

THE CONTINENTAL

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Continental House Salad

Escarole Caesar

Parmigiano, Brioche Croutons

Heirloom Tomato Carpaccio

Cucumber, Ricotta, Pistou

Crab Souffle

Mustard Sauce

SECOND COURSE

Seafood Of The Day

Salsa Verde, Lemon

Parmesan Crusted Chicken Breast

Lemon-Basil Beurre Blanc, Petite Vegetables Meatloaf, Sherry, Mashed Potatoes

Piedmontese

12 Oz. Hanger Steak

Piedmontese *add \$12.00*

12oz. New York Strip Loin

Creekstone Farms *add \$12.00*

6oz. Filet Mignon

THIRD COURSE

Key Lime Blackberry Pie

Continental Cheesecake

Warm Cinnamon-Sugar Doughnuts

Salted Caramel Sauce



**\$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.