

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



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.