

THE REAL MACAW

3-COURSE DINNER • \$49.00 PER PERSON

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

September 14-27, 2023 ONLY

FIRST COURSE

Soup Duo

Caribbean Black Bean & French Onion

Ploughman's Platter

House-Made Pate, Hummus, Olives, Imported Cheeses And Pita

Petite Lump Crab Cake

Chipotle Remoulade, Arugula

Caesar Salad With Crispy Calamari

House-Made Classic Caesar Dressing

SECOND COURSE

6oz Filet Mignon

Green Peppercorn And Wild Mushroom Sauce Whipped Potato & Vegetables

Seafood Jambalaya

Sautéed Shrimp, Scallops, Crawfish And Andouille Sausage, Dirty Rice, Green Peppers, Corn And Island Spices

Roasted Pork Tenderloin

Carrot Cake Stuffing And Guava Glaze

Black & White Sesame Crusted Tuna

Orange And Tamari Reduction, Ginger, Wakame Seaweed Salad

Lemon Pepper Grilled Salmon

Citrus Beurre Blanc, Rice, Vegetables

THIRD COURSE

Carrot Cake

Rice Pudding Crème Brûlée

Gelato Flavor Of The Day



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

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.