



DEEP LAGOON

Sizzle Dining MENU

3-Course Meal • \$29 Per Person
Choice of one dish from each course



\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE



FIRST COURSE

Choice of cup of soup or House/Caesar salad

Seafood Gumbo A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

Lobster Bisque Rich lobster stock simmered with sherry, cream & spices. Topped with black caviar & chopped lobster tail. Served with crostini.

House New England Clam Chowder Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

Deep Lagoon's House Salad A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & shredded cheddar jack cheese, tossed in our lemon dijon dressing.

Caesar Salad Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

SECOND COURSE

Tropical Mahi Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.

Cedar Plank Salmon Bourbon glazed salmon, grilled on a cedar plank. Paired with mashed sweet potatoes & a squash medley.

Chili Rub Tripletail Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over saffron yellow rice & chef's select vegetable.

Chicken Marsala Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms.

THIRD COURSE

Slice of Key Lime Pie - Served slightly frozen

Pineapple Upside Down Cake

Cannot be combined with any other offers except Summer of Wine.

Fresh • Local • Social

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