

sizzle DINING

**ALL 2023
BONITA &
ESTERO
MENUS**



**\$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.

A TABLE APART

3-COURSE DINNER • \$49.00 PER PERSON

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

HIMALAYAN STARTER

Sha bhat Jha (Tea & Rice) (V • GF)

Khasi Rice with Shallots & Cumin Seed, Chayote Squash with Turmeric, Kala Namak & Mustard Seed served with a petite cup of Darjeeling Masala Chai. This course is inspired by childhood memories and visits back to Northeast India. The Khasi tribe still continues their traditions today in the foothills of the Himalayas. Enjoy by first tasting the rice with squash and then finishing each bite with a sip of hot chai.

FIRST COURSE

Luxe Truffle Deviled Eggs (GF)

Free Range Deviled Egg with Black Garlic Infused Filling, Black Truffle Caviar, Black Lava Salt, Jaggery Candied Bacon

Duck Bao Buns

Peking Duck Confit, Steamed Bao Bun, Shiitake Napa Slaw, Asian Aioli, Pickled Lotus Root

Huli Huli Pork Belly (GF)

Charred and Caramelized Pork Belly, Buddhas Hand Chipotle Pineapple Slaw, Crispy Chicharrones

Salmon Wrapped Skull Island Prawns (GF)

Seared Prawns Wrapped with delicate Organic Salmon Belly on a bed of Sautéed Garlic Spinach

SECOND COURSE

Artichoke Flower (V • GF)

Grilled Artichoke Heart & Portabella Mushroom, Roasted Red Pepper, Arugula, Toasted Pine Nuts

Crispy Pork Chop Suey Sizzler (GF)

Hoisin Marinated Crispy Pork Strips, Vegetable Chop Suey & Sunflower Sprouts, side of Furikake Rice

Singapore Black Pepper Prawns (GF)

Wok Stir Fry Prawns, Fresh Curry Leaves, Soy, Garlic, Shallots, Black Pepper & Cilantro with Steamed Rice & Grilled Broccolini

Blackened Cajun Grilled Mahi Mahi or Flat Iron Steak (GF)

Choice Of Fresh Mahi Mahi OR Flat Iron Steak, Creole Seasoning, Mushroom Potato Cake, Grilled Asparagus, Crawfish Pontchartrain Sauce

THIRD COURSE

Vegan Sundae (V • GF)

Vegan Ice Cream, Toasted Macadamia Nuts, Fresh Berries, Coconut Creme Fraîse

Green Tea Tres Leches Cake

Green Tea Sponge Cake with three Milks & Matcha Latte Icing

Taro Trinity Cream

Taro Root Infused Custard, Caramelized Palm Sugar Cane Topping, Good Luck Moon Cake Crumble

Warm Brownie a la Mode

Nut Free Chocolate Chunk Warm Brownie with French Vanilla Bean Ice Cream & Chocolate Sauce



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CORNER SPOT DINER + DRINK

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Petite Corner Spot Salad

Petite Classic Cobb Salad

Avocado And Brie Toast

Add Smoked Salmon \$3.00

Sherry Tomato Bisque

Carolina Crab Tea Sandwiches *add \$3.00*

SECOND COURSE

Chicken Bacon Ranch Casserole

Pot Roast Fricasse

Corned Beef Dinner

Crab Crusted Fish Imperial *add \$5.00*

Short Rib Beef Wellington *add \$5.00*

THIRD COURSE

Kolache Bread Pudding

Ice Box Cake

SIZZLE COCKTAILS

Vanilla Passionfruit Martini \$12.00

Bonita Daylight \$10.00



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DeROMO'S

2-COURSE LUNCH • \$29.00 PER PERSON

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

FIRST COURSE

Chopped Wedge Salad

Iceberg Lettuce, Red Onion, Blue Cheese Crumbles, Crispy Prosciutto, Tomatoes, Blue Cheese Dressing And Balsamic Glaze

Meatballs

Housemade Meatballs, Herb Ricotta And Marinara Sauce

SECOND COURSE

Rigatoni Alla Vodka

Sautéed Pancetta, Pearl Onions And Tomatoes In A Creamy Vodka Sauce

Chicken Piccata

Chicken Scallopini Sautéed In A Caper, Shallot, White Wine, Lemon Butter Sauce, Served Over Spaghetti



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DeROMO'S

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Caprese

Heirloom Tomatoes, Fresh Mozzarella, Basil Oil, Micro Basil, Cracked Black Pepper And Balsamic Glaze

Sausage & Peppers

Housemade Italian Sausage, Bell Peppers, Marinara Sauce And Parmesan

SECOND COURSE

Cheese Ravioli

Parmesan And Ricotta Stuffed Ravioli In A Creamy Marinara Sauce With A Housemade Meatball

Chicken Marsala

Chicken Scallopini With Sautéed Mushrooms In Marsala Sauce, Served Over Spaghetti

THIRD COURSE

Tiramisu

Honey-Espresso Syrup-Crumbled Lady Fingers

Key Lime Tart

Raspberry-Mango-Chantilly Cream



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EL BÁSQUE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Gazpacho

Olive Oil, Tomatoes, Cucumber, Baguette

Kroketas

Classic Salt Jamon Croquettes

Espinaca Perretxiko

Spinach, Seasonal Mushroom Medley, Red Onions, Drunken Goat Cheese

Vin Fig

Wine Infused Figs, Drunken Goat Cheese

SECOND COURSE

Vizcaina

Bacalao (Cod Fish), White Beans, Spinach, Piquillo Pepper

Arroza Con Poulet

Organic Chicken, Chorizo, Saffron Rice, Smoked

Arkumea

Braised Stewed Lamb, Piperade, Potato Smash

Pato Pikuak

Pan Seared Duck Breast, Warm Arugula Espelliat Mash, Figs De Jerez

THIRD COURSE

Flan

Quince Bread Pudding

Basque Cheesecake *add \$5.00*



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EL NIDO MODERN MEXICAN

3-COURSE DINNER • \$49.00 PER PERSON

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

FOR THE TABLE

Warm Chips

House Made Salsa

FIRST COURSE

House Made Chicken Tamale

Salsa Verde, Roasted Corn Pico, Lime Crema

Chicken Tortilla Soup

Chihuahua Cheese, Pico De Gallo, Avocado, Crispy Tortilla Strips

El Nido Chopped Salad

Romaine, Tomato, Cucumber, Chihuahua Cheese, Bacon, Avocado, Crispy Potato Nest, Ancho Chile Ranch

SECOND COURSE

24 Karat Veracruzana

Blackened Red Snapper, Veracruzana Sauce, Cilantro Lime Jasmine Rice, Gold Leaf

Al' Pastor Chop

Bone In Pork Chop, Chef's Blend Marinade, Crispy Fingerlings And Arugula, Pineapple Tequila Glaze

Glazed Salmon

Panca Glazed, Creamy Cojita Cheese Risotto, Pico De Gallo

Skirt Steak Sizzlin Fajitas

Peppers And Onions, Corn Tortilla (Flour On Request) Rice, Beans, Guacamole, Pico De Gallo, Sour Cream

Add Lobster Tail \$14.00

THIRD COURSE

Apple Empanadas

Served A La Mode, Vanilla Ice Cream, Sweet Tequila Drizzle

Berry Citrus Tres Leches Cake

SIZZLE COCKTAILS

La Mora (Blackberry Margarita) \$14.00

Dobel Silver, Squeezed Lime Juice, Agave, Fresh Blackberries

Carajillo (Spiked Coffee) \$14.00

Dobel Anejo, Agavero, Simple Syrup, Espresso, Shaken, Over Ice



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HARVEST & WISDOM

2-COURSE LUNCH • \$29.00 PER PERSON

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

FIRST COURSE

Mango Gazpacho

*Fresh Mango From The Shangri-La Springs Garden With Tindora Cucumber,
Heirloom Tomatoes, A Touch Of Organic Citrus In A Traditional Gazpacho Recipe*

Kale Salad

*Strawberries, Apples, Orange-Ginger Infused Roasted Walnuts,
Toasted Pepitas, Sweet Onion And Tomato Tossed In A
Shangri-La Springs Harvested Honey And Mustard Vinaigrette*

SECOND COURSE

Pork Tenderloin

*Organic Sumatra Coffee, Warm Spices, And Walnut Encrusted Pork Tenderloin,
Served With An Organic Apple Cream Sauce, Shangri-La Springs'
Seasonal Roasted Vegetables And Apple-Fig Chutney*

Jumbo Lump Crab Cake

*Served With A Thai Cashew Slaw,
Topped With An Organic Pineapple Chutney,
And A Ginger And Mint Infused Yogurt Sauce*



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LA FONTANELLA RISTORANTE

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Calamari And Shrimp

Charcoal Grilled Calamari Steak, Shrimp, Arugula, Cannellini Beans, Balsamic Vinaigrette

Cannelloni

Fresh Made Crepe Stuffed With Veal, Chicken, Spinach In A Bechamel Sauce With Basil Pesto, And Pomodoro Sauce

La Fontanella Meatballs

Veal And Pork In Marinara With Shaved Parmesan

Fresh PEI Mussels

Tomato Cream Sauce With Garlic, Basil, And Pernod

SECOND COURSE

Cream Of Porcini And Wild Mushroom Bisque

With Black Truffle Oil

Caeser Salad

Crisp Romaine Harts, Smoked Bonito Infused Caesar Dressing, Garlic Croutons, Shaved Grana Padano Cheese

Caprese Burrata

Heirloom Tomatoes, Artisan Greens, Basil, Extra Virgin Olive Oil, Aged Balsamic Reduction

THIRD COURSE

Add 3 Colossal Gulf Shrimp To Any Third Course \$5.00

Bistecca Al Porcini

Espresso Porcini Rubbed Black Angus Strip Loin, Wild Mushroom Sundried Tomato, Marsala Sauce, Garlic Mascarpone Mashers, Asparagus

Rigatoni Alla Bolognese

A Savory Tomato Cream Meat Sauce With Basil And Parmesan

Capellini Terra Mare

Colossal Gulf Shrimp, Wild Mushrooms, Tomatoes, Wild Arugula, Angel Hair, Chardonay Butter Sauce

Pistachio Alla Grouper

Fresh Florida Grouper, Cherry Tomato Beurre Blanc, Bucatini Pasta, Arugula Pesto, Cream, Sun Dried Tomato, Balsamic Glaze

Bronzino Con Vino Bianco

Fresh Mediterranean Striped Bass, Cherry Tomato Piccata Sauce, Garlic Mascarpone Mashers, Asparagus



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PINCHERS - BONITA SPRINGS

3-COURSE DINNER • \$29.00 PER PERSON

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

FIRST COURSE

Cup Of Crab & Corn Chowder
Cup Of New England Clam Chowder
Side Caesar Salad
Side House Salad

SECOND COURSE

Mahi Platter

*Choice Of Fried, Grilled, Broiled OR Blackened,
Served With Two Side Items*

Shrimp Platter

*Choose From 9 Deliciously Prepared Ways
Grilled, Fried, Blackened, Scampi, Peel & Eat (Hot OR Cold), BBQ, Coconut, Buffalo, Boom Boom
Served With Two Side Items*

Famous Fish & Chips

*Alaskan Pollock Served With Fries And Coleslaw
Can Substitute For Other Side Items*

Texas Tony's Baby Back Ribs

*Smoked And Delivered Daily From Our Lil' Brother On The Naples East Trail.
Baby Back Ribs Served With Two Side Items. Real Texas Barbecue In A Florida Seafood Restaurant.*

THIRD COURSE

Slice Of Key Lime Pie

Served Slightly Frozen



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RUTH'S CHRIS STEAK HOUSE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Steak House Salad

Caesar Salad*

SECOND COURSE

6oz Filet & Shrimp

The Most Tender Cut Of Midwestern Beef, Broiled Expertly To Melt-In-Your-Mouth

Stuffed Chicken Breast

Oven Roasted Free-Range Double Chicken Breast Stuffed With Garlic Herb Cheese

CHOICE OF ONE PERSONAL SIDE DISH

Creamed Spinach

Garlic Mashed Potatoes

ENTRÉE ADDITIONS

Lobster Tail add \$20.00

Six Grilled Shrimp add \$17.00

Truffle Crust add \$7.00

Oscar Style add \$18.00

THIRD COURSE

Mini Cheesecake With Fresh Seasonal Berries

Berries And Cream

DRINKS

65 & Broad • Cabernet Sauvignon, Washington State add \$14.00

65 & Broad • Chardonnay, Washington State add \$13.00

Ruth's Manhattan add \$16.00



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RUTH'S CHRIS STEAK HOUSE

3-COURSE DINNER • \$59.00 PER PERSON

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

FIRST COURSE

Steak House Salad

Caesar Salad*

Soup Du Jour

SECOND COURSE

8oz Filet

The Most Tender Cut Of Midwestern Beef, Broiled Expertly To Melt-In-Your-Mouth

Stuffed Chicken Breast

Oven Roasted Free-Range Double Chicken Breast Stuffed With Garlic Herb Cheese

King Salmon & Shrimp

Lightly Blackened, Topped With Shrimp & New Orleans BBQ Butter

CHOICE OF ONE PERSONAL SIDE DISH

Creamed Spinach

Garlic Mashed Potatoes

ENTRÉE ADDITIONS

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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



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