

MEDITERRANO

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Garbanzo, Lentil And Sweet Pea Soup

Caesar Classico

Greek Salad

Cucumbers, Olives, Tomatoes, Red Onion, Greek Feta, Pepperoncini, Lemon-Herb-Olive Oil Dressing

Dolmeh

Grape Leaves Stuffed With Organic Rice, Served With Roasted Vegetable Dip And Tzatziki

Lamb Keftedes

Lamb Meatballs Dipped In Rosemary Mint Glace Accompanied By Homemade Tzatziki

SECOND COURSE

Chicken Francese

Free Range Chicken Breast Egg Washed, Sautéed White Wine, Fresh Lemon Juice, EVOO, And Capers With Parmesan Risotto, Vegetables

Beef Tenderloin Kabob

*Filet Of Beef Marinated With Mediterranean Spices And Home-Grown Fresh Herbs, Charbroiled,
Served With Saffron Rice, Grilled Vegetables, And Tzatziki Sauce*

Branzino

Oven Baked, Figs, Apricots, Raisins, Hint Of Lavender, Mediterranean Spices, Parmesan Risotto, Citrus Saffron Butter Sauce, Veggies

Salmon Pappardelle Alla Toscana

*Pappardelle Pasta Tossed With Blackened Salmon, Tuscan Spiced Rustic Vegetables,
Rosemary Flavored Olive Oil, White Wine, Roasted Garlic, Aged Parmesan Cheese, Olives, Roasted Tomato Sauce*

Vegan Paella

Saffron Rice And Assorted Vegetable

Vegetarian Delight

*Baked Tomato Stuffed With Mediterranean Couscous, Dolmeh (Grape Leaves Stuffed With Organic Rice),
Sautéed Spinach With Garlic-White Wine, Seasonal Vegetable*

Spinach Pasta With Artichokes

Fresh Rolled Spinach Fettuccine, Artichokes, Seasonal Vegetables, Light White Wine, Olive Oil, Tomato Sauce

UPGRADE YOUR DINNER CHOICE

Carne Paella *add \$15.00*

Saffron Rice, Chicken, Filet Mignon, Chorizo

Paella Valenciana *add \$15.00*

Saffron Rice, Vegetables, Shrimp, Mussels, Clams, Calamari, Chorizo & Chicken

Lamb Shank *add \$15.00*

Domestic Lamb Shank, Slowly Braised, Tempranillo Red Wine Sauce, Fresh Herbs, And Mediterranean Spices

THIRD COURSE

Key Lime Pie

Baklava



**\$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.