

# 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*



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.