

SIZZLE DINING

ALL 2023

**CAPE
CORAL
MENUS**



**\$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.

BUON APPETITO CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Caprese

Bruschetta

Eggplant Rollatini

SECOND COURSE

Lobster Ravioli With Shrimp Rosa

Raviolis Filled With Lobster And Ricotta Cheese, Paired With Jumbo Shrimp, In A Homemade Rosa Sauce

Tortellini Bolognese

Tortellini Filled With Ricotta Cheese, Topped With A Hearty Meat Sauce, And A Hint Of Cream

Red & White Lasagna Combo

RED: Rolled Lasagna Psta With Ground Beef, Mozzarella, And Ricotta Cheese, Topped With Homemade Marinara

WHITE: Rolled Lasagna Pasta With Chicken, Mozzarella, And Ricotta Cheese, Topped With Homemadae Alfredo Sauce

Chicken Francese

Sauteéd Chicken Cutlets With A Lemon Butter White Wine Sauce, Over Linguini

THIRD COURSE

Cannoli

N.Y. Cheesecake

Chocolate Mousse Layer Cake

Amaretto Tiramisu



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

FIRST COURSE

Small Antipasto

Calamari

Italian Wedding Soup

SECOND COURSE

Veal Osso Bucco

Braised Veal Shank Cooked In A Rich Wine Mushroom Sauce, Over Cavatelli

Fruitti di Mare

*Fresh Shrimp, Scallops, Mussels, And Clams,
Smothered In A Spicy Wine Marinara Sauce, Over Spaghetti*

Chicken Buon Appetito

*Tender Chicken Cutlet, Layered With Prosciutto, Eggplant,
And Mozzarella, In A Marsala Wine Sauce, Over Spaghetti*

Pork Chop Marsala

*Juicy Pork Chop Smothered In A Sweet Marsala Sauce
With Mushrooms, Simmered To Perfection, Over Linguini*

THIRD COURSE

Tiramisu

Italian Rum Cake

Chocolate Cheesecake

Lemoncello



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FATHOMS

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Salt & Pepper Crispy Calamari

Fathoms Spicy Marinara Sauce

Tsunami Roll

Ahi Tuna, Spicy Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction

Chicken Liver Mousse Pate

Multigrain Ciabatta, Red Onion Marmalade, Cornichons, Dijon Mustard

Fried Goat Cheese & Beet Salad

Panko Crusted Goat Cheese, Organic Mixed Green, Red Beet, Candied Walnuts, Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction

Fathoms Ceasar Salad

Shaved Parmesan, Fathoms Ceasar Dressing, Herbs Croutons

SECOND COURSE

Oven Roasted Antarctic Salmon

Egg Fettuccini, Roasted Tomato, Spinach, Lemon Caper Piccata, Tomato Compote

Harbour Shrimp Mac & Cheese

Baby Shrimp, Andouille Sausage, Basil, Cajun Cream, Monterrey Jack Cheddar Blend

Grilled Pork Chop

Whipped Potato, Assorted Vegetables, Marsala Mushroom Demi-Glace

Honey Smoked BBQ Style Ribs

Summer Coleslaw & Whipped Potato

Steak Frites New York Strip *add \$10.00*

Bistro Fries & Assorted Vegetables Cracked Pepper Demi-Glace

THIRD COURSE

Belgium Chocolate & Toffee Cake

Vanilla Crème Anglaise

Key Lime Pie

Graham Cracker Crust, Wild Berry Coulis, Whipped Cream & Strawberry Pearls



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GATHER

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Spicy Shrimp

Chorizo, Cilantro, Lime, Seared Bread

Marta Famous Beef Empanadas

Spicy Aioli

Crispy Eggplant

Heirloom Tomato Relish, Mozzarella, Pesto

Crispy Brussels Sprouts (V)

Roasted Cashews, Sriracha Miso Glaze

Gather Salad (V) (GF)

Greens, Goat Cheese, Radish, Tomatoes, Cucumber, Pistachios, House Vinaigrette

SECOND COURSE

Risotto (V) (GF)

Eggplant, Lemon, Parmesan

Gather Rice Bowl

Bbq Short Rib, Sushi Rice, Bell Peppers, Onions, Slaw

Sous Vide Chicken Breast

Whipped Potatoes, Broccoli, Zucchini, Peas, Beurre Blanc

Cauliflower Steak (V) (GF)

Confit Potatoes, Roasted Onion Cream, Gremolata

Seafood Paella

Calasparra Rice, Shrimp, Mussels, Calamari, Chorizo, Salsa Verde

Wagyu Skirt Steak *add \$10.00*

Potato Bravas, Chimichurri

THIRD COURSE

Toasted Almond Crème Brûlée

Chantilly, Candied Almonds

Caramel Brownie Sunday

Roasted White Chocolate Ice Cream, Cocoa Nibs



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JUNGLE BIRD AUTHENTIC TIKI

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Seared Kimchi Potstickers

Mushroom, Garlic, Scallions, House Kimchi, Hoisin Sauce

Jerk Fries

House Jerk Seasoning, Wasabi Aioli

Crispy Brussel Sprouts

Crispy Pork Belly, Wasabi Aioli Dipping Sauce

SECOND COURSE

Tropical Mahi

*Coconut Jasmine Rice, House Vegetables,
Lump Crab, Caribbean Hollandaise*

Huli Huli Chicken

Sweet Hawaiian BBQ, Marinated Grilled Chicken

Grilled Ribeye *add \$5.00*

16oz Garlic And Black Pepper Rubbed

THIRD COURSE

Choco Bomb

Chocolate Shell, Mousse, Sponge Cake

Pineapple Rum Cake

Vanilla Ice Cream, Banana Rum Syrup



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MARIA'S PIZZERIA & RESTAURANT

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Italian Wedding Soup

Mirepoix Of Carrots, Celery, And White Onion. Chardonnay Chicken Broth. Barley, Spinach And House-Made Mini Meatballs.

Fried Calamari

Thinly Cut, Lightly Dredged And Fried Per Order. Served With Fradiavlo Sauce

Bruschetta Rustica

Toasted Parmesan Crostinis Topped With Fresh Bruchetta Mix Finished With Balsamic Glaze Drizzle And Evoo

Florida Salad

Fresh Spinach, Heirloom Tomatoes, Dried Cranberries, Strawberries, Mandarin Oranges, Candied Pecans And Feta. Drizzled With Our Apple Cider Vinnagrette.

SECOND COURSE

Zuppa De Pesce

Chilean Mussels, Whole Clams, Chopped Clams, Calamari And Shrimp

All Sautéed In Either Our Garlic And Oil Or Fradiavlo Sauce. Over Your Choice Of Pasta.

Shrimp Ravioli A La Maria

Sautéed Shrimp, Mushroom, Sun-Dried Tomatoes, And Spinach In A Parmesan Cream Sauce. Over Our Four-Cheese Ravioli

Giovanni Veal

Thinly Pounded And Battered Veal Medallions. Sautéed Mushrooms, Garlic And Spinach In Our Creamy Alfredo Sauce. Tossed In Your Choice Of Pasta.

Chicken OR Veal Parmigiana

Our Classic Chicken OR Veal Cutlet Breaded In Our Parmesan Bread Crumb, Panko Blend. Deep Fried To Perfection. Smothered In Our Homemade Marinara, Mozzarella And Parmesan Melted To Golden Brown And Over Your Choice Of Pasta.

Chicken Fettuccini Alfredo With Broccoli

House Made Parmesan Alfredo Sauce, Steamed Broccoli, And

Juicy Grilled Chicken All Tossed With Fettuccini Pasta. A House Favorite.

THIRD COURSE

Ladycake's Peanut Butter Pie - Locally Made

Smooth And Creamy, Garnished With Chocolate And Whipped Cream

Maria's Tiramisu - Made In House

Layers Of Coffee And Cold Brew Liqueur Dipped Lady Fingers And Mascarpone Vanilla Cream, Topped With Cocoa Powder And A Dark Chocolate Drizzle

Kristin's Key Lime Pie - Locally Made

Graham Cracker Crust, Tart And Sweet Key Lime Pie,

Garnished With Lime Zest And Whipped Cream



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MARKER 92 WATERFRONT BAR & BISTRO

2-COURSE LUNCH • \$19.00 PER PERSON

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

FIRST COURSE

Side House Salad
Side Caesar Salad

SECOND COURSE

Turkey & Avocado Spinach Wrap
Mahi-Mahi Tacos
Our Cuban

ADD ONS

Daily Soup (cup) As Starter *add \$5.00*

Add Dessert *add \$10.00*

Add Fries *add \$5.00*

Add Truffle Fries *add \$8.00*

10% OFF Standard Menu Appetizers
When Ordering From Sizzle Dinner Menu



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MARKER 92 WATERFRONT BAR & BISTRO

2-COURSE LUNCH • \$29.00 PER PERSON

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

FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Tarpon Point Burger
Chicken Banh Mi
Nauti Shrimp Roll

ADD ONS

Conch Chowder (cup) As Starter *add \$5.00*

Add Dessert *add \$10.00*

Add Truffle Fries *add \$8.00*

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MARKER 92 WATERFRONT BAR & BISTRO

3-COURSE DINNER • \$29.00 PER PERSON

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

FIRST COURSE

Side House Salad
Side Caesar Salad

SECOND COURSE

All Second Courses Served with Fries

Tarpon Point Burger
Add Bacon \$2.00

Gulf Grouper Sandwich
Fried Shrimp Basket

THIRD COURSE

Key Lime Pie
Tarte Tatin

ADD ONS

Daily Soup (cup) As Starter *add \$5.00*

Add Truffle Fries *add \$5.00*

Upgrade Entrée To Marker Burger *add \$10.00*

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

FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Caribbean Curry Vegetable Stir-Fry
Harissa Spiced Grilled Chicken
Grilled Chimichurri Skirt Steak

THIRD COURSE

Key Lime Pie
Tarte Tatin

ADD ONS

Conch Chowder (cup) As Starter *add \$5.00*
Upgrade Entrée To Korean BBQ Glaze Ribs *add \$10.00*
Upgrade Dessert *add \$3.00*

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MARKER 92 WATERFRONT BAR & BISTRO

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Beer Braised Short Rib
Pan Seared Florida Mahi With Mango Salsa
Shrimp A La Scampi Pomodoro

THIRD COURSE

Key Lime Pie
Tarte Tatin

ADD ONS

Conch Chowder (cup) As Starter *add \$5.00*
Upgrade Entrée To 14oz Hand Cut N.Y. Strip Au Poivre *add \$10.00*
Upgrade Dessert *add \$3.00*

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NAUTI MERMAID

2-COURSE LUNCH • \$19.00 PER PERSON

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

FIRST COURSE

Side House Salad
Side Caesar Salad

SECOND COURSE

Turkey & Avocado Spinach Wrap
Mahi-Mahi Tacos
Our Cuban

ADD ONS

Daily Soup (cup) As Starter *add \$5.00*

Add Dessert *add \$10.00*

Add Fries *add \$5.00*

Add Truffle Fries *add \$8.00*

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FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Tarpon Point Burger
Chicken Banh Mi
Nauti Shrimp Roll

ADD ONS

Conch Chowder (cup) As Starter *add \$5.00*
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NAUTI MERMAID

3-COURSE DINNER • \$29.00 PER PERSON

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

FIRST COURSE

Side House Salad
Side Caesar Salad

SECOND COURSE

All Second Courses Served with Fries

Tarpon Point Burger
Add Bacon \$2.00

Gulf Grouper Sandwich
Fried Shrimp Basket

THIRD COURSE

Key Lime Pie
Tarte Tatin

ADD ONS

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Add Truffle Fries *add \$5.00*

Upgrade Entrée To Marker Burger *add \$10.00*

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FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

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Harissa Spiced Grilled Chicken
Grilled Chimichurri Skirt Steak

THIRD COURSE

Key Lime Pie
Tarte Tatin

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FIRST COURSE

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Side Caesar Salad

SECOND COURSE

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Pan Seared Florida Mahi With Mango Salsa
Shrimp A La Scampi Pomodoro

THIRD COURSE

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Tarte Tatin

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NEXT DOOR

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Focaccia & Knots

Roasted Red Pepper Feta, Black Garlic Knots, EVOO

Farmer Mike's Melon Salad

Watermelon, Cantaloupe, Cucumber, Feta, Herb Vinaigrette

Mussels

'Nduja, Calabrian Chili, White Wine Seared Focaccia

Tuna Crudo

Avocado, Edamame, Mango, Coconut, Lime

Wagyu Beef Carpaccio *add \$5.00*

Pecorino, Arugula, ND Hot Honey

SECOND COURSE

Basil Spaghetti Alla Vodka

Fresh Mozzarella, Parmesan Streusel Chives

Ricotta Gnocchi

Wild Mushrooms, Black Garlic, Parmesan Streusel

ND Rigatoni

Grilled Zucchini, Fresh Mozzarella, Broccolini Velouté, Parmesan Streusel

Chicken Milanese

Jumbo Lump Crab, Arugula, Parmesan, Lemon, 'Nduja Vinaigrette

American Red Snapper

Red Pepper Gemelli, Squash, Peas Artichoke Fonduta

THIRD COURSE

Cake & Ice Cream

Chef's Selection

Pistachio Tiramisu

Vanilla Cake, Whipped Mascarpone, Chocolate Crunch, Espresso



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PINCHERS - CAPE CORAL

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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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.

PRIME 239 STEAKHOUSE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Garden Salad

*Fresh Baby Field Greens, Cucumber, Tomato, And Onion
With Choice Of House-Made Blue Cheese Or Raspberry Vinaigrette Dressing*

Classic Caesar

Crispy Romaine, Fresh Shaved Parmesan, And House-Made Croutons Tossed In A Creamy Caesar Dressing

Lobster Bisque

A Traditional Bisque Soup Made With Sherry And Crème Fraiche, Then Loaded With Butter Poached Lobster

SECOND COURSE

6oz Filet Mignon

*A Prime Favorite, This Is A 6oz. Aged Filet Mignon Cut In-House And Cooked To Perfection To Your Desired Temp
Upgrade To The 8oz. Filet OR 12oz. N.Y. Strip add \$10.00*

Madeira Mushroom Chicken

*Our Succulent Bone-In Chicken Served Over A Bed Of Sauteed Spinach And Topped With A Homemade Mushroom Ragout
Upgrade To Our 6oz Wild Caught Antarctic Salmon add \$10.00*

UPGRADED TOPPING OPTIONS

Broiled 6oz. Lobster Tail add \$23.00

Jumbo Shrimp Scampi add \$8.00

PICK YOUR SIDE

Choose One At No Extra Charge

Homemade Yukon Gold Mashed Potatoes

Load With Cheddar-Jack Cheese And Bacon add \$4.00

Fresh Steamed Broccolini

THIRD COURSE

Key Lime Mousse

Tangy And Delicious Key Lime-Flavored Mousse Layered With Oats And Served With Fresh Berries

Apple Crisp

A Traditional Apple Crisp, Made In-House And Topped With Vanilla Ice Cream And A Caramel Drizzle

Crème Brulee

Creamy Custard Made Fresh To Order With A Caramelized Sugar Shell



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TEXAS TONY'S - CAPE CORAL

3-COURSE LUNCH / DINNER • \$19.00 PER PERSON

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

FIRST COURSE

Cup Of Chili OR Side Caesar Salad

SECOND COURSE

Half Rack Of Baby Back Ribs

Served With Two Side Items And Texas Toast

Brisket Dinner

Served With Two Side Items And Texas Toast

Two Meat Sampler

Choose From The Following Meats:

*Quarter Lb. Of Brisket (Add \$1), Quarter Lb. Of Pork, 1/3 Rack Of Baby Back Ribs,
Two Bones Of St. Louis Style Ribs, Quarter Chicken, One Link Of Texas Jalapeño Cheddar Sausage.
Served With Two Side Items And Texas Toast*

THIRD COURSE

Slice Of Key Lime Pie

Served Slightly Frozen



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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