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

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



