

# 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*



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.