

LATITUDE 26

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Classic Iceberg Wedge

Creamy Homemade Blue Cheese Dressing, Tomato, Bacon, Blue Cheese Crumbles

Bangin Tequila Shrimp

Cocktail Style Sauteed Shrimp With Tequila Salsa

Smoked Seafood Dip

A Naples Tradition, Served With Tortilla Chips

Lat 26 Wings

3 Jumbo Wings In Old Naples Buffalo, Bbq Or Sweet Chili

Add 3 More Wings \$6.00

Six Cheese Flatbread

Mozzarella, Provolone, Pecorino, Parmesan, Fontina, Mild Cheddar

Sausage, Pepperoni Ham, Bacon, Onion, Peppers add \$3 each

SECOND COURSE

ADD ONS TO ANY ENTREES

6 Sautéed 16/20 Shrimp add \$10.00

Jumbo Lump Crabmeat Sauteed Garlic Butter add \$10.00

Lobster Tail 6oz add \$16.00

Latitude 26 Grouper

Garlic & Saffron Quinoa Israeli Couscous, Cauliflower Puree, Sauteed Broccolini

Tropical Snapper

Pan Seared Red Snapper Filet Served With Cilantro Rice And Seasoned House Vegetables

Traditional Crab Boil

Our Version Of A ½ Lb Large Snow Crab Legs, Shrimp, Corn Niblets, Andouille Sausage, Red Potatoes

Half Roasted Chicken

Served With Roasted Potatoes, House Vegetables, Chimichurri Sauce

Ribeye

12oz Hand Cut Ribeye, Mashed Potatoes, Seasonal Fresh Farm Veggies, House Made Demi-Glaze

THIRD COURSE

Chocolate Downfall

Key Lime Pie

White Chocolate Raspberry Cheesecake



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

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.