



Two Fillets CHEF'S SPECIALS



Sizzle Dining Menu

\$39 Three-Course Menu

No other discounts apply. No Substitutions. No Sharing



Choice of Appetizer

½ Caesar Salad

Cup of New England Clam Chowder

Thai Steak Calamari

½ House Salad

Cup of Seafood Gumbo

Mussels Sorrento

Choice of Entrée

Basil Pesto Shrimp Egg noodle pappardelle pasta sauteed in a pesto cream with cherry tomatoes, pine nuts and shaved parmesan.

Parmesan Crusted Flounder Seared crisp and served with a lemon caper Beurre Blanc, sided with squash medley and butter whipped potatoes.

Tropical Mahi Blackened Fresh Mahi served over sweet potato mash and fried plantains topped with rum butter and pineapple salsa.

Cedar Plank Salmon Bourbon glazed center cut organic salmon with mashed sweet potatoes and vegetable medley.

6 oz. Ebony Prime Filet Mignon served with your choice of two sides. *Additional 5 Dollars*

8 oz. Ebony Prime Filet Mignon served with your choice of two sides. *Additional 10 Dollars*

Choice of Dessert

Cast Iron Chocolate Chip Cookie a la mode

World Famous Key Lime Pie

**30% OFF ALL BOTTLES OF WINE!
7 DAYS A WEEK!**

*Valid for dine-in only. Not valid with any other offers or discounts, including lunch specials.
Valid through September 30, 2024*

*CONSUMER ADVISORY: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.
Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.



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