

# 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



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.