

# SIZZLE DINING

# ALL 2023 FT. MYERS MENUS



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

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

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# 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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# 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*



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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



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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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# 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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# 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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# 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

*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 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  
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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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