE DINING COCKTAIL

### Strawberry Limonata \$10

*Ciroc Limonata, Strawberry Puree, Lemonade, Simple Syrup*



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# LAMORAGA

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Carrot Fritters (V)

*With A Pistachio Lemon Aioli*

Prawns

*Over Avocado And Sun-Dried Tomato Salad With A Bloody Mary Cocktail Sauce*

Stracciatella Toast

*With Roasted Cherry Tomatoes And Pesto*

## SECOND

Quinoa Crusted Duck Breast

*With Braised Red Cabbage And Mashed Potatoes*

Seared Halibut

*Over Cranberry Jasmine Rice And Squash, Zucchini And Brie Puree*

Grilled Portobello Mushroom (V)

*Served On Green Risotto With A Porcini Broth*

Lobster Ravioli (+\$10)

*Burrata Stuffed Ravioli With Maine Lobster, Corn, And Crispy Bacon, In A White Wine Butter Sauce*

Sea Scallops (+\$10)

*Seared Scallops With Broccolini Risotto Wrapped In Rice Paper,  
Finished With Pesto Sauce And Serrano Ham Leaf*

## THIRD

Lemon Raspberry Tartlet

Carrot Cake (V)

## SIZZLE DINING COCKTAIL

Porto Y Tonic \$15

*Ramos Porto Bianco, Italian Triple Sec, And Tonic*



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# LATITUDE 26

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Summer Melon Gazpacho

*Blue Crab, Heirloom Tomato, Cucumber, Marcona Almond, Basil*

### Broccoli & Buratta Salad

*Grilled Broccoli, Artichoke, Prosciutto,  
Green Goddess Dressing, Manchego  
(supplement: white anchovy \$9)*

### Classic Wedge Salad

*Iceberg Lettuce, Chopped Bacon, Red Onion, Cherry Tomato,  
6 Minute Egg, Maytag Blue Cheese & Chive Dressing  
(supplement: 2oz. blue crab \$10)*

### Pork Belly Street Tacos

*Slow Roasted Pork Belly, Black Beans, Queso, Pickled Onion, Watermelon Radish*

## SECOND

### Tiger Shrimp Carbonara

*Paccheri Pasta, Pancetta, English Peas, Shaved Pecorino Romano  
(supplement: 2oz. blue crab \$10)*

### Skirt Steak Churasco

*Potatoes Vera Cruz, Sweet Corn Ragú, Morita Pepper Purée, Chimichurri  
(supplement: tiger shrimp \$6 each)*

### Buttermilk Fried Chicken

*Melted Leeks, Asparagus, Hot Honey, Pickled Radish, Red-Eye Gravy  
(leg, thigh, and breast)*

## THIRD

### Dulche De Leche Cake

*Vanilla Bean, White Chocolate, Snicker Doodle Crumble*

### Chocolate Lava Cake

*Salted Caramel Gelato, Whip Cream*



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# LIMONCELLO

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Fiori Di Zucca Ripieni (Stuffed Zucchini Blossoms)

*Zucchini Blossoms Stuffed With Ricotta,  
Parmigiano And Prosciutto Di Parma, Homemade Pesto*

### Capesante e Polenta (Scallops)

*U10 Pan-Seared Scallops, Rosemary Polenta, Crispy Guanciale, White Wine, Cherry Tomatoes*

### Caponata Con Burrata

*Sicilian Eggplant Caponata, With Celery, Onion, Olives, Tomatoes And Fresh Burrata*

### Panzanella Di Positano (Panzanella Salad)

*Arugula, Ciliegine Mozzarella, Homemade Croutons, Cherry Tomatoes,  
Red Onions, Kalamata Olives, Balsamic Vinaigrette*

## SECOND

### Tagliolini Alla Pescatora

*Homemade Spaghetti, Shrimp, Octopus, Calamari, Clams,  
Mussels, Garlic, White Wine, Cherry Tomatoes, Parsley*

### Ravioli Alla Boscaiola

*Homemade Cheese Stuffed Ravioli, Italian Sausage,  
Crimini Mushrooms, Vodka Sauce*

### Costina Di Manzo

*Braised Short Ribs, Au Jus, Roasted Cipollini,  
Cacio-Pepe Roasted Potatoes With Guanciale*

### Branzino Mediterraneo

*Pan Seared Branzino Filet, Garlic, White Wine,  
Cherry Tomatoes, Parsley, Soft Polenta, Garlic Spinach*

## THIRD

### Caprese Al Cioccolato

*Warm Dark Chocolate And Almond Cake, Vanilla Gelato*

### Ricotta E Pistacchio

*Ricotta And Pistachio Layered Sponge Cake Pistachio Gelato*

## SIZZLE DINING COCKTAIL

Limoncello Spritz \$10

*Limoncello, Prosecco, Soda, Basil*



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# THE LODGE

FORT MYERS

2-COURSE LUNCH • \$19.00 PER PERSON

Choice Of Appetizer & Entree OR Entree & Dessert  
*beverage, gratuity, and tax not included*

CHOICE OF

Appetizer & Entree OR Entree & Dessert

## FIRST

Smoked Shotgun Shells

*Ground Beef, Cheese, Pasta Shell, Bacon*

Cheeseburger Eggrolls

*Yellow Onion, Pickles, American Cheese, Cheddar Jack, Burger Sauce*

## SECOND

Gyro

*Smoked Chicken Or Pork, Tomato, Cucumber, Onion, Lettuce, Tzatziki, Lemon, Fries*

Juicy Lucy

*8oz. Stuffed Burger, Lettuce, Tomato, Onion, Pickle, Fries*

Loaded Mac & Cheese

*Smoked Pork Or Chicken, Bacon, Pork Rinds, Green Onion*

## THIRD

Peach & Vanilla Cobbler

*Vanilla Ice Cream, Puff Pastry, Brown Sugar Crumble*

Banana Bread Pudding

*Cream Filled, Nilla Wafers, Caramelized Banana*



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# THE LODGE

FORT MYERS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Smoked Shotgun Shells

*Ground Beef, Cheese, Pasta Shell, Bacon*

Pork Belly Burnt Ends

*Slow Smoked, KC BBQ, Smoked Pineapple*

## SECOND

Gyro

*Smoked Chicken Or Pork, Tomato, Cucumber, Onion, Lettuce, Tzatziki, Lemon, Fries*

Juicy Lucy

*8oz. Stuffed Burger, Lettuce, Tomato, Onion, Pickle, Fries*

Osso Bucco (+\$10)

*Smoked Pork Shank, Dirty Rice, Asparagus, Gravy*

## THIRD

Peach & Vanilla Cobbler

*Vanilla Ice Cream, Puff Pastry, Brown Sugar Crumble*

Banana Bread Pudding

*Cream Filled, Nilla Wafers, Caramelized Banana*

## SIZZLE DINING COCKTAIL

Blueberry Pancakes Old Fashioned \$10

*Bulleit Bourbon, Maple-Brown Simple Syrup Infused With Blueberries, Bitters*



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# LOLA 41

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chopped Salad

*Romaine, Greek Olive, Marinated Feta, Pickled Pepper, Heirloom Tomato, Chickpea, Cucumber, Red Onion, Herb Vinaigrette*

### \*Poke Nachos

*Tuna, Salmon, Red Wakame, Avocado, Eel Sauce, Shiso Aioli, Wonton Chips*

### Gambas Al Ajillo

*Garlic, Chili, White Wine, Parsley*

### King Crab Rangoon

*Cream Cheese, Scallion, Sesame Oil, Serrano Sweet Chili*

## SECOND

### Grilled Bronzino

*Romesco Sauce, Herb Salad, Marcona Almonds*

### \*Salmon Lo Mein

*Water Chestnuts, Snow Peas, Broccoli, Carrot, Bell Pepper, Sorrel*

### Peking Duck Fried Rice

*Egg, Snow Pea, Carrot, Mung Bean, Orange Hoisin, Crispy Duck Skin*

### Grilled Octopus

*Preserved Lemon & Mint Gremolata, Confit Marble Potato, Ndjua Vinaigrette*

## THIRD

### Tres Leches

*3 Milk Cake, Spiced Caramel Sauce, Strawberry*

### Pretzel Parfait

*Chocolate Pretzel Crunch, Whipped Mascarpone, Dulce De Leche*

### Basque Cheesecake

*Idiazabal Cheese, Butter Crumb, Lemon/Saffron Gelato*

## SIZZLE DINING COCKTAIL

### Sunbird \$15

*Citrus Vodka, Guava, Coconut, Lime, Agave, Thai Chile*



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# LOLA 41

NAPLES

3-COURSE DINNER • \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### \*Tuna Crispy Rice

*Gochujang Aioli, Yuzu Kosho, Truffle Butter, Orange Tobiko*

### \*Toro Tartare

*Avocado Crema, Ponzu, Black Tobiko, Chive*

### \*Yellowtail Crudo

*Serrano, Sriracha, Ponzu, Micro Cilantro*

### \*Truffle Scallop Crudo

*Yuzu Truffle Soy, Truffle Aioli, Kimchi Furikake, Chive*

## SECOND

*Choice Of 2 Sushi Rolls*

### \*Maruko Roll

*Avocado, Shrimp Tempura, Topped With Spicy Tuna, Spicy Mayo, Eel Sauce*

### \*Tuna Tataki Roll

*Shrimp Tempura, Avocado, Spicy Ponzu, Micro Cilantro*

### \*Honshu Roll

*Tuna, Cucumber, Avocado Topped With Yellowtail, Togarashi, Serrano, Poke Sauce*

### \*Asahi

*Spicy Salmon, Avocado, Tempura Crunchy, Topped With Tuna, Salmon, Wasabi Mayo*

### \*Dynamite Roll

*Yellowtail, Scallions, Sriracha, Topped With Spicy Mayo, Furikake*

### \*Rainbow Roll

*Kani Kama, Avocado, Cucumber, Topped With Tuna, Salmon, Yellowtail*

## THIRD

### Tres Leches

*3 Milk Cake, Spiced Caramel Sauce, Strawberry*

### Pretzel Parfait

*Chocolate Pretzel Crunch, Whipped Mascarpone, Dulce De Leche*

### Basque Cheesecake

*Idiazabal Cheese, Butter Crumb, Lemon/Saffron Gelato*

## SIZZLE DINING COCKTAIL

### Sunbird \$15

*Citrus Vodka, Guava, Coconut,  
Lime, Agave, Thai Chile*



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# MARCO PRIME

MARCO ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Little Gem GF

*Avocado, Shaved Summer Squash, Dill, Fried Goat Cheese*

### Mix Seafood Tiradito\*

*Seasonal Fish, Mixed Seafood, Peruvian Tiger's Milk, Corn, Sweet Potato, Fried Andean Corn, Red Onions*

### Quinoa Caprese GF

*Roasted Beets, Watermelon, Micro Greens, Mint, Burrata, Basil, Balsamic, Quinoa*

### Char-Grilled Meatball

*Parmesan Foam, Tomatoes, Basil*

## SECOND

### Half Roasted Chicken

*Haricot Verts, Potatoes "Risotto Style"*

### Surf & Turf\* +\$10 GF

*Filet Mignon & Shrimp, House-Mashed Potatoes, Asparagus*

### Steak Frites\*

*Prime NY Strip, Truffle Fries, Au Poivre*

### Grouper Dynamitos\* +\$10 GF

*Spicy Blue Crab Meat, House-Mashed Potatoes, Spinach, Kimchi Butter Sauce*

### Hanger Steak

*Stir Fried Egg, Broccolini, Chimichurri, Patatas Bravas*

### Smoky Roasted Cauliflower GF

*Grilled And Marinated With Smoky Pepper Sauce, Chimichurri, Olives & Pepper Aioli*

## THIRD

### Choco-Lucuma Sundae

*Lucuma Ice Cream, Chocolate Textures*

## SIZZLE DINING COCKTAIL

2021 Prisoner Cabernet Sauvignon \$50/half bottle

*From The Most Recognizable Napa Valley Red Blend Comes A Distinct Wine. Made In The Same Iconic Style As The Prisoner Red Blend, We Proudly Introduce The Prisoner Cabernet Sauvignon. Redefining Taste Once Again.*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

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# THE MED

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tuna Tartare

*Venus Black Rice, Vegetables Medley, Sesame Seeds*

### Escargot Persille'

*French Escargot, Parsley & Butter*

### St Tropez Mussels

*Shallots, Lemon, Ginger, Saffron, Cream*

### Kale Caesar Salad

*Anchovy Croutons, Parmesan*

### Eggplant Rollatina

*Mozzarella, Tomato Sauce*

## SECOND

### Pollo Alla Milanese

*Organic Breaded Deep Fried Chicken, Arugola, Cherry Tomatoes, Shaved Parmesan*

### Filet Mignon Au Trois Poivres +\$10

*8oz. Filet Green Black & Pink Peppercorn Sauce, Truffle Fries*

### Pistachio Encrusted Salmon

*Arugula, Fresh Orange, Fennel Citrus Dressing*

### Fusilli Zucchini Pesto And Shrimp

*Fusilli Pasta, Zucchini Pesto, Shrimp*

### Loup De La Mediterranee' +\$8

*Whole Grilled Branzino, Tomato Provencale, Balsamic & Fresh Herbs Infusion*

## THIRD

### Pistachio Tiramisu'

### Almond Panna Cotta



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# MEDITERRANO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Garbanzo, Lentil And Sweet Pea Soup

Caesar Classico

Greek Salad

*Cucumbers, Olives, Tomatoes, Red Onion, Greek Feta, Pepperoncini, Lemon-Herb-Olive Oil Dressing*

Dolmeh

*Grape Leaves Stuffed With Organic Rice, Served With Roasted Vegetable Dip And Tzatziki*

Lamb Keftedes

*Lamb Meatballs Dipped In Rosemary Mint Glace Accompanied By Homemade Tzatziki*

## SECOND

Chicken Francese

*Free Range Chicken Breast Egg Washed, Sautéed White Wine, Fresh Lemon Juice, EVOO, And Capers With Parmesan Risotto, Vegetables*

Beef Tenderloin Kabob

*Filet Of Beef Marinated With Mediterranean Spices And Home-Grown Fresh Herbs, Charbroiled, Served With Saffron Rice, Grilled Vegetables, And Tzatziki Sauce*

Branzino

*Oven Baked, Figs, Apricots, Raisins, Hint Of Lavender, Mediterranean Spices, Parmesan Risotto, Citrus Saffron Butter Sauce, Veggies*

Salmon Pappardelle Alla Toscana

*Pappardelle Pasta Tossed With Blackened Salmon, Tuscan Spiced Rustic Vegetables, Rosemary Flavored Olive Oil, White Wine, Roasted Garlic, Aged Parmesan Cheese, Olives, Roasted Tomato Sauce*

Vegan Paella

*Saffron Rice And Assorted Vegetable*

Vegetarian Delight

*Baked Tomato Stuffed With Mediterranean Couscous, Dolmeh (Grape Leaves Stuffed With Organic Rice), Sautéed Spinach With Garlic-White Wine, Seasonal Vegetable*

Spinach Pasta With Artichokes

*Fresh Rolled Spinach Fettuccine, Artichokes, Seasonal Vegetables, Light White Wine, Olive Oil, Tomato Sauce*

UPGRADE YOUR DINNER CHOICE

Carne Paella +\$15

*Saffron Rice, Chicken, Filet Mignon, Chorizo*

Paella Valenciana +\$15

*Saffron Rice, Vegetables, Shrimp, Mussels, Clams, Calamari, Chorizo & Chicken*

Lamb Shank +\$15

*Domestic Lamb Shank, Slowly Braised, Tempranillo Red Wine Sauce, Fresh Herbs, And Mediterranean Spices*

## THIRD

Key Lime Pie

Baklava



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

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# THE MELTING POT

FORT MYERS

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Cheese Fondue

*Hot Honey Alpine Or Any Of Our Cheese Fondues  
Cheese Fondues Are Accompanied By Dippers Of  
Granny Smith Apples, Fresh Breads And Vegetable Crudites*

### Add A Fresh Made Salad +\$5

*California With Raspberry Walnut Vinaigrette  
Caesar OR Melting Pot House With Peppercorn Ranch OR Sweet & Tangy Dressing*

## SECOND

### Entrée Fondue

*Entree Fondues Are Accompanied By Mushroom Caps, Herb & Parmesan Roasted Potatoes,  
Broccoli Florets And An Exotic Assortment Of Handmade Dipping Sauces  
Enjoy A Sampling, Served On A Platter For Two.*

Garlic Pepper Steak  
Herb Marinated Chicken  
Pacific White Shrimp  
Teriyaki Marinated Sirloin  
Mushroom Ravioli

*Choose Any Cooking Style But We Recommend Court Bouillon, Mojo Or Coq Au Vin*

## THIRD

### Chocolate Fondue

*Bananas Foster Or Any Of Chocolate Fondue Creations  
Dessert Fondues Accompanied By Dippers Of Strawberries, Bananas,  
Blondies, Pound Cake, Brownies, Marshmallows, Waffles & Rice Krispie Treats*



**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.

# MERCATO ITALIANO

NAPLES

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Insalata Della Nonna

*Fresh Tomatoes, Cucumber, Green Of The Day, Red Onion, Black Olives, Ricotta Salata Cheese*

### Caprese Salad

*Tomatoes, Fresh Mozzarella, Fresh Basil, Basil Pesto, Balsamic Glaze Vinegar*

*Add Prosciutto San Daniele +\$4*

### Arancino Of The Day

*Rice Ball Stuffed With Meat OR Vegetarian*

## SECOND

### Savory Of The Day

*Selection Of Different Savory Pastries*

### Panino Napoli

*Fresh Mozzarella, Tomatoes, Fresh Basil*

*Add Prosciutto San Daniele +\$4*

### Focaccia Catania

*Mortedella With Pistachio, Provolone Cheese, Eggplants, Smoked Pecorino Cream*

### Polpette Calabresi

*Beef Meatballs, Calabrian Chilly Pepper, Spicy Tomato Sauce, Basil Pesto, Fresh Basil, Ricotta Cheese*

### Pinsa Romana

*Tomato Sauce, Fresh Mozzarella, Basil, Olive Oil*

*Add Prosciutto +\$4*

### Gnocchi Alla Sorrentina

*Baked Potato Dumpling, Marinara Sauce, Fresh Mozzarella, Fresh Basil*

**ADD A DESSERT +\$5**

Slice Of Torta Della Nonna

Scoop Of Gelato

## SIZZLE DINING COCKTAIL

Special Wine Bottle Promo

*House Wine Bottle Offered At 50% OFF*



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# M'XUMA TACOS

BABCOCK RANCH

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Queso Dip

*Melted Cheese Dip With Or Without Chorizo*

### Fresh Guacamole

*Mashed Avocados With Tomato,  
Onion, Cilantro, Spices, Lime Juice*

## SECOND

### Taco Platter

*Three Tacos With Rice And Beans*

### Quesdilla

*Served With Sour Cream, Pico De Gallo,  
Rice And Beans, Or French Fries*

### Smothered Burrito

*Served With Sour Cream, Pico De Gallo, French Fries*

Proteins Available For All Three Options Mentioned Above:  
Chicken / Ground Beef / Steak / Carnitas

## SIZZLE DINING COCKTAIL

### Leslie Bonita \$15

*Maestro Dobel Diamante Tequila,  
Elderflower Liqueur, Orange, Agave*



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# M'XUMA TACOS

BABCOCK RANCH

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Queso Dip

*Melted Cheese Dip With Or Without Chorizo  
Served With Chips*

### Fresh Guacamole

*Mashed Avocados With Tomato, Onion, Cilantro, Spices, Lime Juice  
Served With Chips*

### Shrimp Ceviche

*Cooked Jumbo Shrimp In A Tomato Cocktail Sauce  
Served With Chips*

## SECOND

### Salmon Al Chiptole

*Grilled Salmon Topped With Housemade Creamy Chipotle Sauce, Served With Seasonal Vegetables And Rice*

### Carne Asada

*Seasoned Grilled Flank Steak Topped With Grilled Onions, Served With Tortillas, Rice, Beans, Guacamole*

### Chile Relleno

*Poblano Pepper In Egg Batter, Stuffed With Cheese And Grilled Chicken Or Steak,  
Topped With Red Sauce, Served With Rice, Beans, Lettuce, Pico*

### Chicken Fajita

*Sizzling Grilled Chicken Medallions, Bell Peppers, Onions, Rice, Beans,  
Sour Cream, Guacamole, Corn OR Flour Tortillas*

*Add Steak OR Shrimp +\$5 • Add Steak AND Shrimp +\$7*

### Papa Flautas V

*Mashed Potato In Three Crispy Corn Tortillas, Topped With Lettuce, Pico De Gallo,  
Avocado Jalapeno Salsa, Sour Cream & Cheese Available Upon Request*

## THIRD

### Churros

### Fried Ice Cream

### Triple Chocolate Cake

## SIZZLE DINING COCKTAIL

Leslie Bonita \$15

*Maestro Dobel Diamante Tequila, Elderflower Liqueur, Orange, Agave*



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# NAPLES COASTAL KITCHEN

BONITA SPRINGS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### New England Clam Chowder

*White Sauce, Celery, Onions, Chopped Clams, Potatoes, Herbs*

### Caesar Salad

*Romaine Lettuce, Shaved Parmesan, Seasoned Croutons, Creamy Caesar Dressing*

*Add White Anchovies +\$3*

### Beet Salad (+\$3)

*Organic Mixed Greens, Savory Beets, Mandarin Oranges, Candied Pecans, Feta Cheese*

*Balsamic Vinaigrette - Raspberry Vinaigrette - Bleu Cheese - Ranch - Honey Mustard*

### Watermelon Salad (+\$3)

*Organic Mixed Greens, Blueberries, Strawberries, Candied Pecans,*

*Fresh Watermelon, Breaded Goat Cheese Crouton, Mint*

## SECOND

### Shrimp & Grits

*Five Large White Shrimp, Andouille Sausage, Mushrooms, Caramelized Onions, Sherry Wine, Stone Ground Cheese Grits*

### Tripletail

*8oz. Fillet, Sweet, Mild Taste, Firm Texture, Served With Garlic Smashed Potatoes, Citrus Glazed Carrots*

*Grilled OR Fried • Blackened +\$1 • Piccata +\$2 • Black And Blue +\$3*

### Chicken Marsala With Linguine

*6oz. Grilled Chicken Breast, Mushrooms, Garlic Marsala Wine, Served Over Linguine Pasta, Citrus Glazed Carrots*

### Canadian Walleye (+\$5)

*8oz. Walleye Fillet, Fried, Tartar Sauce, Lemon, Served With Garlic Smashed Potatoes & Citrus Glazed Carrots*

*Almondine +\$3*

### Petite Filet & Lobster Tail (+\$10)

*4oz. USDA Choice Filet, Lightly Seasoned, 4oz. Cold Water Lobster Tail, Drawn Butter, Lemon*

*Served With Garlic Smashed Potatoes & Citrus Glazed Carrots*

### Upgrade Sides For Second Course (+\$3)

*Sweet Potato Fries • Tater Kegs (3) • Cheesy Grits • Caribbean Rice • Sautéed Mushrooms*

*Caramelized Onions • Chef Roasted Sweet Corn (Off The Cob) • Brussel Sprouts (Pecans) • Wild Rice Pilaf (Contains Bacon)*

## THIRD

### Key Lime Pie

*Homemade, Topped With Whipped Cream And Fresh Raspberries*

### Chocolate Dome (+\$5)

*Filled With Layered Chocolate And Raspberry Mousse. Topped With Fresh Raspberries*

### Crème Brûlée (+\$5)

*Homemade With A Rich Custard Base, Topped With A Sugary Crunch And Fresh Berries*

## SIZZLE DINING COCKTAIL

### Sandia Smash \$14

*Grey Goose Vodka, Muddled Basil, Watermelon, Simple Syrup, Ginger Slice, Splash Of Soda Water*



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# NEXT DOOR

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Focaccia & Knots

*Roasted Red Pepper Feta, Black Garlic Knots, EVOO*

### Tomato & Mozzarella

*Cucumber, Red Onion, 'Nduja, Parmesan, Focaccia Crumb*

### Pepperoni Roll (+\$5)

*Artisan Pepperoni, Parmesan, Mozzarella, Vodka Sauce*

### Wagyu Beef Carpaccio (+\$10) ND

*Giardiniera, Arugula, Parmesan, Pepper*

## SECOND

### Hoffman's Carbonara

*Bucatini, Sous Vide Egg Yolk, Pancetta, Pecorino*

### Blackened Salmon

*Risotto, Calabrian Chili, Peas, Broccolini, Tomato*

### Chicken Parmesan

*Radiatori, Tomato Alla Vodka, Mozzarella*

### Gnudi

*Ricotta, Parmesan, Wild Mushrooms, Marsala Sauce*

### Iberico Secreto (+\$10)

*Marble Potatoes, Olive, Roasted Fennel, Black Garlic*

## THIRD

### Cake & Ice Cream

*Chef's Selection*

### Affogato Flambé

*Kahlua & Caramel Gelato,  
Brown Butter Shortbread, Chocolate*



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# NOSH ON NAPLES BAY

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Classic Caesar Salad

*Hearts Of Romaine Tossed With House-Made Caesar Dressing,  
Crispy Capers, Parmesan, White Anchovy & Crouton*

### Nori Seared Bluefin Tuna

*With Peanut Soba Noodles, Whiskey Barrel-Aged Soy & Yuzu*

### Pork Belly Wedge

*Baby Lettuce, Tomato, Pork Belly & Blue Cheese Dressing*

### Heritage Breed Berkshire Barbecue Ribs +\$6

*18-Hour Sous Vide, Grilled With Huckleberry Bbq Sauce Served With Garlic Pickles And Pork Rinds*

### Crispy Seafood Strudel +\$9

*Multi-Layers Of Flaky Pastry Filled With Pink Shrimp, Lump Crab, Roasted Mushroom, Spinach & Smoked Gouda Cheese - Served With Passion Fruit Beurre Blanc And Topped With Truffle-Infused Honey*

### Crispy Arancino Stuffed With Beef Ragout

*Truffle Parmesan Risotto Ball, Stuffed With Beef Ragout  
And Served With Black Truffle Demiglace, And Parmesan Crema*

## SECOND

### Butter Roasted Chicken Biryani

*Lemon-Curry Brined Joyce Farm's Chicken Breast, Served Over Saffron-Scented Basmati Rice Tossed With Cashews, Cranberries, And Sweet Peppers, Served With Curry Sauce And Cucumber Chutney*

### "Everything Bagel" Crusted New Zealand Ora King Salmon

*Seared Medium, Served With Chive "Pearl" Beurre Blanc, & Creamed Cheese Potato Puree.*

### Crispy Mint Crusted Lumina Farm's New Zealand Lamb Loin +\$15

*Sous Vide 125°, Brushed With Dijon Mustard And Topped With Crunchy Mint, Served With Goat Cheese Potato Fondue, Rosemary Roasted Carrots And Finished With A Dry Creek Zinfandel Demiglace*

### Jumbo Key West Pink Shrimp Alla Vodka

*Sauteed With Garlic, Simmered In A Zesty Vodka-Creamy Marinara Sauce,  
And Tossed With House-Made Capellini Pasta*

### Butterfish +\$15

*Pacific Sablefish, Miso-Sake Bronzed, Served With Baby Bok Choy, Bamboo Rice & Miso Beurre Blanc*

### Chianti Laquered Niman Ranch Beef Short Rib +\$15

*Served Over Marscapone Anson Mills Grits, And Finished With Roasted Mushroom Braisaige*

## THIRD

### Sizzle Espresso Crème Brûlée

*Classic Vanilla Bean Creme Brulee, Lavazza Espresso Served With Fresh Berries*

### Key Lime Tartlette

*Topped With Key Lime Merangue*

### Coconut Cream Pie

*Garnished With Caramel Sauce And A Crispy Curried Banana Chip*

### Chocolate Mousse & Toffee Tort +\$6



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# OAR & IRON

NAPLES

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Wedge Salad (V)

*Iceberg Lettuce, Blue Cheese Crumbles, Crispy Bacon, Tomatoes, Blue Cheese Dressing*

### Iron Wings

*Four Crispy Wings, Celery, Carrots  
Served With Blue Cheese OR Ranch*

*Choice Of: Dry Rub, Buffalo, Mango BBQ, OR Harissa Honey*

### Crispy Pickle Chips

*Buttermilk Breaded Pickles, Firecracker Aioli*

## SECOND

### Pulled Pork Tacos

*Slow Roasted BBQ Pork, White Corn Tortillas,  
Caribbean Slaw, Pineapple Salsa, Mango BBQ Sauce  
Served With House-Made Potato Chips*

### Hot Honey Chicken Sandwich

*Rustic Piantedosi White Bread, Crispy Bayou Seasoned Chicken,  
Arugula, Sliced Tomato, Pickle Chips  
Served with House-Made Potato Chips*

### Prosciutto-Fontina Grilled Cheese

*Aged Fontina, Mozzarella, Prosciutto, Rustic Piantedosi Bread,  
Date Aioli, Served With Our Fire-Roasted Tomato Soup*

### Oar & Iron Burger

*Our Signature 8oz. Certified Angus Beef Blend Of Brisket, Short Rib, And Chuck,  
With Lettuce, Tomato, Onion And Your Choice Of Cheese  
Served With French Fries*



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# OAR & IRON

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Wedge Salad (V)

*Iceberg Lettuce, Blue Cheese Crumbles, Crispy Bacon, Tomatoes, Blue Cheese Dressing*

### Fire Roasted Tomato Soup (V)

*Creamy Fire-Roasted Tomato, Fried Basil*

### Calamari Frito

*Fried Calamari, Peppers, Firecracker Aioli*

### Pork Bao Buns

*Steamed Bao Bun, Mango BBQ Pulled Pork, Pickled Cucumber Salad, Scallions, Mango BBQ Sauce*

## SECOND

### Grilled Salmon

*Harissa Honey, Coconut-Cilantro Rice, Steamed Hericot Verts*

### Roasted Chicken

*Rosemary Roasted Chicken, Garlic Mashed Potatoes, Crispy Brussels Sprouts, Lemon Chicken Au Jus\**

### Mango-BBQ Glazed Ribs

*Mango BBQ Glaze, Twice-Cooked Plantains, Caribbean Coleslaw*

### Harvest Bucatini (V)

*Asparagus, Blistered Tomatoes, Mushrooms, Pomodoro, Shaved Parmesan, Hericot Verts  
add shrimp \$9, salmon \$10, OR chicken \$7*

### New England Steak Tips (+\$10)

*Served With Garlic Mashed Potatoes And Crispy Brussels Sprouts*

## THIRD

### A Taste Of Key Lime (V)

*House-made Coconut Graham Crumble and Key Lime Curd*

### Banana Fosters (V)

*Dark Rum Flambéed Banana Compote, Sugar-Glazed Banana, Vanilla Ice Cream, Caramel Sauce*

## SIZZLE DINING COCKTAIL

### Berry Blast \$10

*New Amsterdam Vodka, Triple Sec,  
House-Made Berry Coulis, Lemon Juice, Soda*



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# OLD VINES MERCATO

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Chicken Meatballs

*Pomodoro, House-Made Ricotta, Basil, Garlic Toast*

### Red Curry Arancini

*Manchego, Crispy Kale, Pepper Pistou*

### Crab Salad

*Cucumber Gazpacho, Radish, Crispy Pita Chips*

### Insalata Mista V GF

*Mixed Greens, Radish, Carrot, Fennel, Pickled Red Onion, Cucumber*

### Arugula + Strawberry GF

*Green Goddess, Avocado, Cherry, Candied Pecans, Crispy Quinoa, Manchego*

## SECOND

### OV Burger

*Bacon Jam, Vermont Aged Cheddar, Special Sauce*

### Tomato Soup + Grilled Cheese

*Mozzarella, Sharp Cheddar*

### Five Spiced Salmon GF

*Parsnip Purée, Acorn Squash, Turnips, Apple*

### P.E.I. Mussels

*Bacon-Leek-Potato-Saffron Cream, House-Made Crostini*

### Gulf Shrimp GF

*Harissa Marinade, White Beans, Parsley, Garlic Purée, Lemon Caper Nage*



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# OLD VINES MERCATO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Red Curry Arancini

*Manchego, Crispy Kale, Pepper Pistou*

### Burrata

*Pears, Pomegranate, Arugula, Pistachios*

### Crispy Fish Cake

*Cilantro Crema, Avocado, Orange, Tomatillo*

### Beef Carpaccio

*Marinated Mushrooms, Black Garlic, Pickled Peaches, Pine Nuts*

## SECOND

### Chicken Duo

*Sweet Potato Purée, Baby Bok Choy, Sunchokes, Cardamom Jus*

### Five Spiced Salmon

*Parsnip Purée, Delicata Squash, Turnips, Apple*

### Herb Crusted Pork Tenderloin

*Carrot Purée, Melted Leeks, Pickled Mustard Seeds*

### Sweet Potato Cavatelli

*Kale, Pearl Onions, Mushrooms, Parmesan*

## THIRD

### Apple Tartlet

*Champagne Cake, Cider Caramel, Spiced Ice Cream*

### Chocolate Torte

*Hazelnut Cremeux, Orange, Mascarpone, Espresso*



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# OLD VINES SUPPER CLUB

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

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

WEEK ONE  
SEPTEMBER 5-11, 2024

WINE PAIRING + \$35.00 PER PERSON

## FIRST

### Delicata Squash

*Pears, Cranberries, Baby Kale, Ricotta Salata, Pepitas*  
2021 Louis Jadot Rosé Of Gamay

### Salmon Crudo

*Pomegranate, Orange, Fennel, Buttermilk*  
2020 Field Recordings "Fiction" Rosé

## SECOND

### Braised Short Rib Ravioli

*Taleggio Cream, Pepper Jelly, Crispy Garlic*  
2021 Delille Cellers "Métier" Cabernet Sauvignon

### Black Cod

*Miso Glaze, Parsnip Purée, Mushrooms, Baby Bok Choy*  
2021 Cunat Family "Materra Estate" Chardonnay

## THIRD

### Crispy Chicken Roulade

*Sweet Potato Purée, Bacon, Kale, Braised Pearl Onions*  
2020 Anton Bauer Wagram Pinot Noir

### Waygu Flank Steak (+ \$10)

*Potato Pave, Chimichurri, Parsley Garlic Cream*  
2021 Torbreck "Woodcutter's" Shiraz

## FOURTH +\$14

Dessert  
Chef's Selection



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# OSTERIA CAPRI

ISLES OF CAPRI

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Caesar Salad

*Classic Caesar Salad With House Made Dressing And Croutons*

### Caprese Salad

*Tomatoes, Buffalo Mozzarella, Basil, Olive Oil, Roasted Red Peppers*

### Calamari Fritti

*Fried Calamari With Spicy Tomato Sauce*

### Vongole Cozze Arrabbiata

*Clams And Mussels In Spicy Fresh Tomato Sauce*

## SECOND

### Fettuccine Mare E Monti

*Homemade Fresh Fettuccine Pasta, Italian Sausage, Shrimp, Scallops, Sautéed With Wild Mushrooms And Green Peas In White Cream Sauce, Truffle Oil Finish*

### Lasagna Alla Siciliana

*Homemade Traditional Meat Lasagna*

### Veal Marsala

*Veal Sauteed With Wild Mushrooms, Marsala Red Wine Sauce. Served With Mixed Vegetables*

### Beef Short Ribs

*Slowly Braised Beef Short Ribs Over Homemade Gnocchi Pasta In Tomato Sauce*

### Branzino

*Oven Roasted Branzino (Mediterranean Seabass) Served With Mixed Veggies*

### Pizza Bianca

*With Black Truffle And Drizzles Of Pesto*

## THIRD

### Coconut Tiramisu

### Cannoli



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# SIZZLE DINING AT PAZZO! CUCINA ITALIANA

## 3 COURSES FOR \$39 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE

### FIRST COURSE

#### CHOOSE ONE

##### **SICILIAN MEATBALLS**

giant veal, pork and beef meatballs, fresh ricotta, sweet basil

##### **HOMEMADE BUTTERNUT SQUASH RAVIOLI**

toasted walnuts, citrus sugo

##### **CAESAR**

treviso, little gem, traditional toss, parmigiano

##### **TUSCAN KALE, ARUGULA**

radicchio bocconcini mozzarella, citrus white truffle dressing

### SECOND COURSE

#### CHOOSE ONE

##### **LINGUINI ALLA VONGOLE**

with fresh clams, white wine, garlic, olive oil, micro parsley

##### **HANDMADE RIGATONI**

spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

##### **PAPPARDELLE**

traditional veal, pork, and beef bolognese, ricotta

##### **LEMON PEPPER GROUPER**

with gulf shrimp scampi, sauteed spinach, linguini (add 15)

##### **BRANZINO "MEDITERRANEO"**

shrimp, tomato, castelvetro olives and herbs,  
lemon risotto and broccolini (add 15)

##### **SEARED SALMON**

butternut squash, cavatelli, fresh garden kale, brown sugar butter

##### **CHICKEN PARMIGIANA**

black pepper ricotta stuffing, tomato suga,  
arugula, citrus linguini, pine nuts

##### **BONE-IN CHICKEN PICCATA**

meyer lemon, gavi di gavi, linguini, crispy capers, micro parsley  
(substitute veal for 10)

##### **BISTECCA.**

NY strip steak, fresh arugula salad, citrus dressing,  
parmesan truffle fries, espresso dust (add 15)

### THIRD COURSE

#### CHOOSE ONE

##### **CLASSIC TIRAMISU**

espresso soaked lady fingers, rum laced mascarpone cream with dusting of rich dark cocoa powder

##### **CITRUS CROSTATA**

traditional Sicilian ricotta cheesecake with assorted fresh berries, citrus anglaise



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.

SIZZLE WEEK \$39 DINNER MENU. OFFERED 09/05/24 - 09/25/24. PAZZO! 09.01.24



# PINCHERS

## SIZZLE DINING MENU

**3-COURSE MEAL • \$29 PER PERSON**

**CHOICE OF ONE DISH FROM EACH COURSE**



### FIRST COURSE

**CUP OF CRAB & CORN CHOWDER OR NEW ENGLAND CLAM CHOWDER**

**SIDE CAESAR OR HOUSE SALAD**

### SECOND COURSE

**MAHI PLATTER** Choice of Fried, Grilled, Broiled or Blackened. Served with two side items.

**SHRIMP PLATTER** Choose from 9 deliciously prepared ways: Grilled, Fried, Blackened, Scampi, Peel & Eat (Hot or Cold), BBQ, Coconut, Buffalo, Boom Boom. Served with two side items.

**FAMOUS FISH & CHIPS** Alaskan Pollock served with fries and coleslaw. Can substitute for other side items.

**TEXAS TONY'S BABY BACK RIBS** Smoked and delivered daily from our lil' brother on the Naples East Trail. Baby Back Ribs served with two side items. Real Texas barbecue in a Florida seafood restaurant – who knew?

### THIRD COURSE

**SLICE OF KEY LIME PIE** Served slightly frozen.

***Cannot be combined with any other offer except Kids Eat Free.***

# RC OTTERS ISLAND EATS

CAPTIVA ISLAND

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### \*Chips & Salsa

*Corn Chips Served With Our  
Homemade Pico De Gallo*

## SECOND

### Famous Black Beans And Rice With Blackened Chicken

*An Islander Favorite And Rc Otters' Secret Recipe, Topped With Sweet,  
Diced Onion Cheddar Cheese And A Dollop Of Sour Cream On The Side*

*\*Vegan Choice Is No Chicken, Cheese, Or Sour Cream*

### \*Veggie Fajitas

*Fresh Broccoli, Zucchini, Squash Bell Peppers,  
Asparagus, Portobello Mushrooms, Cauliflower,  
And Onions In Cast Iron Skillet With All Topping*

## SIZZLE DINING COCKTAIL

### Tequila Sunrise \$9

*Tequila, Orange Juice, And Grenadine*



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.

# RC OTTERS ISLAND EATS

CAPTIVA ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Baby Greens Salad

*Crisp Field Greens And Tomatoes  
Topped With Fresh Raspberry Vinaigrette*

## SECOND

### Veggie Fajitas

*Fresh Broccoli, Zucchini, Squash Bell Peppers,  
Asparagus, Portobello Mushrooms, Cauliflower,  
And Onions In A Cast Iron Skillet With All Topping*

### Shrimp Linguini

*Fresh Gulf Shrimp With Herbs Garlic And Tomato Over Linguini,  
Topped With Marinara Sauce And Fresh Grated Parmesan Cheese*

## THIRD

### Homemade Brownie Sundae

*With Your Choice Of Hot Fudge OR Caramel*

## SIZZLE DINING COCKTAIL

### Tequila Sunrise \$9

*Tequila, Orange Juice, And Grenadine*



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# THE REAL MACAW

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Seafood Chowder

*Creamy New England Style*

Courtyard Garden Salad

*Pickled Baby Beets, Cherry Tomato, Cucumbers, Sliced Burrata,  
Chopped Egg White, Housemade Herb Ranch Dressing*

Nouveau Tuna Tartare

*Ahi Tuna, Red Onion, Capers, Avocado, Wakame Seaweed Salad, Wasabi Aioli, Garlic Toast*

Petit Trinidadian Crab Cake (+\$5)

*Our Famous Jumbo Lump Cake With New Orleans Crawfish Étouffée*

## SECOND

Tenderloin Filet (+\$6)

*Porcini Mushroom Demi-Glace, Whipped Potato, Vegetables*

Half-Roasted Chicken

*Olive Oil, Fresh Herb & Lemon-Roasted Chicken, Whipped Potato, Vegetables*

Braised Pork Shank

*Green Olive Tomato Risotto*

Monkfish Piccata

*Lemon, Capers & White White Sauce, Whipped Potato, Vegetables*

Duck Thai Noodles

*Sautéed Roast Duckling, Thai Peanut Sauce, Lo Mein Noodles*

Pan-Seared Snapper (+\$5)

*Key Lime-Thyme Sauce, House Mango Chutney, Rice, Vegetables*

Seafood Jambalaya

*Shrimp, Scallops, Andouille Sausage, Corn, Bell Peppers, Rice & Spices*

## THIRD

Key Lime Pie

*Graham Cracker Crust, Kiwi Sauce, Fresh Whipped Cream*

Gelato Du Jour



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# RIDGWAY BAR & GRILL

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## EVERY TABLE WILL RECEIVE

Parker House Rolls & GF Castelvetrano Olives  
*Sweet Butter, Coarse Salt & Pepper* & *Sautéed In Oil, Garlic & Jalapeno*

### FIRST

\*GF Soup Of The Day Or Gazpacho

*Gf Chef's New England Clam Chowder*

*Crispy Calamari*

*Fried Lemon & Shishito Peppers ~ Lemon Garlic Aioli ~ Sweet Chili Sauce*

\*GF Skillet-Roasted Mussels

*Garlic, Tomato, Wine, Lemon, Basil, Clam Juice, Butter & Olive Oil ~ Garlic Toasted Focaccia For Dipping*

GF Bayley Hazen Blue Cheese & Julienne Apple

*Walnut Oil, Fig Jam, Ciabatta Crostini*

\*GF Lump Crab & Avocado

*Gazpacho Salsa*

GF Whole Small Leaf Caesar Salad

*White Balsamic Caesar Vinaigrette*

GF Artisanal Greens

*Classic Herb Vinaigrette*

GF House-Made Mozzarella & Beefsteak Tomato

*Artisanal Greens, Basil Oil*

### SECOND

\*GF House-Made Pappardelle Bolognese

*The Classic Italian Meat Sauce*

*Chicken Pot Pie*

*Oven-Baked With A Pastry Crust, Creamy Chicken, Vegetables*

\*GF Steak Frites

*Coulotte Steak, Chimichurri, Fries*

\*GF Pan Seared Scottish Salmon

*Seasonal Succotash Of Squash, Julienne Pepper & Onions, Sweet Corn & Blistered Tomatoes*

Pan Roasted Florida Pink Shrimp

*Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy*

*Grilled Broccolini*

*Pan Roasted Farro, Onions, Red Peppers, Walnuts, Romesco Sauce, Dollop Of House-Made Ricotta*

*Braised Short Ribs*

*Crisped Onions, Mashed Potatoes, Natural Juices*

*Coq Au Vin*

*Chicken Thighs, Carrots, Onions, Pancetta, Pappardelle Pasta, Red Wine Chicken Demi*

### THIRD

Truffles Original Carrot Cake

*A 53-Year Tradition*

Key Lime Tart

*Creamy, Rich, And Topped With Sweet Cream*

House-Made Ice Creams

\*GF = Can Be Prepared Gluten-Free



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# SEA SALT

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Apple Salad

*Manchego, Pistachio, Chives*

Fritto Misto

*Green Onion, Cherry Pepper, Yuzu Kosho Aioli*

Veal Piccata Meatballs

*Burrata Potato, Baby Spinach*

Blackened Tuna

*Compressed Watermelon, Labneh, Miso, Sunflower*

Grilled Scallop

*Creamless Creamed Corn, Shoestring Potato, Red Wine Syrup*

## SECOND

Capellini Frutti Di Mare

*Mussels, Rock Shrimp, Calamari, Pomodoro*

Grilled Tiger Prawns

*Garlic Crushed Potato, Sauce Vierge*

5oz. Bavette Steak

*Shallot Tarragon Butter, Tuscan Fries, Red Wine Sauce*

Grilled Branzino

*Mascarpone Polenta, Haricots Verts, Caper Lime Butter*

## THIRD

Peanut Butter Semifreddo

*Cinnamon Chantilly, Chocolate Sauce, Macaron*

Orange Creamsicle

*Vanilla Gelato, Mandarin Granita, Honeycomb*

Coconut Panna Cotta

*Key Lime Meringue, Lime Streusel*



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# SEASONS 52

NAPLES

3-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Seasonal Cup Of Soup

Field Greens

Romaine Caesar

Watermelon And Tomato Salad

## SECOND

Rotisserie Half Chicken

Wood-Grilled Tenderloin Salad\*

Sesame-Grilled Salmon Salad\*

Wood-Grilled Shrimp And Grits

## THIRD

Mini Indulgence Dessert



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# SEASONS 52

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Seasonal Cup Of Soup

Field Greens

Romaine Caesar

Watermelon And Tomato Salad

## SECOND

Cedar Plank-Roasted Salmon\*

6oz. Wood-Grilled Filet Mignon\*

*UPGRADE: 8oz. +\$5*

Caramelized Grilled Sea Scallops

## THIRD

Mini Indulgence Dessert



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# SHULA'S STEAK HOUSE

NAPLES

3-COURSE VEGETARIAN MENU • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Spinach Salad

*Spinach And Romaine, Dried Cranberries, Candied Pecans,  
Goat Cheese, Sunflower Seeds, Strawberries, Balsamic Dressing*

## SECOND

### Cauliflower Steak

*Cauliflower Purée, Red Pepper Romesco, Herb Pine Nut Vinaigrette*

## THIRD

### Fresh Berries

*Assorted Fresh Berries In A House-Made Almond Bowl*



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# SHULA'S STEAK HOUSE

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Caesar

*Sweet Gem Lettuce, Parmesan,  
Herb Garlic Croutons, Caesar Dressing*

### Cup Of French Onion

*Caramelized Onions,  
Croutons, Provolone, Gruyere*

## SECOND

### Tenderloin Tips With Mashed Potatoes

*Cajun Spice, Béarnaise, Shula's Bbq Sauce,  
Served With House-Made Mashed Potatoes*



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# SHULA'S STEAK HOUSE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Cup Of Lobster Bisque

*Croutons, Lobster Chunks, Cream, Fennel*

Half House Salad

*Tomato, Bacon, Parmesan, Carrots,  
Egg, Scallions, Green Goddess Dressing*

## SECOND

10oz. Linz Heritage NY Strip

*With Mashed Potatoes*

Pan Seared Salmon

*With Asparagus*

## THIRD

Mini Lava Cake

## SIZZLE DINING COCKTAIL

Sizzle Old Fashioned \$8

*Benchmark Bourbon, Demerara Syrup, Bitters*



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# THE SILVER KING OCEAN BRASSERIE

FORT MYERS

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Citrus Marinated Red Snapper

*Garlic Chili Crisp, Avocado, Kumquat, Thai Basil*

Heirloom Tomato Salad

*Strawberry, Herbs, Black Garlic Whipped Goat Cheese, Almonds*

Pan Fried Veal Sweet Breads

*Confit Tomato, Chanterelle, Chive Mustard*

Baby Gem Lettuce Salad

*Pickled Shallots, Crispy Leek, Pink Peppercorn, Green Goddess Dressing*

## SECOND

8oz. Prime NY Strip

*Yukon Gold Mash, Braised Greens, Tomato-Shallot Vinaigrette, Tarragon*

Pan Roasted Scallops (2)

*Saffron Rice Pilaf, Carrot-Ginger Bisque*

Parisienne Gnocchi

*Gruyere Fondue, Chanterelles, Sweet & Sour Shallots, Parsley*

Pan Roasted Triple Tail

*Ratatouille, Red Pepper-Almond Nage, Coriander*

## THIRD

Matcha Parisienne Flan

"Strawberries & Cream"

*Lemon Marinated Strawberries, Chamomile Cream, Ginger Butter Cake*

## SIZZLE DINING COCKTAIL

Wicked Smash \$12

*Wicked Dolphin Crystal, Ragen's Orange,  
Ginger Root, Mint, Lime, Agave*



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# SIMIT

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Warm Olives

*Mediterranean Mixed Olives, Garlic Chips, Rosemary*

### Dip Trio

*Tzatziki, Beetroot Hummus, Ajvar*

### Shepherd Salad

*Tomato, Onion, Cucumber, Pepper, Olives, Parsley, Evoo, Feta, Oregano*

### Falafel

*Chickpea Fritters, Hummus, Red Cabbage, Romaine, Tahini Sauce, Yogurt Cream*

### Oven Baked Hummus +\$5

*Traditional Hummus, Aged Bulgarian Kaskaval, Served With Turkish Bubble Bread*

### Cheese Pide +\$5

*Aged Bulgarian Kaskaval & Feta Cheese Blend*

## SECOND

### Chicken Adana Kebab

*Spiced Ground Chicken Skewer, Thin Herb Village Bread, Tomato & Onion Sumac Salad*

### Shrimp Tava

*Sautéed Shrimp, Oven Roasted Tomato, Pepper, Garlic, Spinach*

### Iskender Kebab

*Thin Sliced Beef Doner, Greek Pita, Iskender Tomato Sauce, Red Pepper Paste, Yogurt*

### Guveç

*Oven Roasted Vegetable Stew, Tomato Sauce, Turkish Baldo Rice*

### The Sultan's Delight +\$10

*Six Hour Braised Lamb, Creamy Roasted Eggplant, Herb Salad*

### Pan Seared Grouper +\$10

*Grilled Eggplant, Cherry Tomatoes, Red Bell Pepper Sauté, Fresh Herb, Mediterranean Sauce*

## THIRD

### Pistachio Baklava

### Sutliac

### Chocolate Baklava +\$2



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# SNOOK INN

MARCO ISLAND

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Our World Famous Salad Bar

*Enjoy A Trip To Our Fabulous Salad Bar*

## SECOND

### Boston Lobster Roll

*Maine Lobster, Brioche Bun, Lemon, Mustard, Paprika, Butter & Celery*

### Marco Chicken Sandwich

*Brioche, L.T.O. – Grilled, Sweet & Spicy Chili OR Blackened*

### Classic Cubano

*Roasted Pork, Ham, Swiss Cheese, Mustard, Mayo & Pickles*

### French Dip

*Shaved Prime Rib, White American Cheese, Au Jus, Garlic Bread*

### Isle Burger\*

*10oz. Ground Angus Beef, Grilled To Your Liking, Brioche, L.T.O.  
Add Cheddar Cheese \$2 • Add Applewood Smoked Bacon \$3*

### Blackened Mahi Mahi Tacos

*Served With Pico De Gallo, Shredded Lettuce, Shredded Cheddar Jack Cheese, Avocado Crema, Black Beans & Rice*

### Snook Inn's Famous Grouper Sandwich +\$5

*Brioche, L.T.O. – Fried, Blackened OR Grilled*

### Shrimp & Scallops Scampi +\$10

*4 Shrimp, 3 Scallops, Lemon Butter Sauce, Sautéed Spinach With Garlic*

### Fish N' Chips +\$5

*Beer-Battered Haddock & French Fries*

### Caesar Salad

*Hearts Of Romaine, Creamy Parmigiana Dressing, Croutons, Shaved Parmigiano  
Choice Of Chicken, Shrimp, OR Salmon • Grouper +\$5*

### Tropical Salad

*Mixed Greens, Raspberries, Strawberries,  
Candied Walnuts, Pomegranate, Croutons, Avocado,  
Pickled Onions, Cucumber, Goat Cheese,  
Vanilla Apple Raspberry Vinaigrette  
Choice Of Chicken, Shrimp, OR Salmon • Grouper +\$5*



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# SNOOK INN

MARCO ISLAND

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Soup / Caesar / Salad Bar

*Your Choice!*

## SECOND

House Slow Roasted Prime Rib\*

*Queen Cut Served With Roasted Potatoes*

Luau Salmon

*Pineapple Miso Glaze, Maui Tropical Salsa, Coconut Rice, Green Beans*

Havana Chicken

*Mojo-Marinaded & Slow-Roasted Half Chicken, Black Beans & Rice*

Caribbean Mahi-Mahi

*Cajun And Jamaican Seasonings, Black Beans & Rice, Pico De Gallo, Key Lime Cajun Aioli*

Shrimp & Scallops Scampi

*4 Shrimp, 3 Scallops, Lemon Butter Sauce, Sautéed Spinach With Garlic*

Macadamia Encrusted Grouper

*Maui Tropical Salsa, Coconut Rice & Pineapple Curry Glaze*

Snook Inn Platter

*Grouper, Mahi, Shrimp, Petite Crab Cake, Asparagus, Coconut Rice, Lemon Beurre Blanc Sauce*

Honey Shiracha Snapper

*Panko Encrusted Snapper, Kimchi, Honey Sriracha Sauce, Mashed Potatoes, Asparagus*

Korean Short Ribs

*Korean BBQ Glaze, Kimchi Salad & Mashed Potatoes*

Shrimp Your Way

*White Gulf Shrimp OR Coconut Shrimp - Grilled, Blackened, OR Fried  
Served With Choice Of One Side*

## THIRD

Key Lime Pie  
Chocolate Cake



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# STONES THROW

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Goat Cheese Pillows

*Goat Cheese, Scallion, Crispy Wonton, Raspberry Sweet & Sour*

### Firecracker Shrimp

*Crispy Popcorn Shrimp, Spicy Thai Sauce*

### House Salad

*Artisan Greens, Heirloom Tomato, Cucumber, Red Onion, Hard-Boiled Egg, Chickpea, Avocado, Shallot Vinaigrette*

## SECOND

### Frenched Chicken Breast

*Sous-Vide, Yukon Gold Smashed Potatoes, Chef's Vegetables, Smoked Bacon, Mushroom Veloute*

### Pan Roasted Salmon

*Sautéed Spinach, Grilled Lemon, Dill Sour Cream*

### 8oz. Wagyu Top Sirloin

*Yukon Gold Smashed Potatoes, Chef's Vegetables*

## THIRD

### Crème Brûlée

### Key Lime Pie



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# SUNSHINE SEAFOOD

CAPTIVA ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Gnocchi

*With Your Choice Of Tomato Basil Or Gorgonzola Cream Sauce*

### Calamari Livornese

### Sauteed Brussel Sprouts

*With Goat Cheese And Pancetta*

*\*Vegan Choice: No Goat Cheese And Pancetta*

### Gorgonzola Salad

*\*Vegan Choice Would Be No Cheese*

## SECOND

### Lightly Blackened Salmon

*Served With Garlic Wilted Arugula Parmesan Risotto  
Topped With Our Mango Ber Blanc Sauce*

### Rigatoni Bolognese

*Rigatoni Served With Chef Ryan's Famous Bolognese Sauce  
Topped With A Chunk Of Burrata*

### Pesto Primavera (V)

*Linguine Served With Our Roasted Vegetables*

## THIRD

### Lemon Sorbet

### Key Lime Parfait

### Gelato

*Choose Two Scoops From The Following Flavors:  
Vanilla, Chocolate, Peanut Butter, Espresso, Pistachio*

## SIZZLE DINING COCKTAIL

### The Captiva Sunshine \$11

*Pineapple Juice, Champagne With  
A Splash Of Grenadine – A Refreshing Treat!*



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# THE SYREN

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Snow Caesar

*Black Pepper-Garlic-Citrus Dressing, Pecorino "Snow"*

### Syren Signature Salad

*Mixed Field Greens, Lo Mein Noodles, Avocado, Tomatoes,  
Mint, Cilantro, Scallion, Kimchi Vinaigrette*

### Made-To-Order Pimento Cheese

*Kenny's Kentucky Farmhouse Cheddar, Served With Crackers & Pickled Vegetables*

### \*Smoked Salmon

*Mascarpone Cream Cheese Spread, Capers, Cucumber,  
Red Onion, Fresh Dill, Lemon Extra Virgin Olive Oil*

### \*Daily Crudo

*Premium Market Catch*

## SECOND

### Cresti De Gallo Pasta

*House-Made "Joyce Farms" Italian Chicken Sausage, Pesto, Pecorino*

### Chili Lime-Roasted Fundy Bay Salmon

*Roasted Farm Vegetables, Citrus Beurre Blanc*

### Triggerfish Schnitzel

*Lemon-Caper Butter, Fennel-Dressed Arugula, Shaved Radish*

### Old School Baked Stuffed Shrimp

*Lobster & Crab Stuffed Argentine Reds, Citrus Butter, Syren Sauce For Dipping\**

### Syren Smashburger

*Twin Patties, House Pickles, American Cheese, Syren Sauce, Potato Bun*

## THIRD

### Key Lime Pie Brulée

*Kiwi Lime & Blueberry Sauce,*

*Whipped Cream, Werther's Caramel Tuille*

### Blackberry Soft Serve

*Vanilla Soft Serve, Blackberry Yuzu,  
Salted Caramel Sauce, Cinnamon Sugar Churro*



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# TABERNA OLE

FORT MYERS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Potato Leeks Soup

*Potato, Leeks, Iberico Pork Pancetta*

Burrata Cheese And Asparagus Salad

*Charcoal Grilled Asparagus, Burrata Cheese, Basil Oil, EVOO*

Garlic Shrimp +\$6

*Prawns, Garlic, Parsley, Paprika, EVOO*

Octopus Carpaccio

*Octopus Carpaccio, Arugula, Paprika, EVOO*

Dates Wrapped On Iberico Pork Pancetta

*Iberico Pork Pancetta, Dates, Chistorras Chorizo, Honey, Balsamic Glaze*

## SECOND

Linguini Bolognese

*Fresh Linguini Paste, Ground Beef, Tomato, Vegetables, Parmesan Cheese*

Trout Filet +\$6

*Seared Trout, Capers, Lemon Sauce, Roasted Vegetables*

Spanish Chicken With Mushroom Sauce

*Organic Breast Chicken, Mushrooms, Red Wine, Heavy Cream, Aromatics Herbs*

Solomillo Iberico +\$12

*Iberico Pork Tenderloin, Red Wine Reduction Sauce, Spinach Risotto*

## THIRD

Caramel Flan

Crema Catalana

Burnt Basque Cheesecake



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.



# SIZZLE DINING MENU

**3-COURSE MEAL • \$29 PER PERSON**

*Choice of one dish from each course*



## FIRST COURSE

**CUP OF CHILI**

**SIDE CAESAR SALAD**

## SECOND COURSE

**FULL RACK OF BABY BACK RIBS**

Served with two side items and Texas Toast

**BRISKET DINNER**

Served with two side items and Texas toast

**TWO MEAT SAMPLER**

Choose from the following meats: Quarter lb. of brisket (add \$1), quarter lb. of pork, 1/3 rack of baby back ribs, two bones of St. Louis style ribs, quarter chicken, one link of Texas jalapeño cheddar sausage. Served with two side items and Texas toast

## THIRD COURSE

**SLICE OF KEY LIME PIE**

Served slightly frozen

*Cannot be combined with any other offers.*

# TRUE FOOD KITCHEN

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Edamame Dumplings

*White Truffle Oil, Dashi, Thai Basil, Chef Matt's Magical Dust Veg*

### Charred Cauliflower

*Medjool Dates, Harissa Tahini, Dill, Mint, Pistachio*

## SECOND

### Organic Tuscan Kale Salad

*Organic Kale, Parmesan, Breadcrumbs, Lemon, Garlic Veg*

## THIRD

### Teriyaki Quinoa Bowl V GF

*Regenerative Quinoa Brown Rice Blend, Broccoli, Rainbow Carrots, Bok Choy, Snap Peas, Pickled Shiitake, Sesame Seeds*

### Lasagna Bolognese GF

*Diestel Farms Turkey Sausage, Mushrooms, Organic Spinach, Ricotta, Basil*

### The Grass-Fed Burger\*

*Verde Farms Organic 100% Grass-Fed Beef, Mushroom, Caramelized Onions, Organic Arugula, Parmesan, Umami Sauce*



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# TUTTI PAZZI ITALIAN KITCHEN

SANIBEL ISLAND

ONLY AVAILABLE SEPTEMBER 5th–8th and SEPTEMBER 20th–25th • DINE IN ONLY

**3-COURSE DINNER • \$39.00 PER PERSON**

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Nonna's Polenta E Polpette

*Polenta, House-Made Meatballs, Marinara Sauce, Fresh Basil*

### Funghi Stufati

*Baked Stuffed Mushrooms, House-Made Sausage, Parmigiano Cheese, House-Made Citrus Aioli*

### Insalata Cesare (Side)

*Romaine, House-Made Croutons, House-Made Caesar Dressing*

### Eggplant Caponata Bruschetta VG

*Crostini, Roasted Eggplant, Tomato, Pepper, Onion, Parmigiano Cheese, EVOO, Served Cold*

## SECOND

### Fettuccine Alfredo VG

*Fresh Egg Fettuccine, Cream, Butter, Pecorino Romano & Parmigiano Cheeses*

*GF Penne – Extra Charge*

### Linguine Con Vongole E Salsiccia

*House-Made Sausage, Clams, Garlic Chardonnay Butter Sauce, Lemon, Basil, EVOO*

*GF Penne – Extra Charge*

### Pollo Alla Piccata

*Chicken Cutlet, White Wine Lemon Butter Sauce, Capers, Vegetable And Potato Of The Day*

### Pappardelle With Short Rib +\$10

*Egg Pappardelle, Shredded Braised Short Rib, Veal Demi-Glace, Merlot, Onion, Bell Pepper*

### Wood Fired 12 Inch Pizza Classico

*Choice Of Any Pizza On Our Menu*

*Additional Toppings And Gluten Free Crust – Extra Charge*

## THIRD

### Cannoli VG

*House-Made Ricotta And Mascarpone Filling, Pistachio, Chocolate Chips*

### Tiramisu VG

*House-Made Tiramisu, Mascarpone, Espresso, Chocolate, Brandy, Lady Fingers*

### Limoncello Flute VG

*Lemon Gelato, Limoncello Sauce*

## SIZZLE DINING COCKTAIL

### Amalfi Lemon Drop \$10

*Malfy Con Limone Gin Or Ketel One Citroen Vodka,  
Caravella Limoncello, House-Made Sours, Sugar Rim*

*MENU GUIDE: GF = Gluten Free • VG = Vegetarian • EVOO = Extra Virgin Olive Oil*



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# Two Fillets CHEF'S SPECIALS



## Sizzle Dining Menu

\$39 Three-Course Menu

No other discounts apply. No Substitutions. No Sharing



### Choice of Appetizer

½ Caesar Salad

Cup of New England Clam Chowder

Thai Steak Calamari

½ House Salad

Cup of Seafood Gumbo

Mussels Sorrento

### Choice of Entrée

**Basil Pesto Shrimp** Egg noodle pappardelle pasta sauteed in a pesto cream with cherry tomatoes, pine nuts and shaved parmesan.

**Parmesan Crusted Flounder** Seared crisp and served with a lemon caper Beurre Blanc, sided with squash medley and butter whipped potatoes.

**Tropical Mahi** Blackened Fresh Mahi served over sweet potato mash and fried plantains topped with rum butter and pineapple salsa.

**Cedar Plank Salmon** Bourbon glazed center cut organic salmon with mashed sweet potatoes and vegetable medley.

**6 oz. Ebony Prime Filet Mignon** served with your choice of two sides. *Additional 5 Dollars*

**8 oz. Ebony Prime Filet Mignon** served with your choice of two sides. *Additional 10 Dollars*

### Choice of Dessert

**Cast Iron Chocolate Chip Cookie a la mode**

**World Famous Key Lime Pie**

**30% OFF ALL BOTTLES OF WINE!**  
**7 DAYS A WEEK!**

*Valid for dine-in only. Not valid with any other offers or discounts, including lunch specials.  
Valid through September 30, 2024*

CONSUMER ADVISORY: 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.  
Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.



**SEAFOOD • STEAK • MARKET**

**TWOFILLETS.COM**



# TWO MEATBALLS IN THE KITCHEN

CAPE CORAL

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### The Tour

*Meatball (1), Mozzarella Squares (2), Stuffed Shell (1)*

### Spicy Fried Cauliflower

*Ranch Dipping Sauce*

## SECOND

### Rigatoni Antonio

*Grilled Chicken, Mushrooms, Sun-Dried Tomatoes, Light Tomato Cream Sauce*

### Grouper Francese

*Egg Washed, White Wine Lemon Butter Sauce, Pasta*

### Chicken Parmesan

*Breaded, Tomato Sauce, Melted Mozzarella, Pasta*

## THIRD

### Rainbow Cake

### Chocolate Mousse



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# TWO MEATBALLS IN THE KITCHEN

FORT MYERS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Shrimp Bruschetta

*Gorgonzola Cream Sauce, Crostini*

Eggplant Stack

*Breaded Eggplant, Tomato Sauce, Melted Mozzarella*

## SECOND

Luigi's Favorite

*Baked Rigatoni, Meatball, Ricotta, Bolognese, Melted Mozzarella*

Fettuccine Mare E Monte

*Scallops, Shrimp, Mushrooms, Asparagus, Sun-Dried Tomatoes, Vodka Sauce*

Rosemary Garlic Chicken

*Roasted Quarter Leg Chicken, Garlic, Rosemary, Thyme, Lemon Butter Sauce, Mashed Potatoes*

## THIRD

Tiramisu

Cannoli



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# U.S.S. NEMO

NAPLES

2-COURSE LUNCH • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Creamy Corn & Fish Chowder

*Fish, Clam Juice, Bacon, Vegetables*

### Hot & Crunchy Grouper Appetizer

*Fried, Sweet & Spicy Crust, Pineapple, Pecan, Mango Sauce*

### Seafood Ceviche

*Sea Bass, Shrimp, Snapper, Octopus, Grilled Pineapple, Ginger And Lime Juice*

### Arugula Salad

*Red Pepper, Truffle Aged Pecorino Cheese. Lemon-Extra Virgin Olive Oil Dressing*

### Poutine

*French Fries, Wisconsin Cheese Curd And A Special Gravy*

## SECOND

### Crispy Fish Tacos

*Guacamole, Tomato, Cheese, Lettuce, Coleslaw*

### Salmon Poke Bowl

*Avocado, Pickled Ginger, Wakame, Onions, Edamame, Scallions, Cilantro, Cucumber, Pepper, Wasabi Mayo, Eel Sauce  
(Sub. Salmon For Fried Octopus +\$5)*

### Bento Box #3

*Fish And Shrimp Tempura, Tataki Tuna, Miso Dressing Salad, Steamed Rice*

### Grilled Salmon Salad

*Spinach, Bean Sprouts, Carrot, Pecans, Miso Dressing And Tomato Oil  
(Sub. Salmon For Octopus +\$5, OR Grouper +\$3)*

### Volcano Yellowtail Snapper

*Grilled Fillet Topped With A Melting Asian Aioli, Natural Sauce, Wok Vegetables, Steamed Rice  
(Reg, Spicy OR Indian)*

### Admiral Tso's Cauliflower OR Chicken

*Tender Bite-Size Cauliflower Or Chicken Tempura, Fragrant Sweet & Sour Sauce, Jasmine Rice And Wok Stir-Fry Asian Vegetables*

### Nemo Miso Sea Bass (+\$5)

*Rice, Asparagus, Carrot Tempura, And Our Famous Citrus- Ginger Butter Sauce*



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# U.S.S. NEMO

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Creamy Maine Lobster Soup**

*Saffron, Sherry, Lobster*

**Salmon (Raw) Won-Tacos**

*Asian Mayo, Scallions, Tobiko, Cucumber  
(Regular OR Spicy)*

**Seafood Ceviche**

*Sea Bass, Shrimp, Snapper, Octopus, Grilled Pineapple, Ginger, Lime Juice*

**Grilled Mediterranean Octopus (+\$7)**

*Asian Pear, Chick Peas, Macadamia Nuts, Romesco Sauce, Black Garlic Emulsion*

**Arugula Salad**

*Red Pepper, Truffle Aged Pecorino Cheese, Lemon-Extra Virgin Olive Oil Dressing*

## SECOND

**Volcano Yellowtail Snapper**

*Grilled Fillet Topped With A Melting Asian Aioli, Natural Sauce, Wok Vegetables, Steamed Rice  
(Regular, Spicy OR Indian)*

**Grilled Branzino**

*With Sautéed Artichokes, Pesto Potato, Feta Cheese, Tomato-Olive, Pine Nuts, With A Warm Vinaigrette*

**Lobster & Shrimp Pappardelle Pasta**

*Cold Water Lobster, Applewood Bacon, Leeks, Corn, Peas And Lobster Infused Creamy Tomato Sauce*

**Admiral Tso's Cauliflower OR Chicken Tempura**

*Fragrant Sweet & Sour Sauce, Jasmine Rice, Wok Stir-Fry Asian Vegetables*

**Nemo's Ultimate Miso Sea Bass (+\$10)**

*With Truffle-Lobster Risotto, Grilled Asparagus, Bok Choy Tempura,  
And Our Famous Citrus-Ginger Butter Sauce*

**Second Course Add-Ons**

*Foie Gras +\$16 • U8 Scallop +\$15/ea.*

## THIRD

**Fresh Coconut Cream Pie**

*White Chocolate Shavings, Toasted Coconut*

**Nut & Pear Bread Pudding**

*Warm With Nutmeg Caramel, White Chocolate*

**Chocolate Decadence**

*70% Cocoa Premium Flourless Cake, White Chocolate Ice Cream, Pistachio Brittle*

## SIZZLE DINING COCKTAIL

**The Sizzlito \$9**

*Rhumbero, Fresh Lime Juice, Mint And Redbull*

**White Wine Cruise \$18**

*Uma Pinot Grigio, Stoneleigh Sauvignon Blanc, Château de la Deidiere Rose*

**Red Wine Cruise \$20**

*Schug Pinot Noir, Catena Malbec, Substance Cabernet Sauvignon*



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# VERANDA E

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Chilled Avocado Soup

*Summer Corn Salsa*

Spicy Tuna Bundt

*Avocado, Sushi Rice*

Asian Pear Salad

*Humboldt Fog, Candied Walnut, Refreshing Tarragon Vinaigrette*

## SECOND

Grilled Skirt Steak

*Smoked Butter, Yukon Gold, Asian Bean*

Mango Ginger Salmon

*Organic Rice, Asian Spinach*

Banana Leaf Papillote Malaysian Cod

*Cauliflower, Edamame, Coconut Rice*

Korean Fried Chicken

*Asian Spinach, Purple Smashed Potato*

Miso Glazed Eggplant Steak

*Asian Spinach, Tahini Labneh, Pistachio*

## THIRD

Ginger Crusted Key Lime Pie

Hand Whipped Lemon Ginger Ice Cream V



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# VERANDA E

NAPLES

3-COURSE DINNER • \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Thai Lobster Thermidor

*4oz. Lobster Tail, Red Curry*

Coconut Ginger Mussels

*Lemongrass, Kefir Lime, Chili Pepper*

Beetroot Carpaccio

*Marinated Sheep/Goat Feta, Baby Arugula*

## SECOND

8oz. Filet

*Pavo Potatoes Asparagus*

*Supplement 4oz. Lobster Tail +\$15*

Vermicelli Crusted Monkfish

*Coconut Beurre Blanc. Bamboo Rice*

Grilled Lamb Rump

*Sweet Pea And Parsnip Purées*

Shawarma Pork Chop

*Grilled Peaches, Smashed Purple Potato*

Pulled Oyster Mushrooms Peas And Edamame

*Roasted Garlic Yogurt, Peanuts*

## THIRD

Coconut Cream Pie

Peanut Butter Crunch Pie

Ginger Crusted Key Lime Pie



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# WARREN AMERICAN WHISKEY KITCHEN

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Caesar Salad

*Baby Gem Lettuce, Shaved Salt Cured Yolks, Parmesan Crisp, Herb Rubbed Crustini*

### Grilled Octopus

*Fire Roasted Corn Salad, Confit Tomato, Sauce Soubise*

### Cauliflower KFC

*Citrus Whipped Avocado, Shaved Scallion*

## SECOND

*Add ½ Maine Lobster +\$12 • Add Shrimp +\$10*

### Miso Honey Glazed Salmon

*Cauliflower Fried Rice, Caramelized Leeks, Ginger Carrot Emulsion, Sweet Soy*

### Southwestern Chicken Roulade

*Roasted Pepper Stuffing, White Cheddar, Black Bean Puree, Potato Sofito, Salsa Roja, Salsa Verde*

### Citrus Shrimp & Mussels Bolo

*Fresh Tagliatelle, Charred Tomato, Arugula, Chimichurri, San Marzano Lobster Sauce*

## THIRD

### Bruleed Banana's Foster

*Woodinville Maple Syrup, Vanilla Ice Cream, Candied Walnuts, Bourbon Salted Caramel*

### Bread Pudding

*Walnut Streusel Topping, Bourbon Salted Caramel*

### Chocolate Cake

*Dark Chocolate Mousse, Feuilletine Crunch, Raspberry Gel*

### House Made Ice Cream (+\$5)

### Espresso/Cappuccino (+\$8)

## SIZZLE DINING COCKTAILS

### Featured Old Fashioned \$15

*Week 1 - New Riff DGH*

*Week 2 - Yellowstone DGH*

*Week 3 - 1792 BIB*



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# WARREN AMERICAN WHISKEY KITCHEN

NAPLES

3-COURSE DINNER • \$59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Wagyu Beef Tenderloin Tips

*Yukon Gold Mashed Potato, Crispy Onions, House Steak Sauce*

### Shrimp Cocktail

*House Made Cocktail Sauce, Grilled Lemon*

## SECOND

### Warren Wagyu Steak Flight

*New York Strip (MS-5) • Ribeye (MS-5) • Sirloin (MS-5)  
Saffron Mash, Creamed Spinach, Heirloom Carrots,  
House Steak Sauce, Horseradish Crema, Chimichurri*

### Grilled Surf & Turf

*Filet Mignon Medallion, ½ Maine Lobster, Tri-Color Fingerling Potato,  
Wilted Garlic Greens, Garlic Butter, Red Wine Demi Glace*

## THIRD

### Bruleed Banana's Foster

*Woodinville Maple Syrup, Vanilla Ice Cream, Candied Walnuts, Bourbon Salted Caramel*

### Bread Pudding

*Walnut Streusel Topping, Bourbon Salted Caramel*

### Chocolate Cake

*Dark Chocolate Mousse, Feuilletine Crunch, Raspberry Gel*

House Made Ice Cream (+\$5)

Espresso/Cappuccino (+\$8)

## SIZZLE DINING COCKTAILS

Featured Old Fashioned \$15

*Week 1 - New Riff DGH*

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# WATERMARK GRILLE

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### 3-Cheese French Onion Soup

*Onion Soup Baked With Swiss, Mozzarella And Parmesan Cheeses, Melted Over Crunchy Croutons*

### Buffalo Twist

*Shredded Chicken, Mozzarella Cheese And Hot Sauce, Wrapped In Won Tons,  
Served With Blue Cheese Dressing, Hot Sauce And Celery*

### Crab Cakes (+\$5)

*Blue Lump Crab Mixed With Spices And Served With A House Made Lobster Sauce*

### Fresh Wedge Salad (+\$5)

*Quartered Baby Iceberg Lettuce Topped With Caramelized Bacon,  
Blue Cheese Dressing And Baby Heirloom Tomatoes*

## SECOND

### Baked Stuffed Shrimp

*Shrimp Stuffed With Blue Lump Crab Mix And Topped With Lobster Sauce  
Add Loaded Baked Potato +\$5*

### Pepper Steak

*Sliced Filet, Sauteed With Green Bell Peppers And Onions,  
Served Over Rice Pilaf And Topped With Mushroom Wine Sauce*

### Atlantic Salmon

*Char-Grilled 7oz. Fresh Salmon Char-Grilled And Served With A House Made Lemon Dill Butter Sauce  
Add Loaded Baked Potato +\$5*

### Chicken Marsala

*Chicken Breast Sauteed With Mushrooms And Marsala Wine,  
Served With A Side Of Angel Hair Pasta, Garlic Butter And Parmesan Cheese*

### Beef Liver And Onions

*Hand Cut, Lightly Floured, Sauteed And Topped With  
Grilled Onions And Au Jus. Served With Baked Potato OR Rice Pilaf*

### Vegan Dish

*Gluten Free, Dairy Free Penne Pasta Sauteed With Asparagus, Red And Green Peppers,  
Sun Dried Tomatoes, Broccoli, Tossed In An Olive Oil, Garlic Wine Sauce*

## THIRD

### Raspberry OR Lemon Sorbet (G / DF)

*Refreshing And Light To The Palette, Served With Fresh Mint*

### Classic Thick Milkshake

*Chocolate, Vanilla Or Strawberry, Served With Whipped Cream And A Cherry*

### Chocolate Towering Cake (+\$5)

*Eye Popping Four Layers Of Moist Cake Stacked On Top Of Layers Chocolate Icing , Truly Delicious*

## SIZZLE DINING COCKTAIL

Cupcake Chardonnay OR  
Cupcake Cabernet \$30

*Full Bottle*



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# WATERMARK GRILLE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Flaming Saganaki

*Kasseri Cheese, Pan Seared, Flamed Tableside, Served With Ouzo And Fresh Squeezed Lemon*

### Fresh Caprese

*Fresh Sliced Mozzarella Cheese, Fresh Tomato And Basil,  
Drizzled With Italian Spiced Extra Virgin Olive Oil And Balsamic Glaze*

### Escargot (+\$5)

*6 Of The Best Snails You Can Get. Baked With Lots Of Fresh Bits Of Garlic  
And Butter Served With A Lemon Wedge*

### Seared Blue Fin Tuna (+\$5)

*Seared In A Layer Of Sesame Seeds & Sliced Thin,  
Served With Wasabi, Pickled Ginger And Peanut Thai Sauce*

## SECOND COURSE

### Braised Boneless Short Ribs

*With Jack Daniels Glaze Served Over Homemade Mashed Potato & Grilled Asparagus,  
Topped With Onion Strings - No Need For A Knife*

### Mini Surf & Turf

*Two 3oz. Filet Medallions And One 4oz. Maine Lobster Tail,  
Served With Grilled Asparagus And Your Choice Of Potato  
(Add Second 4oz. Lobster Tail +\$10)*

### Crab Legs Surf And Turf

*½ Lb. Golden King Crab Legs And One 3oz. Filet Medallion  
(Add Second 3oz. Filet Medallion +\$10)*

### Baked Seafood Platter

*Combination Of Shrimp, Fish, And Sea Scallops. Served With Lobster Sauce*

## THIRD COURSE

### Crème Brulé

*Slow-Cooked Custard, Homemade, Topped With Crackling Caramelized Sugar,  
Served With Whipped Cream And Fresh Strawberries*

### Reese's Peanut Butter Pie (Gf)

*Oreo Crust And Rich Peanut Butter, Served With Whipped Cream And Topped With Caramel & Fresh  
Strawberries*

### Key Lime Pie

*Traditional Florida Key Lime, Not Too Tart And Served With Whipped Cream And Fresh Lime*

### Mile High Carrot Cake (+\$5)

*Cream Cheese Layered Between Four-Layers Of Spiced Cake,  
Served With Whipped Cream And Fresh Strawberries*

## SIZZLE DINING COCKTAIL

Cupcake Chardonnay OR  
Cupcake Cabernet \$30

*Full Bottle*



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