

# SIZZLE DINING

# ALL 2023 DINNER 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.

# THE 239 NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Three Green Goddess & Candied Bacon Deviled Eggs

Maine Lobster & Wild Caught Shrimp Ceviche *add \$4.00*  
*Guacamole, Side Tortilla Chips*

Crispy Brussels Sprouts

*Add Chorizo \$5.00 • Add Beyond Chorizo \$6.00 • Add Bacon \$5.00*  
*Rubee's Raw Honey Ginger Tamari Glaze, Sesame Seeds, Pickled Red Onion*

1lb. Crispy GF Organic Wings

*Choose from: Korean BBQ, Buffalo, Honey BBQ, Mango Thai Chili. Served With Crudit , And Ranch OR Blue Cheese*

The 239 Farm Salad

*Dressings: Ranch, Lemon Vinaigrette, or Blue Cheese • Artisan Lettuce, Heirloom Tomatoes, Carrots, Cucumbers, Watermelon Radish*

## SECOND COURSE

*All Pasta Below, Fresh, Local NON-GMO Trulli Linguine • Sub Fresh Gluten Free For Any Pasta \$5.00*

Carbonara

*Berkshire Bacon, Parmigiano Reggiano, Butter, Cream, Pepper, Cage Free Eggs*  
*Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00*

Truffle & Care 2 Grow Local Mushrooms

*Florida Sweet Corn, Truffle Butter, Parmigiano Reggiano, Fresh Arugula*  
*Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00*

Harvest Bowl (Non-Pasta Bowl)

*Tri-Colored Quinoa, Brown Rice, Brussels, Farmed Vegetables, Sweet Potato*  
*Add Organic Chicken \$5.00 • Add Gulf Pink Shrimp \$5.00 • Add Jimmy P's Italian Sausage \$5.00*

Double Double Cheeseburger

*Add On: Care 2 Grow Mushrooms \$2 • Guacamole \$3 • Berkshire Bacon \$3*  
*2 Short Rib Brisket Patties, American Cheese, Sweet Potato Fries, Brioche Bun,*  
*Shreduce, Caramelized Onions, Heirloom Tomato, 239 Secret Sauce*

GF Tacos - Fresh Local Mahi Mahi OR Gulf Pink Shrimp

*3 Tacos, Local Grilled Corn Tortillas, Citrus Slaw, Avocado Crema, Pickled Red Onion, Florida Corn, Cotija Cheese, Radish*

## THIRD COURSE

*Mike's Pies - Tampa, FL*

Mississippi Mud Pie

*Dark Chocolate Mousse, Chocolate Cookie Crust, Fresh Plant City Strawberries*

Bananas Foster Cheesecake

*GF Graham Cracker Crust, Salted Caramel, Fresh Glazed Bananas*



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# 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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# ARTISAN EATERY

3-COURSE DINNER • \$49.00 PER PERSON

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

## September 8-27, 2023 ONLY

### FIRST COURSE

**Brillat Savarin**

*All Berry Preserve, French Baguette*

**Millionaire Pork Belly**

*8 Hour Smoke With Luxardo Cherry Glaze, Mustard Seed*

**Truffle Flatbread**

*Pecorino, Maple Onions, Crispy Prosciutto, Arugula Black Truffle*

**\*\*Pan Seared Hokkaido Scallop**

*Lobster Bisque, Charred Onion*

### SECOND COURSE

**\*\*Brasstown Beef Ny Strip**

*Wild Mushroom And Feta Creamed Spinach, Carmelized Shallot Butter*

**Guava BBQ Shrimp**

*Cheddar Stone Ground Grits, Andouille Sausage*

**Tagliatelle Cacio E Pepe**

*Charred Lemon, Truffle Pecorino*

### THIRD COURSE

**Cheese Board add \$15.00**

*Chefs Daily Cheese Selection And Accoutrements*

**Daily Selection Of Silver Fox Cakes**

Add Fresh Black Truffle To Any Dish For \$15.00



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# BALEEN

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Jerusalem Artichokes Carpaccio GF/VG  
*Stracciatella, Florida Oranges, Harissa Infused Oil*

Spicy Marinated Olives V/VG

Farmer Mike's Tomato Salad GF/VG  
*Local Organic Heirloom Tomato, Pickled Onions Creamy Goat Feta, Leek Ash*

Charred Grilled Octopus GF/N *add \$10.00*  
*Warm Pear Salad, Macadamia, Rehydrated Beans, Black Garlic Emulsion, Romesco Sauce*

## SECOND COURSE

Local Daily Catch GF/VG  
*Seasonal Vegetable, Ratatouille Vinaigrette Kalamata Olive Puree*

Steak Frites  
*7oz Wet Aged Manhattan Steak, Crispy Fries, Truffle Herbs Compound Butter*

Over Roasted Poulet Rouge GF  
*Aarak Braised Fennel, Florida Corn Salad*

Cabbage En Papillote GF/V/N  
*Banana Leaf, Cashew Cheese, Florida Keys Limes Yakitori Sauce*

Blackened Gulf Grouper *add \$20.00*  
*Neonata Relish, Crab & Charred Corn, Truffle Risotto Cake, Champagne Citrus Beurre Blanc*

## THIRD COURSE

Key Lime Pie VG/N  
*Mango Coulis, Fresh Berries*

Mango Bread Pudding  
*Cream English, Toasted Coconut*

GF - Gluten-Free • VG - Vegetarian • V - Vegan • N - Contains Nuts

For Your Convenience A 20% Gratuity Has Been Added To The Check. As Always This Is Discretionary And Can Be Brought To The Attention Of The Manager.



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# BARBATELLA

3-COURSE DINNER • \$39.00 PER PERSON

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## FIRST COURSE

**Tuscan Kale Salad**

*Carrot Gaufrette, Orange, Shaved Ricotta*

**Burrata Salad**

*Warm Potato, French Beans, Pickled Onion*

**Sautéed Calamari**

*Red Pepper Cream, Eggplant, Garlic Spinach*

## SECOND COURSE

**Porchetta Spiced Veal Scallopini**

*Broccolini, Truffle Caccio Polenta*

**Potato Gnocchi**

*Baby Shrimp, Cherry Tomato, Roasted Garlic*

**Lemon Chicken**

*Chermoula Spice, Black Rice, Caramelized Onion Green Olive*

## THIRD COURSE

**Bombaloni**

*Stuffed With Nutella, With Triple Berry Compote*

**Limoncello Mascarpone Cake**

*Raspberry Sorbet*



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# BAR TULIA MERCATO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Sticky Pork Baby Back Ribs

*Calabrian Hot Honey, Pine Nuts, Rosemary*

Crisp Brussels Sprouts

*With Fennel Sausage*

Polenta Corn Bread

*Truffle Honey Butter & Italian Sea Salt*

Little Gem Caesar

*Pancetta, Pecorino, Black Garlic & Crumbs*

Watermelon Salad

*Red Onion, Watercress, Mint & Pistacchio Vinaigrette*

Field Green Salad

*Carrot Asparagus, Radish, Red Onion And Manchego Cheese*

Sicilian Meatballs

*Tomato, Pinenut, Currants, Pecorino & Scallion*

Crisp Lamb Belly

*Cucumber, Radish, Pickled Shallots & Green Goddess Sauce*

## SECOND COURSE

Bucatini Cacio E Pepe

*Pecorino Romano & Black Pepper*

Garganelli

*Braised Lamb Neck Sugo, Tomato & Pecorino*

Pappardelle Bolognese

*Grana Padano & Parsley*

Roasted Berkshire Pork Chop

*Fresh "Creamless" Corn, Roasted Peppers, Fennel Sausage, Oregano & Saba*

Roasted Verlasso Salmon

*Baby Corn, Petite Zucchini, Braised Swiss Chard, White Beans*

BT Pub Burger

*Prime Beef Blend, Heirloom Tomato, Cheddar Cheese, Cornmeal Onion Rings & Bourbon Pub Sauce*

## THIRD COURSE

Tiramisu



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# THE BAY HOUSE

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## FIRST COURSE

**Creamy Corn & Crab Bisque**

*Charred Corn, Crab Garnish*

**Tuna/Watermelon Poke**

*Citrus Soy, Toasted Sesame, Pickled Ginger, Cucumber & Carrot, Rice Crackers*

**Caesar Salad**

*Romaine, Herbed Croutons, Shaved Parmesan, Creamy Garlic Dressing, White Anchovy*

**Crispy Flash-Fried Cauliflower**

*Curry Dusted, Sriracha Pepper Aioli*

**Half Dozen Fried OR Raw Oysters** *add \$10.00*

**Shrimp OR Blue Crab Cocktail** *add \$12.00*

## SECOND COURSE

**Bourbon Glazed Scottish Salmon**

*Sweet Potato Puree, Roasted Broccolini, Toasted Sesame Seeds*

**Braised Beef Short Rib**

*Boursin Mashed Potatoes, Baby Carrots, Haricot Vert, Cabernet Mushroom Demi*

**Nashville Chicken**

*Roasted Bell And Evans Chicken, Dill Spaetzle, Hot Sauce Butter Sauce, Savoy Cabbage, Honey Gastrique, House Made Pickles*

**Mahi Mahi Al Pastor**

*Aromatic Rice, Broccolini, Citrus Butter Sauce, Pineapple Chutney, Micro Cilantro*

**Australian Wagyu Sirloin Frites**

*Salt And Pepper Frites, Rocket Salad, House Steak Sauce*

**Nightly Fish Special** *add \$15.00*

**Paris Bistro Style Lobster Frites** *add \$20.00*

*Twin Split Herb Butter Grilled Tail, Bearnaise, Rocket Salad, Salt And Pepper Frites*

## THIRD COURSE

**Raspberry And Chocolate Splendor**

*Dairy Free, Gluten Free, Contains Nuts*

**Old Florida Keylime Timbale**

*Graham Cracker Crust, Whipped Cream*

**Sorbet OR Ice Cream**

*2 Scoops From Royal Scoop*

**Beignets** *add \$5.00*

*3 New Orleans-Style French Doughnuts, Tossed In Cinnamon & Sugar, Served With Chocolate And Caramel Sauces*



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# BAYSIDE SEAFOOD BAR & GRILL

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

**Black Pepper Encrusted Ahi Tuna**

*Ginger Wasabi*

**Crispy Calamari**

*Sauteed Tuscan Red Peppers, Banana Peppers, Garlic and Red Onion, Butter & White Wine Reduction*

**Classic Caesar**

*Asiago Cheese, Toasted Garlic Crostini*

**Artisanal Greens**

*Carrots, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette*

## SECOND COURSE

**Pompano Piccata**

*Spinach & Sundried Tomato Risotto*

**Pan Seared Salmon Rice Bowl**

*Coconut & Green Chili Thai Honey Sauce*

**Braised Short Ribs**

*Pappardelle Pasta, Pinot Noir Demi-Glace*

**Roasted Half Duck**

*Roasted Purple Potatoes, Chambord – Raspberry Demi-Glace*

**Crispy Pork Belly**

*Red Beans & Basmati Rice*

## THIRD COURSE

**Tony's Off Third Key Lime Tart**

**Tony's Off Third Chocolate Mousse Cake**

**Royal Scoop Vanilla or Strawberry Ice Cream**

*This menu is only available to parties of 8 or less*



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# THE BEVY

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

### Watermelon Salad®

*Summer Sweet Watermelon, Fresh Baby Heirloom Tomatoes,  
With A Pomegranate Dressing Topped With Feta Cheese*

### Fork & Knife Ceasar Salad

*Grilled Baby Romaine, Tangy House Caesar Dressing, Shaved Pecorino  
And Grana Padano, Served With Roasted Crostini*

## SECOND COURSE

### Grilled Red Snapper

*8 Ounce Grilled Red Snapper, Served On A Bed Of Green Peas,  
Avocado, Cilantro Salad With A Shiitake Mushroom Vinaigrette*

### Filet Mignon

*Sous Vide 8oz Filet, Seared With A Demi Glace,  
Served With Roasted Mashed Potatoes, Asparagus*

## THIRD COURSE

### Milo Tres Leches

*With Vanilla Ice Cream*

### Dulce De Leche Flan

*With Mascarpone Cream*



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# BHA! BHA! PERSIAN BISTRO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Spicy New Zealand Green-Shell Mussels

*Simmered In Tomato Garlic Herb Broth, Kalamata Olives*

### Beet Salad

*Golden And Red Beets On A Bed Of Spinach With Pears And Toasted Pistachio, French Feta*

### Stuffed Eggplant With Lamb

*Seasoned Ground Meat, Toasted Almonds, Yogurt Drizzles, And Persian Lavash Bread*

## SECOND COURSE

### Yogurt Mushrooms Lamb

*Braised Pieces Of Leg Of Lamb Served With Sautéed Mushrooms Medley In A Cumin-Curry Yogurt Sauce*

### Apricot Tamarind Lamb

*Braised Pieces Of Leg Of Lamb With Apricots & Ginger In A Zesty Tomato Lemon Sauce*

### Grilled Koobideh Kabob

*One Skewer Of Our Signature Blend Of Seasoned Ground Lamb And Beef, Served Over Adas Polo (Lentil And Apricot Rice), Chargrilled Vegetables*

### Chicken Isfahan

*Sautéed Breast Of Chicken Topped With Eggplant, Melted Provolone Cheese, Light Saffron Cream*

### Salmon Rashti

*Seared Pieces Of Fresh Salmon Sautéed With Artichokes, Olives, Onions & Tomatoes, Finished With A Mustard-Dill Sauce*

### Duck Fesenjune *add \$10.00*

*Succulent Slow Braised Duck With Pomegranate & Walnut Sauce, Mango Sauce Accent, and Topped With Jeweled Caramelized Dried Fruits*

### Seafood Khoresh *add \$10.00*

*A Medley Of Shrimp, Fish, Mussels, Scallops, Calamari With Artichokes And Cherry Tomatoes, In A Light Mustard Dill Tomato Saffron Cream Broth*

## THIRD COURSE

### Baklava With Persian Ice Cream And Fresh Fruit



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# BICE RISTORANTE

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## FIRST COURSE

### Eggplant Parmigiana

*Baked With Tomato Sauce, Topped With Cheese*

### Fresh Burrata

*Creamy Romesco Sauce, Crostini, Rucola, Cherry Tomatoes*

### Crab Tartar *add \$5.00*

*Smoked Avocado, Chopped Peas, Lime, Dijonnaise Vinaigrette*

### Quinoa Salad

*Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing*

### Maine Lobster Salad *add \$5.00*

*Lettuce, Cucumber, Celery, Onions, Orange, Heart Of Palm, Avocado*

## SECOND COURSE

### Gnocchi

*Butternut Squash, Brown Butter, Pecorino Cheese, Sage, Crispy Prosciutto*

### Risotto

*Porcini Mushrooms, Buffalo Mozzarella*

*add Black Truffle \$15.00*

### Salmon Scaloppini

*Black Truffle, White Wine Sauce, Lemon Rosemary Risotto*

### Roasted Chicken

*Carrots, Oyster Mushrooms, Green Onions, Mashed Potatoes, Chicken Juice*

### Ossobuco *add \$18.00*

*Veal Shank, Saffron Risotto*

## THIRD COURSE

### Panna Cotta

*Served With Strawberries*

### Tiramisu

*Mascarpone Cheese, Espresso Soaked Lady Finger Biscuits*

## SPECIAL WINE BOTTLE PROMO

*Our Bice Label Wine Will Be At 50% Off*



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# BLACK FOREST GERMAN RESTAURANT

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

Choice Of Soup OR Salad

## SECOND COURSE

Schnitzel Wiener Style

*Breaded Pork Cutlet*

Schnitzel Hunter Style

*Pork Loin Cutlet With Mushroom Sauce*

Picatta Schnitzel

*With A Caper, Lemon Herb Sauce*

Peppercorn Schnitzel

*With A Green Peppercorn Sauce*

Hungarian Gulasch

*Tender Beef Stew With Paprika*

Sauerbraten

*Sweet Sauer Marinated Beef*

Specialty Sausage Platter

*With Potatoes And Sauerkraut*

Zigeuner Schnitzel

*With Paprika Sauce*

## THIRD COURSE

Fresh Baked Apple Strudel

*With Vanilla Ice Cream*



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3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Potato Pancakes  
Choice Of Gourmet Sausage  
House Patê  
Soup OR Salad

## SECOND COURSE

Black Forest Platter  
Beer Braised Beef Short Ribs  
Roasted Duckling With Black Cherries  
Veal Wiener  
Veal Jäger (Mushroom Sauce)  
*You May Also Choose Any Item From The \$29 Menu*

## THIRD COURSE

Fresh Baked Apple Strudel  
*Apples And Raisins In A Flaky Pastry, Served With Crème Chantilly And Vanilla Ice Cream*  
Black Forest Cake  
*Homemade Layered Chocolate Cake, Filled With Vanilla Cream,  
Black Cherries And A Splash Of Kirschwasser*



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# BLEU PROVENCE

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Provençal Fish Soup

*Smoothly Blended And Served With Rouille, Croutons And Gruyere Cheese On The Side*

### Mesclun Mixed Green Salad\*

*Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs And A Sherry Tarragon Vinaigrette*

### Chilled Beet Salad

*Lacquered With Honey And Soy Sauce, Served With Sea Beans, Pesto And A Goat Cheese Mousse*

### Homemade Smoked Salmon\*

*Wasabi Cream, Pickled Onions, Capers Berries And Mustard Seeds*

### Pâté De Campagne En Terrine

*Home-Made Cold Country Pâté With Pickled Vegetables, Mustard Seeds, Dijon Mousse, Baguette*

## SECOND COURSE

### Loup De Mer\*

*Mediterranean Sea Bass Grilled Skin-On À La Plancha, Served With Lemon Capers Sauce And Parmesan Gratinated Fennel*

### Moules-Frites\*

*Pan-Grilled Mussels With Lemon, Served With French Fries. Garlic Parsley Sauce Or Roquefort Sauce*

### Veal Blanquette

*Slowly Cooked Veal Shoulder In A Lemon Cream Sauce With English Peas And Fingerling Potatoes*

### 6oz Wagyu Sirloin Steak\*

*Served With French Fries And Choice Of Creamy Black Peppercorn Or Roquefort Sauce*

## THIRD COURSE

### Vanilla Bourbon Crème Brûlée\*

### Chocolate Mousse

*Crumbled Chocolate And Coffee Caramel*

### Profiteroles

*Served With Vanilla Ice Cream, Chocolate Sauce And Shaved Almonds*



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# BLUE POINTE OYSTER BAR

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Calamari

*Sriracha Aioli*

Brussels Sprouts

*Parmesan, Arugula, Pecans, Maple-Mustard Sauce*

Shrimp Ceviche

*Onion, Avocado, Peppers*

Creamy New England Clam Chowder

## SECOND COURSE

Chicken Milanese

*Mashed Potatoes, Arugula, Tomato, Oregano Dressing Drizzle*

Parmesan Encrusted Flounder

*Mashed Potatoes, Asparagus, Lemon-Caper Butter Sauce*

Jumbo Lump Blue Crab Cake

*Mashed Potatoes, Asparagus, Mustard Sauce*

Grilled Salmon

*Your Choice Of Plain Grilled Or Blackened, Your Choice Of Side*

## THIRD COURSE

Chocolate Brownie

*Vanilla Ice Cream*

Key Lime Pie

*Raspberry Coulis*

Bread Pudding

*Vanilla Ice Cream, Maple Syrup*



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**

SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# THE BOATHOUSE ON NAPLES BAY

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Gourmet Ravioli Trio  
Coconut Battered Chicken Tenders  
Lobster & Sherry Bisque  
Crabbed Stuffed Artichoke Hearts  
Jalapeño Bacon Wrapped Shrimp  
Smoked Fish, Spinach, and Artichoke Dip

## SECOND COURSE

*includes House Salad, Caesar Salad, Minestrone Soup, or Fruit*

Chesapeake Style Top Sirloin

*Melted Blue Cheese and Crab Meat*

1.25lb. Whole Maine Lobster

*Filled with our Savory Crab Stuffing*

Frenched New Zealand Rack of Lamb Grilled to Order

*Roasted Garlic, Rosemary, and Thyme served with Mint Jelly and Demi-Glaze (add \$10)*

Baked Maine Sea Scallops Rockefeller

*Creamed Spinach, Fresh Garlic, Smoked Bacon, and a touch of Anise (add \$10)*

Surf & Turf

*6oz. Center Cut Filet, and Twin Cold Water Lobster Tails (add \$20)*

## THIRD COURSE

Coffee, Caramel, Vanilla, or Chocolate Ice Cream

Tres Leches Cake with your Favorite Sauce

Blondie Toffee Crunch Brownie

Crème Brule

Espresso or Cappuccino

Gluten Free Chocolate Cake



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# 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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# BUON APPETITO CAPE CORAL

3-COURSE DINNER • \$49.00 PER PERSON

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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# CAFE NORMANDIE

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Hot Vichyssoise Soup

*Potato, Leek, Cream*

Baked Brie

*Oven Baked On Ciabatta Toast, Honey, Toasted Almond Topping, Petite Green Salad*

Petite Salade Niçoise

*Natural Shredded Tuna, Boiled Egg On A Spring Mix Salad, Confit Red Bell Pepper, Cherry Tomatoes, Cucumbers, Kalamata Olives, Radish, Anchovies*

Shrimp Vol-Au-Vent

*Béchamel Sauce*

Grandma Pate & Cornichons *add \$3.00*

*Country Pork Paté, French Gherkins, Petite Green Salad*

French Onion Soup

*Rich Beef Broth, Crouton And Swiss Cheese Gratiné*

## SECOND COURSE

Magret De Canard & Berry Sauce

*Grilled Duck Breast Magret, Au Gratin Potatoes, Sautéed Veggies*

Flounder Meuniere

*Cooked In Butter With Lemon, Parsley, Toasted Almonds, Saffron Rice, Sautéed Veggies*

Chicken Breast & Mushroom Creamy Sauce Au Gratin

*Saffron Rice, Sautéed Veggies*

Filet Mignon Sauce Au Poivre *add \$10.00*

*Au Gratin Potatoes, Sautéed Veggies*

Branzino Sauce Vierge Du Chef

*Saffron Rice, Sautéed Veggies*

## THIRD COURSE

Bourbon Vanilla Creme Brûlée

Crepe Suzette OR Nutella Crepe OR Berry Crepe

Chocolate Crunch



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# CAMPIELLO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Spicy Fried Calamari

*Lemon Parsley Aioli*

Campiello House

*Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette*

Caesar

*Romaine, Parmesan, Campiello Croutons*

## SECOND COURSE

Garganelli

*Roasted Chicken, Prosciutto, Peas*

Bucatini Rigati Frutti De Mare

*Grilled Organic Scottish Salmon Succotash, Sweet Corn Puree, Sicilian Pesto*

Chicken Fra Diavolo

*Calabrian Chili, Peperonata*

Grilled Piedmontese Beef Flat Iron

*Grilled Panzanella Salad, Arugula, Marinated Tomatoes, Charred Scallions, Aioli add \$10.00*

## THIRD COURSE

Chocolate Sponge Cake

*Whipped Genache, Peanut Croquant, Salted Caramel Gelato*

Butterscotch Budino

*Hazelnut Honey Toffee, Sea Salt*



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# THE CAVE BISTRO & WINE BAR

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Classic Caesar Salad

*Croutons, Parmesan, Anchovies*

Beet Salad

*Pistachio Vinaigrette, Goat Cheese, Arugula*

Pork Belly

*Chili Glaze, Mango Zucchini Slaw*

Chilled Corn Soup

*Lump Crab Garnish*

## SECOND COURSE

Black Grouper

*Lemongrass Nage, Fingerling Potato, Soy Butter Spinach*

Duck Breast

*Orange Foie Sauce, Farro, Pickled Apple, Pea Puree, Citrus Gremolata*

Pork Chop

*Romesco, Prosciutto Wrapped Haricot Vert, Creamy Dijonnaise*

6oz Filet Mignon

*Peppercorn Crusted Beef Tenderloin, Dauphinois Potato, Asparagus, Peppercorn Sauce*

Brontese Tagliatelle

*Pistachio Pesto, Zucchini, Cherry Tomato, Basil*

## THIRD COURSE

Classic Tiramisu

*Mascarpone, Cocoa Nibs, Espresso, Raspberries*

Chocolate Trifle "A La Mode"

Key Lime Tart

Mochi

*Choice Of Coconut (v), Matcha, Salted Caramel*



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# CHEZ GUY PARISIAN BISTRO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Les Escargots Cassolette

*Snails In Port And Mushroom Cream Sauce*

### Warm Brie Salad

*Brie Crostini, Over Artisan Salad, Walnuts & Cherry Tomato*

### Mushroom Soup

*Fresh And Dried Wild Mushroom, Sherry, Truffle Oil*

### Duck And Pork Rilette

*Classic French Meat Spread. With Pickles And Bread*

## SECOND COURSE

### Beef Stroganoff

*Tender Beef And Mushrooms In A Creamy Sauce Served Over Noodles*

### Mediterranean Sea Bass Filet

*Branzino With Lemon Butter Sauce*

### Lamb Shank

*Secret Recipe! I Can't Tell. Sorry.*

### Seafood Gratin

*A Mix Of Fish, Scallops, Shrimp, And Mussels In A Creamy White Sauce, Topped With Cheese*

## THIRD COURSE

### Poire Belle Helene

*Vanilla Ice Cream, Topped With Pears, Warm Belgium Chocolate, And Toasted Almond.*

### Apricot Almondine Tart

### Lava Cake

*Gluten-Free, Raspberry Sauce*



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# CIBAO GRILLE

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Vichyssoise

*Cold Soup*

Soup Du Jour

*Soup Of The Day*

Watermelon Prosciutto Salad

*Tarragon Dijon Vinaigrette*

Classic Caesar Salad

## SECOND COURSE

Seared Snapper Mediterranean

*Kalamata Olives, Fresh Basil, Sliced Roasted Garlic,  
Extra Virgin Olive Oil, Sundry Tomato Manchego Risotto, Broccolini*

Petite Filet Au Poivre

*Cut To Order 6oz +Tenderloin Filet, Green Peppercorn Armagnac Sauce, Au Gratin Potato, Steamed Asparagus  
Cold Water Lobster Tail add \$15.00*

Grilled Pork Tenderloin

*Balsamic Marinated, Cremini Mushrooms, Port Wine Reduction, Fingerling Potatoes, French Green Beans*

## THIRD COURSE

Homemade Crème Brulé

Homemade Key Lime Pie

Chocolate Mouse



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# CIELO on SANIBEL

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Calamari Fritti

*Sweet Chili Aioli, Mango Coulis, Cashews*

### Caesar Salad

*Romaine Hearts, White Anchovies, Caesar Dressing, Focaccia Croutons*

### 12 Month Aged Manchego

*Lightly Fried, Mission Fig-Cranberry And Orange Chutney*

### House Salad

*Artisan Greens, Carrots, Cucumbers, Tomatoes, Candied Pecans, Sherry-Shallot Vinaigrette*

## SECOND COURSE

### Apricot - Pistachio Seared Chicken

*Jasmine Rice Pilaf, Buttered Madeira Sauce (GF)*

### Brown Butter - Bourbon Scottish Salmon\*

*Yukon Gold - Poblano Hash, Herbed Dijon Mustard, Crispy Shallots (GF\*)*

### Grilled Shrimp and Seared Scallops

*English Pea and Mint Risotto, Baby Heirloom Tomatoes, Micro Basil*

### Grilled 12oz Demkota Ribeye

*Whipped Yukon Gold Potatoes, Seasonal Vegetables, Merlot Demi-Glace (add \$10)*

## THIRD COURSE

### Chocolate Almond Truffle Cake

*Flourless Fudgy Almond Cake Topped with Bittersweet Ganache and house-made truffle.  
Served Warm with Sauce Anglaise and Raspberry Coulis*

### Pineapple Upside Down Cake

*Ginger Spiced Pineapple Cake with Caramelized Pineapple and Cherry.  
Served Warm with Vanilla and a Bourbon Carmel Sauce*

### Creme Brulee

*Classic Caramelized Vanilla Bean Custard, Fresh Berries, and a Browned Butter Tuille (GF)*

**Ask your server how you can make a donation to Blessings in a Backpack of SWFL**



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# CJ'S ON THE BAY

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Marco Seafood Chowder

*Chef's Selection Of Fish And Baby Clams In A Zesty Tomato Broth*

### Chef's Soup Of The Day

*Finest Ingredients Prepared In-House*

### Veggie Chili

### CJ's House Salad

*Mixed Greens, Cucumbers, Red Onions, Grape Tomato Medley, House Citrus Vinaigrette*

### Caesar Salad

*Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Reggiano*

One (1) CJ's Crab Cake *add \$10.00*

Beef Carpaccio *add \$10.00*

## SECOND COURSE

### The "Sizzle" Catch

*Chef's Creation Of Locally Caught Fresh Catch*

### Bourbon And Brown Sugar Pork Tenderloin

*Grilled Tenderloin Of Pork Marinated With Kentucky Bourbon,  
Brown Sugar And A Bit Of Garlic And Ginger*

### Canadian Snow Crab Legs

*One Pound Of Cold Water Snow Crab Legs  
Add Additional One Pound Of Snow Crab *add \$49**

## THIRD COURSE

### Chocolate Lovin' Spoon Cake

*Chocolate Pudding Between Layers Of Dark,  
Moist Chocolate Drenched Chocolate Cake*

### Killer Key Lime Pie (GF)

*Light And Creamy Key Lime Pie In A Buttery, Gluten-Free,  
Graham Cracker Crust, Served Slightly Frozen With Fresh Whipped Cream*



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# 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*



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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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# COTE D'AZUR

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Baby Heirloom Tomato And Strawberry Salad

*Goat Cheese, Shallots And Balsamic Vinaigrette, Baby Arugula*

### Prince Eduard Island Mussels

*Chardonnay, Garlic Butter, Basil Pesto*

### Tomato Bisque

*Parmesan Garlic Crostini*

### Cassolette D' Escargot *add \$5.00*

*Garlic, Basil, Parsley Butter*

## SECOND COURSE

### Pan Roasted Flounder

*Basil Mashed Potato Baby Carrots, Champagne Caper Beurre Blanc*

### Bone-In Berkshire Pork Chop

*Cider Brined, Roasted Sweet Potato, Sauteed Fennel And Bosc Pear Demi-Glace*

### Slow Braised Short Rib Bourguignon

*Sweet Onion, Mushroom, Baby Carrots And Creamy Mashed Potato In Red Wine Sauce*

### Roasted Crispy Duck *add \$15.00*

*Glazed Pear, Cranberry Apple Chutney, Butternut Squash, Sweet Potato, Black Currants, Cherries, Orange Zest, Green Peppercorn Port Wine Sauce*

### Black Angus Filet Mignon Au Poivre *add \$15.00*

*Flambe Cognac, 3 Peppercorn Sauce Au Poivre, Haricot Verts, Yukon Mashed Potato*

## THIRD COURSE

### Peach Melba

*Sweet Peach, Vanilla Gelato, Raspberry Sauce*

### Lemon Tart

*Chantilly Cream And Berries*

### Profiterole *add \$5.00*

*Vanilla Gelato, Hot Belgium Chocolate Sauce*



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# DEEP LAGOON SEAFOOD - FT. MYERS

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

Choice Of Cup Of Soup, House OR Caesar Salad  
Seafood Gumbo

*A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity (Celery, Bell Pepper, Onion), & Tomatoes Simmered With Special Herbs, Cajun Spices*

Lobster Bisque

*Rich Lobster Stock Simmered With Sherry, Cream, Spices, Topped With Black Caviar & Chopped Lobster Tail. Served With Crostini*

House New England Clam Chowder

*Our Version Of The Traditional Recipe With An Abundance Of Chopped Clams, Diced Potatoes, Onions, Celery, Fresh Herbs, And Spices In An Exceptionally Creamy Chowder*

Deep Lagoon's House Salad

*A Healthy Blend Of Crisp Salad Greens Topped With Sliced Tomato, Cucumber & Carrots Served With Your Choice Of Dressing*

Caesar Salad

*Romaine Lettuce Pieces Lightly Tossed With Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons & Parmesan Tuile Crisps*

## SECOND COURSE

Tropical Mahi

*Blackened Fresh Mahi, Topped With A Homemade Mango Salsa, Served Over Mashed Sweet Potatoes, And Fried Plantains*

Cedar Plank Salmon

*Bourbon Glazed Salmon, Grilled On A Cedar Plank, Paired With Mashed Sweet Potatoes, And A Squash Medley*

Chili Rub Tripletail

*Fresh Tripletail Rubbed With Sweet Chili & Secret Spices, Then Grilled To Perfection. Topped With Avocado Salsa & Served Over Saffron Yellow Rice & Chef's Select Vegetable*

Chicken Marsala

*Sautéed Boneless Chicken Breast Topped With A Sweet Marsala Wine Reduction, And Mushrooms*

## THIRD COURSE

Slice Of Key Lime Pie

*Served Slightly Frozen*

Pineapple Upside Down Cake



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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\*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.

# DEEP LAGOON SEAFOOD - MARCO ISLAND

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

Choice Of Cup Of Soup, House OR Caesar Salad  
Seafood Gumbo

*A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity (Celery, Bell Pepper, Onion), & Tomatoes Simmered With Special Herbs, Cajun Spices*

Lobster Bisque

*Rich Lobster Stock Simmered With Sherry, Cream, Spices, Topped With Black Caviar & Chopped Lobster Tail. Served With Crostini*

House New England Clam Chowder

*Our Version Of The Traditional Recipe With An Abundance Of Chopped Clams, Diced Potatoes, Onions, Celery, Fresh Herbs, And Spices In An Exceptionally Creamy Chowder*

Deep Lagoon's House Salad

*A Healthy Blend Of Crisp Salad Greens Topped With Sliced Tomato, Cucumber & Carrots Served With Your Choice Of Dressing*

Caesar Salad

*Romaine Lettuce Pieces Lightly Tossed With Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons & Parmesan Tuile Crisps*

## SECOND COURSE

Tropical Mahi

*Blackened Fresh Mahi, Topped With A Homemade Mango Salsa, Served Over Mashed Sweet Potatoes, And Fried Plantains*

Cedar Plank Salmon

*Bourbon Glazed Salmon, Grilled On A Cedar Plank, Paired With Mashed Sweet Potatoes, And A Squash Medley*

Chili Rub Tripletail

*Fresh Tripletail Rubbed With Sweet Chili & Secret Spices, Then Grilled To Perfection. Topped With Avocado Salsa & Served Over Saffron Yellow Rice & Chef's Select Vegetable*

Chicken Marsala

*Sautéed Boneless Chicken Breast Topped With A Sweet Marsala Wine Reduction, And Mushrooms*

## THIRD COURSE

Slice Of Key Lime Pie

*Served Slightly Frozen*

Pineapple Upside Down Cake



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# DEEP LAGOON SEAFOOD - NAPLES

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

Choice Of Cup Of Soup, House OR Caesar Salad  
Seafood Gumbo

*A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity (Celery, Bell Pepper, Onion), & Tomatoes Simmered With Special Herbs, Cajun Spices*

Lobster Bisque

*Rich Lobster Stock Simmered With Sherry, Cream, Spices, Topped With Black Caviar & Chopped Lobster Tail. Served With Crostini*

House New England Clam Chowder

*Our Version Of The Traditional Recipe With An Abundance Of Chopped Clams, Diced Potatoes, Onions, Celery, Fresh Herbs, And Spices In An Exceptionally Creamy Chowder*

Deep Lagoon's House Salad

*A Healthy Blend Of Crisp Salad Greens Topped With Sliced Tomato, Cucumber & Carrots Served With Your Choice Of Dressing*

Caesar Salad

*Romaine Lettuce Pieces Lightly Tossed With Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons & Parmesan Tuile Crisps*

## SECOND COURSE

Tropical Mahi

*Blackened Fresh Mahi, Topped With A Homemade Mango Salsa, Served Over Mashed Sweet Potatoes, And Fried Plantains*

Cedar Plank Salmon

*Bourbon Glazed Salmon, Grilled On A Cedar Plank, Paired With Mashed Sweet Potatoes, And A Squash Medley*

Chili Rub Tripletail

*Fresh Tripletail Rubbed With Sweet Chili & Secret Spices, Then Grilled To Perfection. Topped With Avocado Salsa & Served Over Saffron Yellow Rice & Chef's Select Vegetable*

Chicken Marsala

*Sautéed Boneless Chicken Breast Topped With A Sweet Marsala Wine Reduction, And Mushrooms*

## THIRD COURSE

Slice Of Key Lime Pie

*Served Slightly Frozen*

Pineapple Upside Down Cake



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# DEL MAR

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Mixed Greens Salad

*Manchego Cheese, Marcona Almonds, Lemon EVOO*

Roasted Cauliflower

*Sweet Onion Tahini, Chili Relish, Dates*

Spicy Lamb Sausage Flatbread

*Tomato Sauce, Feta*

## SECOND COURSE

Scallops

*Roasted Pepper Purée, Romanesco, Preserved Lemon*

Swordfish

*Marinated Olives, Pine Nuts, Confit Potatoes, Saffron Tomato Sauce*

Half Roasted Chicken

*Curried Carrots, Sunflower Seeds, Za'atar*

## THIRD COURSE

Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel, Whipped Mascarpone, Saba*

Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble*

*ALEJANDRA LANDIN Executive Chef • RICK GIANNASI General Manager*  
*GF = Gluten-Free Friendly • V = Vegetarian Option Available With Modifications*



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# DEL MAR

3-COURSE DINNER • \$59.00 PER PERSON

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

## FIRST COURSE

### Tomato Salad

*Heirloom Tomatoes, Marinated Feta, Red Onion, Bell Pepper, Cucumber Vinaigrette*

### Charred Octopus

*Bell Pepper Vinaigrette, Onion Petals, Cilantro Pesto, Espelette*

### Loaded Hummus

*Pomegranate Braised Lamb, Green Tahini*

## SECOND COURSE

### 8oz Filet

*Hearth Roasted Peppers, Zucchini, Red Onions, Lemon Gremolata, Aged Balsamic*

### Lobster Spaghetti

*Sweet Garlic Tomato Sauce, Parmigiana Reggiano, Calabrian Chili*

### Branzino

*House Greens, Lemon Caper Vinaigrette*

## THIRD COURSE

### Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel, Whipped Mascarpone, Saba*

### Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble*

*ALEJANDRA LANDIN Executive Chef • RICK GIANNASI General Manager*  
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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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# DORONA STEAKHOUSE

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Baby Gem Caesar

*Lemon Agrmato, Aged Parmesan Snow*

Homemade Sausage And Poached Egg

*Roasted Fall Squash, Fennel Pollen Cloud*

Wild Mushroom Bisque

*Truffle Cappuccino*

## SECOND COURSE

Chicken Cacciatore

*Royal Trumpet Mushrooms, Tomato, Olives, Potato Mousseline*

Sweet Corn Ravioli

*Duck Confit, Hazelnut, Blackberry Jus*

Fillet Of Branzino

*Asparagus, Parsnip Rotis, Prosecco And Leek Cream*

Blue Cheese Encrusted Petite Beef Tenderloin *add \$9.00*

*Served With Truffle Whipped Potatoes*

## THIRD COURSE

Chestnut Panna Cotta

*Pumpkin Bread, Black Currant Purée*

Flourless Chocolate Cake

*Hazelnut Praline, Dulce De Leche Gelato*



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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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# 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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# FLEMING'S PRIME STEAKHOUSE

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

French Onion Soup

*Baked With Gruyere And Parmesan Cheeses*

Flemings Salad

*Walnuts, Tomatoes, Dried Cranberries, Red Onion, Lemon Balsamic Vinaigrette*

## SECOND COURSE

Barbecue Scottish Salmon Fillet

*Mushrooms, Barbecue Glaze*

Double Breast Of Chicken

*Roasted, White Wine, Mushroom, Leek, Thyme Sauce*

Roasted Portobello And Cauliflower Steak

*Crispy Potato Marrow With Chimichurri, Farro, Asparagus, Pickled Onions, Mushroom Demi-Glace*

8oz Filet \$59.00

11oz Filet \$66.00

## OVER THE TOP CHOICES

*Truffled-Poached Lobster\* - Béarnaise And Caviar add \$19.00*

*Diablo Shrimp - Spicy Barbecue Butter Sauce Béarnaise add \$16.00*

*Jumbo Lump Crabmeat - Oscar Style With Béarnaise Sauce add \$15.00*

*Crispy Maitake Mushroom - Tarragon Aioli add \$13.00*

## THIRD COURSE

Cheesecake

Chocolate Goopy Butter Cake



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# FOOD & THOUGHT 2

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Garlic Shrimp

*Peppers, Lemon Zest, Sherry Wine, Parsley, Crostini*

### Spanish Wild Caught Octopus

*Herb Aioli And Pickled Vegetables, Micro Cilantro*

### Meatballs

*Parmesan Cheese, Marinara, Roasted Garlic Crostini*

### Vegan Chili

*Avocado, Cilantro, Lime, Pickled Red Onion, Jalapenos, Tortillas*

## SECOND COURSE

### Herb Buttered White Trout Fillet

*Sautéed Mixed Mushrooms And Asparagus, Mint-Basil Green Pea Sauce*

### 6oz Glazed Fillet

*Wild Mushroom Risotto, Asparagus*

### Food And Thought Signature Burger

*Brasstown Burger Patty Filled With Braised Short Rib And Herb Butter,  
Lettuce, Tomato, Caramelized Onion, Bacon, American Cheese,  
Served With Potato Wedges And Ketchup*

### Kung Pao Tofu

*Green Peppers, Broccoli, Edamame, Riced Cauliflower, Sesame Seeds, Cilantro*

## THIRD COURSE

### Vegan Tiramisu

*Vanilla Sponge Cake Infused With Coffee Liqueur, Coconut And Oat Mild, Raspberry Sauce And Coconut Whip Cream*

### Cheesecake

*Strawberries, Coconut Whip Cream, Chocolate Sauce, Matcha Coconut Flakes*

### Carrot Cake

*Old Fashion Carrot Cake With Cream Cheese Icing, Raspberry Sauce*

### Selection Of Sorbet And Ice Creams



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# THE FRANKLIN SOCIAL CLUB

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Caesar Salad

*Chopped Hearts Of Romaine, Caesar Dressing, Blackened Croutons, Parmesan*

### Gumbo

*Chicken, Andouille Sausage, Okra, Holy Trinity, Rice*

### Fried Green Tomato Stack

*Buttermilk Cornmeal Flour, Buffalo Mozzarella, Pimento Red Pepper Jam, Balsamic Drizzle, Fresh Basil*

## SECOND COURSE

### Soco Pork & Greens

*Fire-Roasted Corn Grits, Pulled Pork, Southern Greens, Creole BBQ Sauce, Beer Battered Onion Ring*

### Fried Catfish

*Cajun Cornmeal Battered Served With Side Winder Fries, Side Slaw, Hush Puppies*

### Shrimp & Grits

*Blackened Shrimp, Fire-Roasted Corn Grits, Andouille Sausage, White Pepper Gravy, Sautéed Peppers, Onions*

### Steak Frites *add \$8.00*

*8oz Sirloin, Side Winder Fries Smothered In Andouille Sausage White Pepper Gravy*

### Blackened Atlantic Salmon

*Chopped Hearts Of Romaine, Caesar Dressing, Garlic Croutons, Parmesan Cheese*

## THIRD COURSE

### Magazine Street Bread Pudding

*Warm Custard Bread, Amaretto Soaked Raisins, Candied Almonds With Bourbon Sauce*

### Beignets

*French Donuts Coated With Powdered Sugar Served With Strawberry Sauce*



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# THE FRENCH

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Baked Onion Soup

*Caramelized Onions, Emmenthal Cheese, Toasted Baguette & Rich Beef Broth*

### Deviled Eggs

*Dijon Mustard, Mayonnaise & Caviar*

### Salade Verte

*Field Green Salad, Carrots, Radish, Red Onion, And Tarragon Dressing*

### Grilled Peach & Burrata Salad

*Fresh Farmer Cheese, Orange Blossom Honey & Mint*

### Beef Tartare

*Beef Eye Round, Cornichon, Shallot, Dijon Mustard & Fresh Farm Egg Yolk*

### Steamed Mussels

*Shallot, Garlic, White Wine, Chive & Creme Fraiche*

## SECOND COURSE

### Pan Roasted Faroe Salmon

*Asparagus, Snap Peas, Maitake Mushrooms & English Pea Creme*

### Wood Grilled Filet Mignon *add \$10.00*

*Roasted Bone Marrow, Persillade, Shallot Jjus & Frites*

### Chicken Basquaise

*Sauce Piperade, Fingerling Potato & Chive Oil*

### Le Brasserie Burger

*Neuskes Bacon, Red Onion Marmellade, Emmenthal Cheese & Toasted Brioche Bun*

### Fettuccini With Whole Maine Lobster *add \$10.00*

*Roasted Cold Water Lobster, Shellfish Broth, Fines Herbs, Basil Oil*

## THIRD COURSE

### Profiteroles

*Vanilla Gelato & Warm Chocolate Sauce*



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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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SOUTHWEST FLORIDA CHAPTER  
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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# GRAPPINO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Puzzoletto Bruschetta

*Roasted Peppers, Soppresata, Gorgonzola, Pistachios*

### Roasted Red Pepper Bisque

*Goat Cheese, Chives, Focaccia Croutons*

### Burrata Salad

*Grape Tomatoes, Watermelon, Red Onion, Balsamic Glaze*

**SUPPLEMENTAL PIZZA COURSE ADD \$9.00**

Calabrese, Scamorza & 'Nduja, OR Margarita

## SECOND COURSE

### Veal Ravioli Pesto

*Basil, Parmesan, Pinenuts, Touch Of Cream*

### Lolipop Lamb Chops

*Yukon Gold Potatoes, Piquillo Peppers, Marcona Almonds*

### Baked Branzino Fillet

*Creamy Polenta, Baby Spinach, Lemon Chive Butter*

### Roasted Airline Chicken

*Fingerling Potatoes, Olives, Tomato, Oreganato Jus Dolce*

## THIRD COURSE

### Mini Nutella Bombelloni

### Liege Waffle

**BOTTLE OF WINE ADD \$25.00**

*House Cabernet OR House White Blend*



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# THE HAMPTON SOCIAL

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Bang Bang Chicken

*Hand Breaded, Seafood Salad, Slaw, House BBQ, Bang Bang Chili Sauce*

### Caesar Salad

*Mesclun Greens, Crispy Bacon, Croutons, Parmesan*

### Clam Chowder

*Corn, Potato, Bacon*

## SECOND COURSE

### Honey Glazed Salmon

*Sautéed Greens, Asparagus, Sesame Seeds, Seafood Salad, Sweet Honey-Soy Glaze*

### Short Rib

*Creamy Sweet Polenta, Corn, Demi-Glaze*

### Pesto Radiatori

*Roasted Tomato, Charred Corn, Pistachios, Pesto*

### Roasted Chicken

*Herb Roasted Half Chicken, Baby Potatoes, Feta, Chicken Jus*

### Ahi Tuna Bowl

*Quinoa, Sweet Potato, Edamame, Avocado, Kale, Cilantro Cream*

## THIRD COURSE

### Blueberry Bread Pudding

*Orange Glaze, Whipped Cream*

### Banana Cream Pie

*Toasted Waffle, Bananas, Chocolate Shavings, Whipped Cream*

### Tres Leches Pound Cake

*Coconut Cream, Strawberries, Lavender Rose Custard*



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# THE HANGOUT BY TWO GUYS

3-COURSE DINNER • \$29.00 PER PERSON

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

## FIRST COURSE

### Badd A\*\* Toast

*Melted Brie On Toasted Hearty Multigrain Bread, Apple Slices, Bacon Jam, Chilled Caramelized Onions*

### Meatballs

*(3) Hand-Rolled Meatballs Made From Grandma's OG Recipe, Falisi's Secret Marinara Gravy*

### Hangout Shrimp

*(5) Jumbo Shrimp Cooked In A Flavorful Broth, Cooled, Sweet & Spicy Orange Sauce*

### Viva Mexico Salad add \$5.00

*Cubed Florida Watermelon, Cotija, Sliced Serrano Chili, Lite Pickled Cucumbers, Cilantro, Tajin, EVOO*

### Reef Saving Ceviche add \$10.00

*Help Protect Florida's Reefs!*

*Locally Fresh Speared Invasive Lionfish, Shrimp, Papaya, Pineapple, Mango, Avocado, Red Onion, Jalapeños, Serrano Peppers, Cucumbers, Lime, Cilantro*

## SECOND COURSE

### Chicken OR Eggplant Parmesan & Pasta

*Tender Chicken Breast OR Eggplant Coated With Our Two Guys' Signature Breading, Our Family's Secret Marinara Sauce, Mozzarella*

### Campanelle Rustica

*Italian Sausage, Shrimp, Caramelized Onions, Cremini Mushrooms, Blistered Tomatoes In A Amaro Tomato Parmesan Cream Sauce*

### Asian Chicken add \$10.00

*Mango Thai Chili Chicken Thigh, Garlic Sweet Potato Mash, Honey Bacon Brussel Sprouts*

### Apricot Glazed Salmon add \$10.00

*Brushed Salmon Filet, Parsnip Pure, Grilled Asparagus*

### Lionfish Milanese add \$20.00

*We Teamed Up With A Local Reef Patrol Team To Spear Fresh Lionfish!*

*Lightly Breaded & Fried Delicate White Fish, Lemon Butter Cream Sauce, Citrus Cous Cous, Italian Asparagus*

## THIRD COURSE

### Falisi's Cheesecake

*4" Classic Ny Style Cheesecake, Chantilly Cream, Fresh Fruit Compote*

### Mini Beignets

*Caramel Sauce, Chocolate Sauce, Shot Of Espresso*

### Peanut Butter Pie

*Peanut Butter, Chocolate, Reese's Topping, Peanut Butter Sauce*

### Brownie Super Sundae

*Chocolate And Vanilla Ice Cream, Triple Chocolate Brownie, Chocolate Sugar Cookies, Fresh Berries Drizzled With Chocolate Syrup*

### Ethan's Tres Leches Cake

*Moist & Light Cake, Chantilly Cream, Fresh Strawberry*



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# HOOKED ISLAND GRILL

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Hooked Clam Chowder

*New England-ish, Best Around*

Smoked Fish Dip

*Mahi Mahi, Smoked, Holy Trinity Vegetables, Crackers*

1/2lb Peel And Eat Shrimp

*Served Cold, House Cocktail, Old Bay*

## SECOND COURSE

Cajun Lobster Trifecta

*(5) Lobster Ravioli, Tossed With Chunks Of Lobster Meat, Lobster Cream Sauce, Andouille Sausage*

Prime Filet Oscar

*8oz Prime Filet, Jumbo Lump Crab Meat, Cheddar Grits, Grilled Asparagus, Topped With House Hollandaise*

*ADD ON 1/2lb Snow Crab Legs add \$10.00*

Chef's Miso Combo

*9oz Cobia, (3) U-10 Scallops, Fig Balsamic Brussel Salad, Coconut Lime Rice*

## THIRD COURSE

Pina Colada Cheesecake

*Pineapple, Graham Cracker, Island Vibes*

Key Lime Pie

*Our Little Florida Secret*



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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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# K-RICO MEXICAN GRILL

4-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Temecula Cornbread

*Signature Jalapeno Cornbread Soaked In Agave Butter*

## SECOND COURSE

### Tamale De Pollo

*House-Made Corn Masa, Slow Roasted Chicken, Tequila Pickled Onion, Salsa Roja & Verde, Rico De Gallo, Rico Crema And Cotija Cheese*

### Empanada De Vaca (Beef)

*Slow Roasted Boneless Short Rib, Oaxaca-Chihuahua Cheese Blend In A Puff Pastry Crust, Served With Chimichurri, Cotija Cheese*

### Queso Fundido "Fuego"

*Oaxaca-Chihuahua Cheese, Fire-Roasted Poblano, Serrano & Pasilla Peppers, Caramelized Onion With Twisted Chili-Infused Corn Chips*

## THIRD COURSE

### Chicken Fajita

*Searched Marinated Chicken Medallions, Flour Tortillas, Shredded Lettuce, Salsa Roja, Radish, Jalapeño, Sour Cream, Guacamole*  
Add Steak OR Shrimp add \$6.00 • Add Steak AND Shrimp add \$10.00

### Carne Asada Steak

*Ny Strip Steak Marinated With Chimichurri Sauce Paired With Cilantro Brown Rice, Black Beans, And Sweet Plantains*  
Add Grilled Shrimp add \$6.00

### La Playa Gulf Grouper Tacos

*Blackened Grouper, Mexican Slaw W/ Purple Cabbage, Pineapple, Spanish & Red Onions, Jalapeño, Radish, Cilantro, Chipotle*

### Ranch Aioli Pasta Corralejo

*Tequila-Lime-Marinated Chicken Medallions, Onions, Cilantro, Jalapeño Sautéed In Chipotle Cream Sauce, Jumbo Rigatoni, Cotija Cheese*  
Substitute With Shrimp add \$6.00

### Short Rib El Chapparal

*Served Over Yucca Fries Topped With Creamy Queso Sauce, Scallions, Avocado-Jalapeño Crema*

### Huachinango Snapper

*Butterflied Whole Snapper, Grilled And Baked, Served With White Rice, Marinated With Your Choice Of Mojo, Talla Or Cilantro Sauce*

## FOURTH COURSE

### Tres Leches House-Made Flan

### Churros

## SIZZLE DRINK SPECIALS

Sizzle Sangria *1/2 Pitcher \$14 • Full Pitcher \$25*  
Bottle Of Wine *From Our Sizzle Dining Wine List \$20*



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# KANE TIKI BAR & GRILL AT JW MARRIOTT MARCO ISLAND

## 3-COURSE DINNER • \$49.00 PER PERSON

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

### FIRST COURSE

#### Shishito Peppers

*Sesame, Bonito Sand, Yuzu Kosho Aioli, Chili Oil*

#### Mochiko Chicken Bowl

*Quinoa, Edamame, Arugula, Cucumber, Carrot, Avocado, Green Onion, Crispy Enoki Mushrooms, Miso Honey Dressing*

### SECOND COURSE

#### Furikake Crusted Tuna

*Ginger Carrot Puree, Pea Tendrils, Radish, Edamame, Charred Tomatoes, Wasabi Crisp*

#### Asian Patty Melt

*Beef Tenderloin, Togarashi Spice, Charred Scallion Crema, Kimchi, Pepper Jack Cheese, Sourdough*

### THIRD COURSE

#### Banana Pie-Sickle

*Banana Filling, Fe'i Banana Custard, Caramelia Chocolate Mousse, Coconut Crunch*



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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 Bolognaise

*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 Blanco

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



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# LAMORAGA

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Lobster Bisque  
Kale Caesar Salad  
Bang! Bang! Cauliflower (V)

## SECOND COURSE

Miso-Glazed Baked Halibut

*Lemongrass Rice, Tempura Vegetables*

Marinated Lamb Chops

*Goat Cheese Risotto With Haricot Vert And Topped With A Mint Demi Glaze*

Truffle Pasta (V)

*Tossed With Beyond Fennel Sausage, Porcini Mushroom, Vegan Cream, Truffle Oil*

N.Y. Strip Oscar *add \$10.00*

*French Fries And Grilled Asparagus*

Seafood Paella *add \$10.00*

*Chorizo, Topped With A Maine Lobster Tail*

Baked Chilean Sea Bass *add \$10.00*

*Wasabi Pea Crust, Roasted Cauliflower Potato Mash, Shiitake Mushroom And Bok Choy In A Sweet Soy Reduction*

## THIRD COURSE

Carrot Cake (V)  
Tropézienne Cake  
Espresso Belgium Chocolate Mousse (decaf)

## SIZZLE COCKTAIL

Blueberry Lemonade \$15.00

*Stoli Blueberry, St Germain, Lemon Juice, Agave, Soda*



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# LATITUDE 26

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Classic Iceberg Wedge

*Creamy Homemade Blue Cheese Dressing, Tomato, Bacon, Blue Cheese Crumbles*

### Bangin Tequila Shrimp

*Cocktail Style Sauteed Shrimp With Tequila Salsa*

### Smoked Seafood Dip

*A Naples Tradition, Served With Tortilla Chips*

### Lat 26 Wings

*3 Jumbo Wings In Old Naples Buffalo, Bbq Or Sweet Chili*

*Add 3 More Wings \$6.00*

### Six Cheese Flatbread

*Mozzarella, Provolone, Pecorino, Parmesan, Fontina, Mild Cheddar*

*Sausage, Pepperoni Ham, Bacon, Onion, Peppers add \$3 each*

## SECOND COURSE

### ADD ONS TO ANY ENTREES

*6 Sautéed 16/20 Shrimp add \$10.00*

*Jumbo Lump Crabmeat Sauteed Garlic Butter add \$10.00*

*Lobster Tail 6oz add \$16.00*

### Latitude 26 Grouper

*Garlic & Saffron Quinoa Israeli Couscous, Cauliflower Puree, Sauteed Broccolini*

### Tropical Snapper

*Pan Seared Red Snapper Filet Served With Cilantro Rice And Seasoned House Vegetables*

### Traditional Crab Boil

*Our Version Of A ½ Lb Large Snow Crab Legs, Shrimp, Corn Niblets, Andouille Sausage, Red Potatoes*

### Half Roasted Chicken

*Served With Roasted Potatoes, House Vegetables, Chimichurri Sauce*

### Ribeye

*12oz Hand Cut Ribeye, Mashed Potatoes, Seasonal Fresh Farm Veggies, House Made Demi-Glaze*

## THIRD COURSE

### Chocolate Downfall

### Key Lime Pie

### White Chocolate Raspberry Cheesecake



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# LYNQ

## 3-COURSE DINNER • \$39.00 PER PERSON

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

### FIRST COURSE

#### Gnocchi

*Asiago Cheese & Potato Gnocchi,  
Tossed In A Pesto Cream Sauce*

#### Coconut Shrimp

*Coconut Battered Shrimp, Served With  
An Amarena Cherry Dipping Sauce*

### SECOND COURSE

#### Chicken Pesto

*Fettuccini Noodles & Grilled Chicken,  
Tossed In A Creamy Pesto Sauce*

#### Slowly Braised Beef

*Braised In A Red Wine Demi-Glaze,  
Served Over Creamy Mashed Potatoes & Tri-Color Carrots*

### THIRD COURSE

#### Mini Beignets

*Choose Mixed Berry OR Chocolate Hazlenut*

#### Peanut Butter Pie



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# M'XUMA TACOS MEXICAN GRILL

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Queso Fundido

*Melted Queso Blend On Sizzling Skillet, With Or Without Mexican Chorizo*

### Mexican Tamales

*2 Corn Masa Filled With Shredded Pork, Topped With Red Sauce, Wrapped In Husk Leaves*

### Chicken Taquitos

*Mini Deep Fried Tortilla Stuffed With Shredded Chicken, Served With Lettuce, Pico And Sour Cream*

### Mexican Street Corn

*2 Corn Cobs Smothered In Mayo Or Sour Cream, Topped With Cotija Cheese, And Tajin*

## SECOND COURSE

### Salmon Al Chiptole

*Grilled Salmon Topped With Housemade Creamy Chipotle Sauce,  
Served With Seasonal Vegetables, And Rice*

### Tampiquena

*Seasoned Grilled Steak Topped With Two Chicken Red Enchiladas,  
Served With Rice, Beans, Lettuce, Pico, Sour Cream, Guacamole*

### Chile Relleno

*Poblano Pepper In Egg Batter, Stuffed With Cheese And Choice Of Protein,  
Topped With Red Sauce, Served With Rice, Beans, Lettuce, Pico*

### Chicken Fajita

*Sizzling Grilled Chicken Medallions, Bell Peppers, Onions, Rice, Beans,  
Lettuce, Pico, Sour Cream, Guacamole, Corn Or Flour Tortillas  
(add Steak OR Shrimp \$5.00 / Steak & Shrimp \$7.00)*

## THIRD COURSE

### Fried Ice Cream

### Churros

### Triple Chocolate Cake

### Flan



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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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SEPTEMBER 7 - 27, 2023

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\*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.

# 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*

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



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# MARKER 92 WATERFRONT BAR & BISTRO

3-COURSE DINNER • \$39.00 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

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*

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



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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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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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# THE MED

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Octopus Carpaccio

*Thin Sliced Octopus, Lemon Vinaigrette, Crispy Capers*

### Insalata Fresca

*Arugula, Fennel, Oranges, Toasted Almonds, Citrus Dressing*

### Eggplant Rollatina

*Tomato Sauce, Mozzarella, Parmesan Cheese*

### Horiatiki Greek Salad *add \$4.00*

*Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta*

## SECOND COURSE

### Fiocchi Allo Zola

*Pear Stuffed Pasta, Gorgonzola, Béchamel, Walnuts*

### Gnocchi Vongole E Pistacchio *add \$6.00*

*Potatoes Gnocchi, Clams, Crumbled Pistachios*

### 1/2 Poulet Rouge Au Citron

*Organic Chicken, Lemon Rosemary Marinated, Lemon Potatoes*

### Encrusted Salmon

*Pistachio Crust, Arugula, Grapefruit, Orange Wedges*

### Butcher Cut *add \$14.00*

*Grilled, Salsa Verde, Rosemary Fries*

### Lamb Shank *add \$10.00*

*Slow Roasted Au Jus Over Moroccan Couscous*

## THIRD COURSE

### Mediterranean Key Lime Cake

### Torta Della Nonna

### Peach Sorbet



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SEPTEMBER 7 - 27, 2023

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# THE MED

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Octopus Al Limone

*Lemon Vinaigrette, Shallots, Capers*

Kale Caesar Kale

*Parmesan Cheese, Home Made Anchovies Croutons*

Duck A L'orange

*Fried Duck Drums, Orange Sauce, Frisée Salad*

Horiatiki Greek Salad *add \$4.00*

*Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta*

## SECOND COURSE

Gnocchi Vongole E

*Pistachio Potatoes Gnocchi, Clams, Crumbled Pistachios*

Fiocchi Allo Zola

*Pear Stuffed Pasta, Gorgonzola, Béchamel, Walnuts*

Lamb Burger

*Tzatziki, Rouille. Caramelized Onion, Roasted Peppers, Arugula,*

Loup De Mer

*Whole Branzino, Vegetables, Tomato Sauce*

Butcher Cut *add \$14.00*

*Grilled, Salsa Verde, Rosemary Fries*

Lamb Shank *add \$10.00*

*Slow Roasted Au Jus Over Moroccan Couscous*

## THIRD COURSE

Mediterranean Key Lime Cake

Torta Della Nonna

Peach Sorbet



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# MEDITERRANO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Garbanzo, Lentil And Sweet Pea Soup

Caesar Classico

Greek Salad

*Cucumbers, Olives, Tomatoes, Red Onion, Greek Feta, Pepperoncini, Lemon-Herb-Olive Oil Dressing*

Dolmeh

*Grape Leaves Stuffed With Organic Rice, Served With Roasted Vegetable Dip And Tzatziki*

Lamb Keftedes

*Lamb Meatballs Dipped In Rosemary Mint Glace Accompanied By Homemade Tzatziki*

## SECOND COURSE

Chicken Francese

*Free Range Chicken Breast Egg Washed, Sautéed White Wine, Fresh Lemon Juice, EVOO, And Capers With Parmesan Risotto, Vegetables*

Beef Tenderloin Kabob

*Filet Of Beef Marinated With Mediterranean Spices And Home-Grown Fresh Herbs, Charbroiled,  
Served With Saffron Rice, Grilled Vegetables, And Tzatziki Sauce*

Branzino

*Oven Baked, Figs, Apricots, Raisins, Hint Of Lavender, Mediterranean Spices, Parmesan Risotto, Citrus Saffron Butter Sauce, Veggies*

Salmon Pappardelle Alla Toscana

*Pappardelle Pasta Tossed With Blackened Salmon, Tuscan Spiced Rustic Vegetables,  
Rosemary Flavored Olive Oil, White Wine, Roasted Garlic, Aged Parmesan Cheese, Olives, Roasted Tomato Sauce*

Vegan Paella

*Saffron Rice And Assorted Vegetable*

Vegetarian Delight

*Baked Tomato Stuffed With Mediterranean Couscous, Dolmeh (Grape Leaves Stuffed With Organic Rice),  
Sautéed Spinach With Garlic-White Wine, Seasonal Vegetable*

Spinach Pasta With Artichokes

*Fresh Rolled Spinach Fettuccine, Artichokes, Seasonal Vegetables, Light White Wine, Olive Oil, Tomato Sauce*

## UPGRADE YOUR DINNER CHOICE

Carne Paella *add \$15.00*

*Saffron Rice, Chicken, Filet Mignon, Chorizo*

Paella Valenciana *add \$15.00*

*Saffron Rice, Vegetables, Shrimp, Mussels, Clams, Calamari, Chorizo & Chicken*

Lamb Shank *add \$15.00*

*Domestic Lamb Shank, Slowly Braised, Tempranillo Red Wine Sauce, Fresh Herbs, And Mediterranean Spices*

## THIRD COURSE

Key Lime Pie

Baklava



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# THE MELTING POT

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

California Salad

*Raspberry Vinaigrette*

The Melting Pot House Salad

Caesar Salad

## ADD CHEESE FONDUE COURSE

\$10.00 Per Person

Buffalo Wisconsin Trio OR Any Of Our Cheese Fondues

*Cheese Fondues Are Accompanied By Dippers Of Apples, Fresh Breads, Vegetable Crudités*

## SECOND COURSE

*Entree Fondues Are Accompanied By Mushroom Caps, Herb & Parmesan Roasted Potatoes, Broccoli Florets And An Exotic Assortment Of Handmade Dipping Sauces*

*Sample Each Below, Served On Platter For 2*

Garlic Pepper Filet Mignon

Pacific White Shrimp

Herb De Provence Chicken

Teriyaki Marinated Sirloin

Mushroom Ravioli

*Cooking Styles*

*Choose Any Cook Style But We Recommend, Court Bouillon, Mojo, Or Coq Au Vin*

## THIRD COURSE

White Chocolate Key Lime Pie

Milk, White, OR Dark Chocolate Fondue Creations

*Dessert Fondues Accompanied By Dippers Of Strawberries, Bananas,*

*Blondies, Pineapple, Pound Cake, Brownies, Waffles, Marshmallows, Rice Krispy Treats*



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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

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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# NAUTI MERMAID

3-COURSE DINNER • \$39.00 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

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*  
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# NAUTI MERMAID

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*  
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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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# NOSH ON NAPLES BAY

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Classic Caesar Salad

*Hearts Of Romaine Tossed With House-Made Caesar Dressing, Crispy Capers, Parmesan, White Anchovy, Crouton*

### Nori Seared Bluefin Tuna

*With Peanut Soba Noodles, Whiskey Barrel-Aged Soy, Yuzu*

### Pork Belly Wedge

*Baby Lettuce, Tomato, Pork Belly, Blue Cheese Dressing*

### Braised Niman Ranch Pork Cheek *add \$5.00*

*With Sauteed Swiss Chard, Porcini Mushroom Espuma*

### Crispy Seafood Strudel *add \$8.00*

*Flaky Layers Of Pastry Filled With Wild Gulf Shrimp, Lump Crab Meat, Roasted Mushrooms, Spinach, And Smoked Gouda Cheese, Sauced With A Passion Fruit Beurre Blanc And Topped With Truffle-Infused Honey*

### Roasted "Canoe Bone" Bone Marrow *add \$8.00*

*Topped With Butcher's Beef Ragout, And Blue Cheese, Garnished With Micro Red Sorrel*

## SECOND COURSE

### Butter Roasted Chicken Biryani

*Lemon-Curry Brined Joyce Farm's Chicken Breast, Served Over Saffron-Scented Basmati Rice Tossed With Cashews, Cranberries, And Sweet Peppers, Served With Curry Sauce And Cucumber Chutney*

### "Everything Bagel" Crusted New Zealand Ora King Salmon

*Seared Medium. Served With Chive "Pearl" Beurre Blanc, Creamed Cheese Potato Purée*

### Slowly Braised Berkshire Pork Shank

*Served Over Truffle-Parmesan Polenta And Finished With Braisaige Sauce*

### Wild Mushroom Pappardelle Pasta

*In-House Made Pasta, Tossed With Roasted Mushrooms And A Truffle-Veal Jus, Topped With Feta Cheese*

### Butterfish *add \$12.00*

*Pacific Sablefish, Miso-Sake Bronzed, Served With Baby Bok Choy, Bamboo Rice, Miso Beurre Blanc*

### Chianti Laquered Niman Ranch Beef Short Rib *add \$12.00*

*Served Over Marscapone Anon Mills Grits, Finished With Roasted Mushroom Braisaige*

## THIRD COURSE

### Sizzle Espresso Creme Brule

*Classic Vanilla Bean Creme Brule, Lavazza Espresso Served With Fresh Berries*

### Key Lime Tartlette

*Topped With Key Lime Merangue*

### Coconut Cream Pie

*Garnished With Caramel Sauce And A Crispy Curried Banana Chip.*

### Kahlua Chocolate Mousse & Toffee Tort *add \$5.00*



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# OLD VINES SUPPER CLUB

3-COURSE DINNER • \$49.00 PER PERSON

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

**\*NOT AVAILABLE ON WEDNESDAY EVENINGS\***

## FIRST COURSE

### Brussel Leaf Salad

*Apple, Pine Nut, Pumpkin Seed, Green Pepper Gouda Dressing*

### Snapper Crudo

*Fried Celery Root, Grape, Celery, Hay Coulis*

## SECOND COURSE

### House-Made Fettuccine

*Local Mushrooms, Beurre Blanc, Parmesan*

### Barley Carrot Rissotto

*Cauliflower Purée, Compressed Grape, Parmesan*

## THIRD COURSE

### Chicken Duo

*Herbed Garlic Chicken Breast, Fried Chicken Thigh,  
Endive, Leek, Peach, Buttermilk Nage*

### Pan Seared Salmon

*Squash Medley, Pomegranate*

## DESSERT

Pumpkin *add \$14.00*

Chocolate *add \$14.00*



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# OSTERIA CAPRI

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Caesar Salad

*Classic Caesar Salad With House Made Dressing And Croutons*

### Caprese Salad

*Tomatoes, Buffalo Mozzarella, Basil, Olive Oil, Roasted Red Peppers*

### Calamari Fritti

*Fried Calamari With Spicy Tomato Sauce*

### Vongole Cozze Arrabbiata

*Clams And Mussels In Spicy Fresh Tomato Sauce*

## SECOND COURSE

### Fettuccine Mare E Monti

*Homemade Fresh Fettuccine Pasta, Italian Sausage, Shrimp, Scallops, Sautéed With Wild Mushrooms And Green Peas In White Cream Sauce, Truffle Oil Finish*

### Lasagna Alla Siciliana

*Homemade Traditional Meat Lasagna*

### Veal Marsala

*Veal Sauteed With Wild Mushrooms, Marsala Red Wine Sauce. Served With Mixed Vegetables*

### Beef Short Ribs

*Slowly Braised Beef Short Ribs Over Homemade Gnocchi Pasta In Tomato Sauce*

### Branzino

*Oven Roasted Branzino (Mediterranean Seabass) Served With Mixed Veggies*

### Pizza Bianca

*With Black Truffle And Drizzles Of Pesto*

## THIRD COURSE

### Coconut Tiramisu

### Cannoli



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# OSTERIA TULIA

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Sicilian Meatballs

*Mamma's Pomodoro, Pine Nuts, Currants*

### Beef Carpaccio

*Arugula, Lemon, Capers, Red Onion, Olive Oil*

### Steamed Mussels

*White Wine, Garlic, Shallots, Oregano, Tomato*

### Mista Salad

*Local, Greens, Manchego, Radishes, Asparagus, Red Onion*

### Roasted Beet Salad

*Orange, Roast Carrot, Radish, Pistachio, Goat Cheese Crema*

## SECOND COURSE

### Bucatini Cacio E Pepe

*Sheep Cheese, Cracked Pepper*

### Garganelli

*Braised Lamb Neck Sugo, Sheep Cheese*

### Risotto

*Local Zucchini, Argentinian Red Prawns, Garlic Crema, Basil*

### Pan Roasted Game Hen

*"Fra Diavolo" Escarole, Tomato, Lemon, Chili*

### Tuscan Slow Roasted Porchetta

*Puffed Farro, Borlotti Beans, Speck, Rosemary*

### Faroe Island Salmon

*Roasted Potato, Leeks, Shishito Pepper, Lemon Butter*

## THIRD COURSE

### Tiramisu

*Espresso-Soaked Ladyfingers, Mascarpone, Cocoa*



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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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**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.

# 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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# PINCHERS - FT. MYERS GCTC

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

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Can Substitute For Other Side Items*

### Texas Tony's Baby Back Ribs

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## THIRD COURSE

### Slice Of Key Lime Pie

*Served Slightly Frozen*



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SEPTEMBER 7 - 27, 2023

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# PINCHERS - FT. MYERS MARINA

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

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## THIRD COURSE

Slice Of Key Lime Pie  
*Served Slightly Frozen*



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# PINCHERS - MARCO ISLAND

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

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Can Substitute For Other Side Items*

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## THIRD COURSE

### Slice Of Key Lime Pie

*Served Slightly Frozen*



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**BLESSINGS IN A  
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**SIZZLE** DINING  
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# PINCHERS - NAPLES TIN CITY

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  
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Can Substitute For Other Side Items*

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# PINCHERS - SAN CARLOS

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  
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### Famous Fish & Chips

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Can Substitute For Other Side Items*

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## THIRD COURSE

### Slice Of Key Lime Pie

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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*



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# 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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# 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



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# REAL SEAFOOD COMPANY

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Modern Mediterranean Salad

*Sliced Beets, Greens, Feta, Pepperoncini, Scallion, Cucumber, Heirloom Tomato, Classic Vinaigrette*

### Maine Lobster Bisque

### The Wedge Salad

*½ Head Iceberg Lettuce, Crispy Smoked Bacon, Grape Tomatoes, Freshly Crumbled Bleu Cheese*

## SECOND COURSE

### Parmesan Encrusted North Atlantic Flounder

*Garlic Mashed Potatoes, Asparagus, Lemon-Caper Sauce*

### Shrimp & Scallop Risotto

*Mascarpone Risotto, Scallops, Shrimp, Asparagus, Heirloom Tomatoes, Herb Vinaigrette, Lemon-Butter Sauce*

### Blackened Block Island Swordfish

*Grilled Asparagus, Couscous, Roasted Pepper Aioli, Mango-Pineapple Avocado Salsa*

### Macadamia Nut Crusted Grouper

*Garlic Mashed Potatoes, Haricots Verts, Lemon Beurre Blanc*

## THIRD COURSE

### Key Lime Pie

*Freshly Whipped Cream, Raspberry Sauce*

### Vanilla Bean Crème Brulee

## BOTTLED WINE SPECIAL FEATURES

*Joel Gott Chardonay \$30*

*Franciscan Cabernet Sauvignon, Monterey \$40*



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# RIA AT THE RITZ-CARLTON NAPLES, TIBURÓN

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

**Guacamole & Salsa GF D**

*Crispy Tortilla Chips, Chicharrones, Cotija Cheese, Salsa Roja*

**Choripán**

*Grilled Argentinian Chorizo, Confit Pepper Escabeche, Served On Mini Baguette*

**Empanadas De Choclo V D**

*(2) Yellow Corn & Mozzarella Filled Turnovers, Chimichurri*

**Tostada De Camarón GF SH**

*(3) Smoked Shrimp, Corn Tortilla, Avocado Cream, Grilled Pineapple*

## SECOND COURSE

**Tallarín Huancaína N V D**

*Linguine Pasta, Aji Amarillo, Charred Broccolini, Shaved Parmesan Cheese, Oven-Dried Tomatoes, Caramelized Hazelnuts*

**Tacos De Camarón Estilo Baja SH D**

*(2) Beer-Battered Shrimp, Cabbage Slaw, Avocado Purée, Chipotle Aioli, Pico De Gallo, Flour Tortilla*

**Taco De Cochinita GF**

*(2) Six-Hour Braised Achiote-Marinaded Pork, Pickled Onions, Habanero Salsa, Corn Tortilla*

**Medio Pollo A La Parrilla GF**

*Half Chicken, Grilled Tomato, Baby Confit Potatoes*

## THIRD COURSE

**Alfajores V D**

*Argentinian Cookies, Filled With Dulce De Leche Crema, Served With Vanilla Ice Cream*

**Churros V D**

*Deep-Fried Choux, Dusted With Cinnamon And Sugar, Served With Abuelita Chocolate Sauce*

V - Vegetarian • D - Contains Dairy • N - Contains Nuts  
SH - Contains Shellfish • S - Contains Seafood • GF - Gluten Free



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# RIA AT THE RITZ-CARLTON NAPLES, TIBURÓN

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

**Guacamole & Salsa GF D**

*Crispy Tortilla Chips, Chicharrones, Cotija Cheese, Salsa Roja*

**Aguachile De Pescado Y Camarón SH S**

*Argentinian Shrimp, Snapper, Cucumber-Jalapeno & Parsley Emulsion, Lime Juice, Charred Pasilla Oil, Cilantro*

**Empanadas De Choclo V D**

*(2) Yellow Corn & Mozzarella Filled Turnovers, Chimichurri*

**Ceviche De Pulpo Tibio S**

*Fried Octopus, Pickled Red Onions With Chimichurri, Lime Aioli, Choclo, Served Warm*

## SECOND COURSE

**Tallarín Huancaína N V D**

*Linguine Pasta, Aji Amarillo, Charred Broccolini, Shaved Parmesan Cheese, Oven-Dried Tomatoes, Caramelized Hazelnuts*

**Tacos De Camarón Estilo Baja SH D**

*(2) Beer-Battered Shrimp, Cabbage Slaw, Avocado Purée, Chipotle Aioli, Pico De Gallo, Flour Tortilla*

**Bife De Chorizo\* GF**

*6oz NY Strip, Grilled Tomato, Broccolini, Chimichurri*

**Pechuga De Pollo Crujiente Al Mole N D**

*Chicken Roulade Filled With Corn, Poblano & Huitlacoche, Potato Purée, Three Chili Mole*

## THIRD COURSE

**Alfajores V D**

*Argentinian Cookies, Filled With Dulce De Leche Crema, Served With Vanilla Ice Cream*

**Churros V D**

*Deep-Fried Choux, Dusted With Cinnamon And Sugar, Served With Abuelita Chocolate Sauce*

V - Vegetarian • D - Contains Dairy • N - Contains Nuts  
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# RIDGWAY BAR & GRILL

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

\*Soup Of The Day OR Gazpacho

\*Chef's New England Clam Chowder

\*Crispy Calamari

*Fried Lemon & Shishito Peppers*

Bayley Hazen Blue Cheese & Julienne Apple GF

*Walnut Oil, Fig Jam, Ciabatta Crostini*

Whole Small Leaf Caesar Salad GF

*White Balsamic Caesar Vinaigrette*

Artisanal Greens GF

*Classic Herb Vinaigrette*

House-Made Mozzarella & Beefsteak Tomato GF

*Artisanal Greens, Basil Oil*

## SECOND COURSE

\*Chicken Pot Pie

*Oven-Baked With A Pastry Crust, Creamy Chicken, Vegetable*

\*Pork Schnitzel

*Sauté Of Potato, Red Cabbage & Red Onion ~ Caramelized Onion Gravy*

\*Pan Seared Scottish Salmon GF

*Seasonal Succotash Of Squash, Julienne Pepper & Onions, Sweet Corn & Blistered Tomatoes*

\*Pan Roasted Florida Pink Shrimp

*Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy*

Grilled Broccolini

*Pan Roasted Farro, Onions, Red Peppers, Walnuts, Romesco Sauce, Dollop Of House-Made Ricotta*

\*Braised Short Ribs

*Crisped Onions, Mashed Potatoes, Natural Juices*

\*Sautéed Snapper Piccata GF

*Haricots Verts, Herb-Roasted Fingerling Potatoes, Lemon-White Wine Butter*

## THIRD COURSE

Truffles' Original Carrot Cake

*A 52-Year Tradition*

Chocolate Raspberry Tart

*Ganache And Fresh Raspberries And House-Made Chocolate Ice Cream*

Key Lime Tart

*Creamy, Rich And Topped With Sweet Cream*

House-Made Ice Creams



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*This menu is only available to parties of 8 or less*

# 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

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



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# SEA SALT

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Cobia Tiradito

*Popped Corn, Avocado, Ají Amarillo*

Porchetta Tonnato

*Fennel, Baby Carrots, Capers*

Vine Ripe Tomato Salad

*Bleu Cheese, Grilled Onion Vinaigrette*

SUPPLEMENTAL COURSE ADD \$15.00

Rock Shrimp Tempura

*Togarashi, Kimchi Aioli*

## SECOND COURSE

Housemade Tagliatelle

*Guanciale, Summer Vegetables, Truffle Zabaglione*

Sautéed Jumbo Flounder

*Cauliflower, Raisin Purée, Carrot Curry*

Pork Tenderloin Milanese

*Sicilian Pesto, Endive, Pecorino*

## THIRD COURSE

Strawberry Pavlova

*Grand Marnier, Aged Balsamic*

Tiramisù Affogato

*Mascarpone Mousse, Almond Sponge, Espresso Gelato*

Apple Cheesecake Crisp

*Caramel Apples, Butterscotch, Cheesecake Cream*



\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS

SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# SEASONS 52

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Seasonal Cup Of Soup  
Field Greens  
Romaine Caesar  
Watermelon And Tomato Salad

## SECOND COURSE

Cedar Plank-Roasted Salmon\*  
6oz Wood-Grilled Filet Mignon\* 8oz add \$5.00  
Caramelized Grilled Sea Scallops

## THIRD COURSE

Mini Indulgence Dessert

## WINES

*Enhance Your Experience With These Wines That Pair Perfectly With Our Menu*

	5oz	9oz	bottle
<b>Sparkling</b>			
<i>Riondo 'Spumante', Prosecco, Veneto, Italy NV</i>	\$9	-	\$45
<i>Jansz, Brut Rosé, Tasmania, Australia NV</i>	\$12	-	\$60
<b>White</b>			
<i>Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '22</i>	\$14.5	\$22	\$58
<i>La Crema, Chardonnay, Monterey '21</i>	\$13	\$19	\$52
<b>Red</b>			
<i>Tilia, Malbec, Mendoza, Argentina '20/'21</i>	\$8.5	\$13	\$34
<i>Lake Sonoma, Cabernet Sauvignon, Alexander Valley '19</i>	\$15.5	\$23	\$62



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# SEVENTH SOUTH CRAFT FOOD + DRINK

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Shrimp Gazpacho

*Vine Ripe Tomatoes, Summer Vegetables, Avocado, Wild Shrimp*

### Hot Pimento Cheese Dip

*Pimento Cheese, Peppadew, Candied Jalapenos, Chips*

### Apple + Endive

*Belgium Endives, Honey Crisp Apple, Dates, Sugared Walnuts, Poppy Seed Dressing*

### Ceviche *add \$3.00*

*Mahi, Octopus, Lime, Onion, Avocado, Mango, Coconut And Sweet Potato Gel, Wonton Chips*

### Caesar

*Tomato-Olive Tapenade, Focaccia Crouton, Cured Egg Yolk, Lemon Caper Dressing, Anchovy If You Wish*

### Roasted Oysters

*Pancetta, Gruyere, Peppadew, Baby Spinach, Potato Chip*

### Kurobuta Pork Belly *add \$5.00*

*Caramelized Shallot, Baby Zucchini, Roasted Grapes, Maple Bourbon Pan Sauce*

## SECOND COURSE

### Moroccan Spiced Half Chicken

*Ras El Hanout, Tomato, Olives, Lemon, Almonds, Couscous, Dried Fruit*

### Petite N.Y. Strip

*7oz. Cut, Pecorino Whipped Potatoes, Asparagus, Crispy Onion Hay, Cognac Peppercorn Dema*

### Chorizo Encrusted Mahi

*Preserved Lemon Risotto, Sauteed Spinach, Lemon Butter*

### Asian Chicken Wonton Bowl

*Teriyaki Chicken, Wok Vegetables, Peanuts, Crispy Wonton Bowl, Steamed Rice*

### Miso Broiled Sea Bass *add \$18.00*

*Ponzu Butter, Sticky Rice, Sake Braised Greens, Peanuts, Lime*

### Sticky Miso Short Ribs *add \$12.00*

*Sweet Potato And Goat Cheese Latkes, Onion Marmalade, Pickled Carrots, Burnt Miso, Butterscotch, Watercress*

### Rigatoni Carbonara

*Pancetta, Egg, Pecorino Romano, Black Pepper, English Peas*

*Add Caramelized Scallops \$12.00 • Add Scampi Shrimp \$8.00 • Add Scampi Lobster \$16.00*

## THIRD COURSE

### Coconut Pie

### Passionfruit Cheesecake

### Lemon Scented Creme Brulee



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# SHULA'S STEAK HOUSE

3-COURSE DINNER • \$49.00 PER PERSON

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

September 19-27, 2023 ONLY

## FIRST COURSE

### Half Wedge

*Tomato Jam, Bacon Jam, Heirloom Cherry Tomatoes, Blue Cheese Dressing*

### Cup Of French Onion Soup

*Caramelized Onions, Croutons, Provolone, Gruyere*

## SECOND COURSE

### 8oz Linz Heritage N.Y. Strip

*Mashed Potatoes*

### 8oz Pan Seared Salmon

*Carrot Puree, Asparagus, Caper Agrodolce*

## THIRD COURSE

### Chocolate 7 Layer Cake

### Cheesecake

*Raspberry Drizzle*



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# SHULA'S STEAK HOUSE

3-COURSE DINNER • \$59.00 PER PERSON

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

September 19-27, 2023 ONLY

## FIRST COURSE

Half House Salad

*Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Green Goddess Dressing*

Cup of Lobster Bisque

*Croutons, Lobster Chunks, Cream, Fennel*

## SECOND COURSE

7oz Filet Mignon

*Mashed Potatoes*

Chicken Marsala

*Mashed Potatoes*

Mahi Mahi

*Mango Salsa and Steamed Asparagus*

## THIRD COURSE

Chocolate Lava Cake

*Served With Vanilla Haagen Dazs Ice Cream And Homemade Whipped Cream*

Cheesecake

*Raspberry Drizzle*



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# SIMIT FRESH MEDITERRANEAN

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Dip Trio

*Tzatziki, Beetroot Hummus, Babaganoush*

### Shepherd Salad

*Tomato, Onion, Cucumber, Pepper, Olives, Parsley, EVOO, Feta, Oregano, Crostini*

### Warm Olives

*Mediterranean Mixed Olives, Garlic Chips, Rosemary*

### Muçver

*Pan Fried Zucchini Patty, Yogurt Dill Sauce, Scallions*

### Halloumi

*Sesame Crusted Seared Halloumi Cheese, Organic Mixed Greens, Citrus Fig Glaze*

### Falafel

*Chickpea Fritters, Hummus, Red Cabbage, Romaine, Tahini Sauce*

### Oven Baked Hummus *add \$5.00*

*Traditional Hummus, Aged Bulgarian Kaskaval, Served With Turkish Bubble Bread*

### Mediterranean Calamari *add \$5.00*

*Pan Seared Calamari, Squid Ink Rice, Spicy Herb Salsa, Scallions*

## SECOND COURSE

### Chicken Adana Kebab

*Spiced Ground Chicken Skewer, Thin Herb Village Bread, Tomato, Onion Sumac Salad*

### Saffron Apricot Chicken

*Oven Roasted Quarter Chicken, Chickpeas, Apricot, Walnuts, Turkish Baldo Rice*

### Iskender Kebab

*Thin Sliced Beef Doner, Greek Pita, Iskender Tomato Sauce, Red Pepper Paste, Yogurt*

### Wild Atlantic Salmon

*Mustard Lemon Marinated Wild Salmon, Sautéed Spinach, Mushrooms*

### Guveç

*Oven Roasted Vegetable Stew, Tomato Sauce, Turkish Baldo Rice*

### The Sultan's Delight *add \$10.00*

*Six Hour Braised Lamb, Creamy Roasted Eggplant, Herb Salad*

### Tenderloin Shish Kebab *add \$10.00*

*Char-Grilled Beef Tenderloin, Zucchini, Pepper, Onion, Oven Roasted Herb Potatoes*

## THIRD COURSE

### Pistachio Baklava

### Sutliac

*Rice Pudding*



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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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# STONE'S STEAKHOUSE

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

French Onion Soup

Mixed Green

Caeser Salad

Escargot

## SECOND COURSE

Grilled Salmon

8oz Prime Rib

*Choice of Potato - Baked, Mashed Potatoes, OR Mash Sweet Potatoes*

Half Roasted Chicken

### ADD ONS

Lobster Tail(s) \$22.00 / \$32.00

Oscar Style add \$19.00

Substitute 6oz Filet add \$23.00

## THIRD COURSE

N.Y. Style Cheesecake

Carrot Cake

Chocolate Lava Cake



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# TESORO AT JW MARRIOTT MARCO ISLAND

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Fattoush

*Romaine, Tomato, Pepper, Radish, Red Onion,  
Cucumber, Fried Pita, Herbs, Lemon Sumac Vinaigrette*

### Spanish Octopus Salad

*Red Onion, Pepper, Tomato, Olives,  
Capers, Lemon Juice, Extra Virgin*

## SECOND COURSE

### Moule Frites

*Mussels, Celery, Shallots, Herbs,  
Butter, White Wine Sauce, Fries*

### Rustic Greek Lamb Roast

*Lemon Potato, Marjoram, Oregano, Pan Sauce*

## THIRD COURSE

### Galaktobaklava

*Crispy Fillo, Semolina Custard,  
Cinnamon Spiced Walnuts, Vanilla Ice Cream*



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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*



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# TEXAS TONY'S - NAPLES

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*



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**SIZZLE** DINING  
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# TUTTI PAZZI ITALIAN KITCHEN

3-COURSE DINNER • \$39.00 PER PERSON

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

## September 9-27, 2023 ONLY

### FIRST COURSE

**Nonna's Polenta E Polpette**

*Polenta, House-Made Meatballs, Marinara Sauce*

**Funghi Stufati**

*Stuffed Mushrooms, House-Made Sausage, Parmigiano Cheese, Lemon Aioli*

**Insalata Cesare (side)**

*Romaine, House-Made Croutons, House Made Caesar Dressing*

**Eggplant Caponata Bruschetta (VG)**

*Crostini, Roasted Eggplant, Tomato, Pepper, Onion, Parmigiano Cheese, EVOO*

### SECOND COURSE

**Linguine Scampi**

*GF Penne – Extra Charge*

*Shrimp, Garlic Chardonnay Butter Sauce, Lemon Zest*

**Fettuccine Alfredo (VG)**

*GF Penne – Extra Charge*

*Egg Fettuccine, Cream, Butter, Pecorino Romano & Parmigiano Cheeses*

**Pollo Alla Piccata**

*Egg Dipped Chicken, White Wine & Butter Sauce, Capers, Vegetable Of The Day, Roasted Fingerling Potatoes*

**Veal Saltimbocca add \$10.00**

*Veal Cutlets, Prosciutto Di Parma, Spinach, Fresh Mozzarella, Madeira Wine Sauce, Smoked Mashed Potatoes*

**Wood Fired 12" Pizza Classico**

*Choice Of Any 1 Pizza From Dinner Menu*

*Additional Toppings AND/OR Gluten Free Crust - Extra Charge*

### THIRD COURSE

**Panna Cotta (VG)**

*House-Made, Fresh Berries*

**Cannoli (VG)**

*House-Made Ricotta & Mascarpone Filling, Pistachio, Chocolate Chips*

**Tiramisu (VG)**

*House-Made Tiramisu, Mascarpone, Espresso, Chocolate, Brandy, Lady Fingers*

*GF = Gluten Free • VG = Vegetarian*



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# TWO FILLETS

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Half Caesar Salad

*Romaine Lettuce Lightly Tossed In Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons And Parmesan Tuile Crisps*

### Half House Salad

*Fresh Mesclun Mixed Greens Topped With Sliced Cherry Tomato, Cucumber, And Carrots Tossed In Lemon Dijon Vinaigrette.*

### Cup Of New England Clam Chowder

*Home-Style Recipe Full Of Chopped Clams, Diced Potatoes, Onions, Celery And Fresh Herbs And Spices, In An Exceptionally Creamy Chowder*

### Cup Of Seafood Gumbo

*A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity And Tomatoes Simmered With Special Herbs And Spices*

## SECOND COURSE

### Hand Ground Wagyu Bolognese

*Our Rich Tomato Sauce Recipe With Wagyu Beef, Roasted Celery, Onions, Carrots And Fresh Herbs, Tossed With An Egg Noodle Pappardelle Pasta. Topped With Shaved Parmesan Cheese And Diced Tomatoes*

### Parmesan Crusted Sole

*Seared Crisp And Served With A Lemon Caper Burre' Blanc, Sided With Squash Medley And Butter Whipped Potatoes*

### 8oz Wagyu Sirloin

*Served With French Fries And Your Choice Of Sauce*

## THIRD COURSE

### Warm Bread Pudding

*White Chocolate And Banana, Caramel And Vanilla Bean Ice Cream*

### World Famous Key Lime Pie

*Served Slightly Frozen*



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**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

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# U.S.S. NEMO

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

**Creamy Maine Lobster Soup**

*Saffron, Sherry, Lobster*

**Salmon (Raw) Won-Tacos (Regular OR Spicy)**

*Asian Mayo, Scallions, Tobiko, Cucumber*

**Seafood Ceviche**

*Sea Bass, Shrimp, Snapper, Octopus, Grilled Pineapple, Ginger, Lime Juice*

**Grilled Mediterranean Octopus** add \$7.00

*Asian Pear, Chick Peas, Macadamia Nuts, Romesco Sauce, Black Garlic Emulsion*

**Arugula Salad**

*Red Pepper, Truffle Aged Pecorino Cheese, Lemon-Extra Virgin Olive Oil Dressing*

## SECOND COURSE

**Volcano Yellowtail Snapper**

*Regular, Spicy OR Indian*

*Grilled Fillet Topped With A Melting Asian Aioli, Natural Sauce, Wok Vegetables, Steamed Rice*

**Grilled Branzino**

*With Sautéed Artichokes, Pesto Potato, Feta Cheese, Tomato-Olive, Pine Nuts, With A Warm Vinaigrette*

**Lobster & Shrimp Pappardelle Pasta**

*Cold Water Lobster, Applewood Bacon, Leeks, Corn, Peas And Lobster Infused Creamy Tomato Sauce*

**Admiral Tso's Cauliflower OR Chicken Tempura**

*Fragrant Sweet & Sour Sauce, Jasmine Rice, Wok Stir-Fry Asian Vegetables*

**Nemo's Ultimate Miso Sea Bass** add \$10.00

*With Truffle-Lobster Risotto, Grilled Asparagus, Bok Choy Tempura And Our Famous Citrus-Ginger Butter Sauce*

## ADD-ONS

*Foie Gras add \$16.00 • U8 Scallop add \$15.00 each • Shrimp add \$7.00 each*

## THIRD COURSE

**Fresh Coconut Cream Pie**

*White Chocolate Shavings, Toasted Coconut*

**Nut & Pear Bread Pudding**

*Warm With Nutmeg Caramel, White Chocolate*

**Chocolate Decadence**

*70% Cocoa Premium Flourless Cake, White Chocolate Ice Cream, Pistachio Brittle*

## SIZZLE DRINKS

**The Sizzlito** add \$9.00

*Rhumero, Fresh Lime Juice, Mint And Redbull*

**White Wine Cruise** add \$18.00

*Uma Pinot Grigio, Squealing Pig Sauvignon Blanc, J.Loher Chardonnay*

**Red Wine Cruise** add \$18.00

*Inscription Pinot Noir, Luigi Bosca Malbec, Kathrine Goldschmidt Cabernet Sauvignon*



**\$1.00 FROM THIS MEAL  
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**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.

# VERANDA E AT HOTEL ESCALANTE

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Tuna Poke

*Avocado, Lotus Root Chip, Edamame, Pickled Ginger, Wakame*

### Fried Green Tomato

*Blue Corn Dusted, Chevre-Espuma, Prosciutto Crisp*

### Upland-Cress Grilled Asparagus Salad

*Lemon Thyme Vinaigrette, Parmesan-Cornbread Crumble*

### The Wedge

*Baby Iceberg, Avocado, Tomato, Blue Cheese, Pancetta Lardon, Ranch*

### Poached Lobster Tail *add \$12.00*

*Butter, Tarragon*

## SECOND COURSE

### Organic Quinoa Crusted Salmon

*Cauliflower Purée, Lion's Mane Mushroom, Radish, Cucumber*

### Shrimp And Crispy Grits

*Blackened Pink Shrimp, Heirloom Jimmy Red Grits, Charred Sweet Corn, Scallion, Romesco*

### Smoke E' Burger In A Hickory Smoked Dome

*Balsamic Onion Jam, Arugula, Pimento, Heirloom Tomato, Truffle Fries*

### Maple Leaf Farms Crispy Duck

*Hoisin Glazed Duck Quarter, Bamboo-Kimchi Fried Rice, Crispy Baby Bok-Choy*

### Kung Pao Crispy Cauliflower Plant Based

*Bell Pepper, Peanut, Caramelized Soy, Chinese Whiskey, Cardamom-Jasmine Rice*

### Signature **VE** Korean BBQ Short Rib *add \$14.00*

*Mashed Potato, Haricot Vert, Tempura Onion Rings*

## THIRD COURSE

### Ginger Crusted Key Lime Pie

*Raspberry Coulis*

### Flourless Chocolate Torte

*Amazonian Coco Nibs*

### End Of Summer Pavlova

*Baked Swiss Merengue, Lemon Curd, Sliced Strawberry, Caramel*



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# WATERMARK GRILLE

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### 3-Cheese French Onion Soup

*Onion Soup Baked With Swiss, Mozzarella And Parmesan Cheeses, Melted Over Crunchy Croutons*

### Buffalo Twist

*Shredded Chicken, Mozzarella Cheese And Hot Sauce Wrapped In Won Tons Served With Blue Cheese Dressing, Hot Sauce, Celery*

### Crab Cakes *add \$5.00*

*Blue Lump Crab Mixed With Spices And Served With A House Made Lobster Sauce*

### Fresh Wedge Salad *add \$5.00*

*Quartered Baby Iceberg Lettuce Topped With Caramelized Bacon, Blue Cheese Dressing And Baby Heirloom Tomatoes*

## SECOND COURSE

### Baked Stuffed Shrimp

*Shrimp Stuffed With Blue Lump Crab Mix And Topped With Lobster Sauce*

### Pepper Steak

*Sliced Filet, Sautéed With Green Bell Peppers And Onions, Served Over Rice Pilaf And Topped With Mushroom Wine Sauce*

### Atlantic Salmon Char-Grilled

*7 Oz Fresh Salmon Char-Grilled And Served With A House Made Lemon Dill Butter Sauce*

### Chicken Marsala

*Chicken Breast Sautéed With Mushrooms & Marsala Wine, Served With A Side Of Angel Hair Pasta, Garlic Butter & Parmesan Cheese*

### Beef Liver & Onions

*Hand Cut, Lightly Floured, Sautéed And Topped With Grilled Onions And Au Jus Served With Baked Potato OR Rice Pilaf  
*Caramelized Real Bacon add \$5.00**

## THIRD COURSE

### Raspberry OR Lemon Sorbet (GF & Dairy Free)

*Refreshing And Light To Palette, Served With Fresh Mint*

### Classic Thick Milkshake

*Chocolate, Vanilla OR Strawberry, Served With Whip Cream And A Cherry*

### Chocolate Towering Cake *add \$5.00*

*Eye Popping Four Layers Of Moist Cake Stacked On Top Of Layered Chocolate Icing, Truly Delicious*

Add A Bottle Of Cupcake Chardonnay OR Cupcake Cabernet For \$30



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# WATERMARK GRILLE

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

### Flaming Saganaki

*Slice Of Kasseri Cheese Pan Seared. Flamed Table Side, Served With Ouzo And Fresh Squeezed Lemon*

### Fresh Caprese

*Fresh Sliced Mozzarella Cheese, Fresh Tomato And Basil, Drizzled With Italian Spiced Extra Virgin Olive Oil And Balsamic Glaze*

### Escargot *add \$5.00*

*6 Piece Of The Best Snails You Can Get. Baked With Lots Of Fresh Bits Of Garlic And Butter, Served With Lemon Wedge*

### Seared Blue Fin Tuna *add \$5.00*

*Seared In A Layer Of Sesame Seeds & Sliced Thin, Served With Wasabi, Pickled Ginger And Peanut Thai Sauce*

## SECOND COURSE

### Braised Boneless Short Ribs With Jack Daniels Glaze

*Served Over Homemade Mashed Potato and Grilled Asparagus, Topped With Onion Strings - No Need For A Knife*

### Mini Surf And Turf

*Two 3oz Filet Medallions And One 4oz Maine Lobster Tail, Served With Grilled Asparagus & Your Choice Of Potato  
Second 4oz. Lobster Tail *add \$10.00**

### Duck À L'orange

*Half Duck Served With Orange Sauce, Vegetables And Choice Of Potato*

### Baked Seafood Platter

*Combination Of Shrimp, Fish And Sea Scallops, Served With Lobster Sauce*

## THIRD COURSE

### Crème Brûlée

*Slow-Cooked Custard Made In-House, Crackling Caramelized Sugar Topping. Served With Whipped Cream & Fresh Strawberries*

### Reese's Peanut Butter Pie (GF)

*Oreo Crust And Rich Peanut Butter. Served With Whipped Cream And Topped With Caramel & Fresh Strawberries*

### Key Lime Pie

*Traditional Florida Key Lime, Not Too Tart And Served With Whip Cream And Fresh Lime*

### Mile High Carrot Cake *add \$5.00*

*Cream Cheese Layered Between Four-Layers Of Spiced Cake. Served With Fresh Strawberries & Whipped Cream*

Add A Bottle Of Cupcake Chardonnay OR Cupcake Cabernet For \$30



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# ZIGGY D'AMICO'S WHISKEY BAR & GRILL

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

Dry Rub Chicken Wings

*House Blue Cheese*

Caesar

*Romaine, Shaved Parmesan, Focaccia Croutons*

The Wedge

*Iceberg, Blue Cheese, Pickled Red Onion, Bacon, Grape Tomato, Everything Seasoning, Blue Cheese Dressing*

CheeZy Bread

*Mozzarella, Garlic, Parmesan, Sea Salt*

## SECOND COURSE

Salisbury Steak

*Mashed Potatoes, Buttered Carrots*

Bruschetta Chicken Pasta

*Plum Tomatoes, Basil, Italian Seasoning, Parmesan*

Whiskey Braised Pork Shank

*Sautéed Spinach, Mashed Potatoes*

Blackened Snapper

*Roasted Potatoes, Slaw*

Shrimp Bowl

*Kale, Spinach, Black Rice, Avocado, Onion, Tomato, Fresno Pepper, Cotija Cheese, Lemon Vinaigrette*

## THIRD COURSE

Goey Butter Cake

New Orleans Style Bread Pudding

*Bourbon Sauce*

*Make Either A La Mode With A Scoop Of Vanilla Ice Cream add \$5.00*



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