

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



**\$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.