

THE BOATHOUSE ON NAPLES BAY

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Gourmet Ravioli Trio
Coconut Battered Chicken Tenders
Lobster & Sherry Bisque
Crabbed Stuffed Artichoke Hearts
Jalapeño Bacon Wrapped Shrimp
Smoked Fish, Spinach, and Artichoke Dip

SECOND COURSE

includes House Salad, Caesar Salad, Minestrone Soup, or Fruit

Chesapeake Style Top Sirloin

Melted Blue Cheese and Crab Meat

1.25lb. Whole Maine Lobster

Filled with our Savory Crab Stuffing

Frenched New Zealand Rack of Lamb Grilled to Order

Roasted Garlic, Rosemary, and Thyme served with Mint Jelly and Demi-Glaze (add \$10)

Baked Maine Sea Scallops Rockefeller

Creamed Spinach, Fresh Garlic, Smoked Bacon, and a touch of Anise (add \$10)

Surf & Turf

6oz. Center Cut Filet, and Twin Cold Water Lobster Tails (add \$20)

THIRD COURSE

Coffee, Caramel, Vanilla, or Chocolate Ice Cream

Tres Leches Cake with your Favorite Sauce

Blondie Toffee Crunch Brownie

Crème Brule

Espresso or Cappuccino

Gluten Free Chocolate Cake



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.