

POINT 57

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Burrata Salad

Baby Spinach, Sliced Marinated Tomatoes, Olive Oil, Balsamic Glaze, Thyme Salt

Crispy Pork Belly

Honey Glaze, Soy Bbq Sauce

Smoked Salmon Fish Dip

House Smoked Salmon, Pickled Red Onion, Capers, Crostinis

Cheese Board

Pancetta, Gorgonzola, Italian Artisan Cheese, Creamy Goat Cheese, Pita Chips, Seasonal Jam, Baby Gherkin Pickles, Candied Pecans, Fresh Honeycomb

Cast Iron Beef Tips *add \$5.00*

Blackened Filet Mignon Beef Tips, Five Cheese Fondue, Bacon, Blue Cheese Crumbles, Chives, Balsamic Toast Points

SECOND COURSE

Seafood Risotto

Scallops, Mussels, Shrimp, Peppers, Spinach, Carrots, Creamy Risotto, Chopped Parsley

Chicken Carbonara

Grilled Chicken, Linguini, Garlic, Bacon, Cream Sauce, Parmesan Cheese, Chives, Toasted Baguette

Crab & Horseradish Crusted Lane Snapper

*Panko Breadcrumbs, P57 Jasmine Rice Pilaf, Grilled Asparagus, House Made Lemon Butter
Add Grilled Scallop Skewer OR Grilled Shrimp Skewer For \$8.00*

Australian Wagyu Top Sirloin

*Grilled Center Cut, Sautéed Seasonal Veg, P57 Seasoned Potato Wedges, House Made Pineapple Steak Sauce
Add A Broiled Lobster Tail For \$14.00*

THIRD COURSE

Add Vanilla Ice Cream To Any Dessert add \$2.00

Cherry Cheesecake Parfait

Layered Graham Cracker, Cheesecake Filling, Cherry Compote.

Warm Caramelized Peach Crumble

Warm Peaches, Graham Cracker Crumble, Caramel Sauce

Lemon Pudding Cake

Lemon Zest, Sliced Kiwi, Whipped Cream



**\$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.