

SOUTH FORK GRILLE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Scallops And Succotash

Blackened Scallops, Corn Succotash (Corn, Shallots, Garlic, Grape Tomatoes, Basil, And Bacon), Side Of Jalapeño Vinaigrette

Fall Salad

Mixed Greens, Roasted Beets And Butternut Squash, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette

Buffalo Garlic Pig Wings

Pork Wings, Buffalo Glaze, Blue Cheese Crumbles

SECOND COURSE

Panko Crusted Snapper

Vegetable Orzo, Grilled Asparagus, Lemon Caper Sauce

Whole Branzino

Lemon, Basil, Thyme Stuffed Branzino, Chef's Select Rub, Roasted Fingerling Potatoes, Spinach, Mushrooms, Grape Tomatoes

Pork Chop

Lightly Blackened, House Made Bacon Jam, Fingerling Potatoes, Mixed Vegetables

Steak Frites

8oz Flat Iron Steak, Crispy Parmesan Frites, Blue Cheese Sauce

Blackened Halibut add \$10.00

Mango Chili Oil, Creamy Mushroom Risotto, Asparagus

Grilled N.Y. Strip add \$10.00

16 Oz, Sautéed Broccolini, Parmesan Pomme Frites, Creamy Peppercorn Sauce

THIRD COURSE

Key Lime Pie

Oreo Infused N.Y. Cheesecake

Creamy N.Y. Cheesecake Covered In Chocolate Ganache

Bread Pudding

Served A La Mode, Bourbon Glaze

SIZZLE COCKTAILS

Peartini \$14.00

Grey Goose Pear, Di Serrano Amaretto, Simple Syrup, Pineapple Juice, Lime Juice

The French Sip \$14.00

Barr Hill Honey Gin, Cointreau, Citrus, Champagne



**\$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.