THE 239 NAPLES

3-COURSE LUNCH • $19.00 PER PERSON

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

FIRST COURSE

1/2lb. GF Fried Organic Wings Crudité
Choose From: Korean BBQ, Buffalo, Honey BBQ, or Mango Thai Chili – Served with 239 Ranch OR Blue Cheese

Three (3) Green Goddess & Candied Bacon Deviled Eggs

Maine Lobster & Wild Caught Shrimp Ceviche
Jalapeno, Cilantro, Fresh Lime, Guacamole, Side Tortilla Chips

Jr. Brussels Sprouts
Add Chorizo $5.00 • Add Bacon $5.00
Rubee’s Raw Honey Ginger Tamari Glaze, Sesame Seeds, Pickled Red Onion

Lil’ Lil’ Gem Caesar
GF Croutons, Parmigiano Reggiano, Local Meyer Lemon Caesar Dressing

The 239 Farm Salad
Dressings: Ranch, Lemon Vinaigrette, or Blue Cheese
Artisan Lettuce, Heirloom Tomatoes, Carrots, Cucumbers, Watermelon Radish

SECOND COURSE

“Royale With Cheese”
Deluxe 1/4 Lb Short Rib- Brisket Burger
Add Sweet Potato $4.00 • GF Bun Add $2.00
American Cheese, Brioche, Caramelized Onions, Secret Sauce, Farmer Mike’s Lettuce, Local Heirloom Tomato

GF Tacos (2)
Choose from: Fresh Daily Catch, Organic Chicken, OR Jimmy P’s Pork Chorizo
Corn Tortillas, Citrus Slaw, Avocado Crema, Pickled Red Onion (No Mix N Match)

Jr. Ginger Teriyaki Bowl
Brown Rice, Farmed Vegetables, Tamari Grilled Pineapple, Almonds, Toasted Sesame
Add Grilled Organic Chicken $6

Jr. Harvest Bowl
Tri-Colored Quinoa, Brown Rice, Brussels Sprouts, Seasoned Vegetables, Sweet Potato
Add Grilled Organic Chicken $6.00

THIRD COURSE

NON-GF Salted Caramel Cheesecake
Caramel Drizzle, Fresh Berries

GF Key Lime Cheesecake
Seasonal Berries, Whipped Cream

$1.00 FROM THIS MEAL DIRECTLY BENEFITS SOUTHWEST FLORIDA CHAPTER
Blessings in a Backpack #DineWithPurpose

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.
NAPLES

BICE RISTORANTE

2-COURSE LUNCH • $29.00 PER PERSON

Choice of one dish from each course

Beverage, gratuity, and tax not included

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

SPECIAL WINE BOTTLE PROMO

Our Bice label wine will be at 50% off

$1.00 FROM THIS MEAL DIRECTLY BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DineWithPurpose

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CAFE NORMANDIE
2-COURSE LUNCH • $29.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

FIRST COURSE
French Onion Soup
Rich Beef Broth, Crouton, Swiss Cheese Gratinate

House Salad
Spring Mix, Tomato, Red Onion, Cucumber, Croutons, Dijon Vinaigrette

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

Grandma Pate & Cornichons
Country Pork Paté, French Gherkins, Petite Green Salad

SECOND COURSE
Salade Ocean
Grilled Shrimp, Smoked Salmon & Heart Of Palm On Spring Mix Salad, Tomato, Red Onion, Cucumber, Dijon Vinaigrette

Croque Madame
Oven-Baked Toast Sandwich With Jambon De Paris, Swiss Cheese And Béchamel Sauce, Topped With Sunny Side Egg, With Side Salad OR Potato Chips

Classic French Omelette
3 Eggs Omelet With Choice Of 3 Items
1 Protein – Jambon De Paris OR Chicken
1 Cheese – Brie OR Swiss
1 Green – Spinach Or Onion Or Tomato

Crevettes & Normande Cream Sauce Au Gratin
Saffron Rice, Sautéed Veggies

Normandie Burger
Swiss Or Brie Cheese, Lettuce, Tomato, Onion And Parisian Cream, With Side Salad OR Potato Chips

Boeuf Bourguignon
Beef Stew Slowly Cooked In Red Wine Marinade With Carrots And Onions, With Saffron Rice, Sautéed Veggies
CJ’S ON THE BAY
3-COURSE LUNCH • $19.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE
Blue Cheese Chips
House Made Potato Chips, Blue Cheese Sauce, Blue Cheese Crumbles

SECOND COURSE
The “Sizzle” Special
Chef’s Unique Creation

THIRD COURSE
Root Beer OR Cream Soda Float
IBC Root Beer OR IBC Cream Soda, Vanilla Ice Cream, Chilled Glass

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DeROMO’S
2-COURSE LUNCH • $29.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

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

Meatballs
Housemade Meatballs, Herb Ricotta And Marinara Sauce

SECOND COURSE

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

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

BONITA SPRINGS
FOOD & THOUGHT 2
3-COURSE LUNCH • $29.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE
beverage, gratuity, and tax not included

FIRST COURSE

Arugula Salad
Pine Nuts, Strawberries, Red Onions, Raspberry Dressing, Parmesan Cheese

Avocado Toast
Confit Garlic And Tomatoes, Pickled Seasonal Vegetables, Mixed Seeds, Micro Greens

Meatballs
Parmesan Cheese, Marinara, Roasted Garlic Crostini

Shrimp And Cheesy Grits
Peppers, Onions, Tomatoes And Scallions

Gourmet Pizza Rolls
Beef, Cheese, Veggies

SECOND COURSE

Short Rib Orecchiette
Braised Short Rib, Marinara, Tomatoes, Garlic, Red Wine, Basil

Herb Buttered White Trout Fillet
Sautéed Mixed Mushrooms And Asparagus, Mint–Basil Green Pea Sauce

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

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

NAPLES
SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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THE HANGOUT BY TWO GUYS
2-COURSE LUNCH • $19.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE  beverage, gratuity, and tax not included

FIRST COURSE

Super Smash Burger
Double Patty, Sauteed Onions, Jalapeno Slices, Fried Avocado Slices, Bacon, Choice Of Cheese, Sweet Potato Fries

Chicken OR Eggplant Parmesan & Pasta
Tender Chicken Breast OR Eggplant Coated With Our Two Guys’ Signature Breading, Our Family’s Secret Marinara Sauce, Mozzarella

DJ-Rifik Sandwich
Grilled OR Fried Chicken Breast Spun In J1 Sauce, Pepper Jack Cheese, Sauteéd Onions, Bacon, Lettuce, House Fried Chips

SECOND 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
FIRST COURSE

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

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

SECOND COURSE

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

**Jumbo Lump Crab Cake**
*Served With A Thai Cashew Slaw, Topped With An Organic Pineapple Chutney, And A Ginger And Mint Infused Yogurt Sauce*
MARKER 92 WATERFRONT BAR & BISTRO

2-COURSE LUNCH • $19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE  

beverage, gratuity, and tax not included

FIRST COURSE
Side House Salad
Side Caesar Salad

SECOND COURSE
Turkey & Avocado Spinach Wrap
Mahi-Mahi Tacos
Our Cuban

ADD ONS
Daily Soup (cup) As Starter  add $5.00
Add Dessert  add $10.00
Add Fries  add $5.00
Add Truffle Fries  add $8.00

10% OFF Standard Menu Appetizers
When Ordering From Sizzle Dinner Menu
MARKER 92 WATERFRONT BAR & BISTRO

2-COURSE LUNCH • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Tarpon Point Burger
Chicken Banh Mi
Nauti Shrimp Roll

ADD ONS

Conch Chowder (cup) As Starter  add $5.00
Add Dessert  add $10.00
Add Truffle Fries  add $8.00

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

CAPE CORAL

SIZZLE

SEPTEMBER 7 - 27, 2023

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MERCATO ITALIANO

2-COURSE LUNCH • $19.00 PER PERSON

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

FIRST COURSE

Avocado Toast
Sliced Of Toasted Bread, Guacamole, Tomatoes, Red Onions, Ricotta Salata Cheese
Add Egg $2.99

Caprese Salad
Tomatoes, Fresh Mozzarella, Fresh Basil, Basil Pesto, Balsamic Glaze Vinegar
Add Prosciutto San Daniele $3.99

Arancino Of The Day
Rice Ball Stuffed With Ham And Cheese, Or Beef, Or Eggplant And Cheese

Cipollina
Puff Pastry Stuffed With Caramelized Onion, Ham, Mozzarella And Tomato Sauce

SECOND COURSE

Panino Milan
Prosciutto San Daniele, Fresh Mozzarella, Tomatoes, Fresh Basil, Basil Pesto

Focaccia Roma
Porchetta, Fontina Cheese, Onion Jam, Mayonnaise

Tagliere
3 Selected Cured Meats, 2 Selected Italian Cheeses, Olives, Truffle Honey

Pinsa Romana
Tomato Sauce, Fresh Mozzarella, Basil, Olive Oil
Add Prosciutto $3.99 • Add Fresh Black Truffle $8.99

Lasagna Of The Day
Ask To The Server The Homemade Lasagna Of The Day

ADD ONS
Slice Of Torta Della Nonna  add $5.00
Scoop Of Gelato  add $5.00

SPECIAL WINE BOTTLE PROMO
Enjoy Our House Wine Bottle At 50% OFF
NAUTI MERMAID
2-COURSE LUNCH • $19.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE  beverage, gratuity, and tax not included

FIRST COURSE
Side House Salad
Side Caesar Salad

SECOND COURSE
Turkey & Avocado Spinach Wrap
Mahi-Mahi Tacos
Our Cuban

ADD ONS
Daily Soup (cup) As Starter  add $5.00
Add Dessert  add $10.00
Add Fries  add $5.00
Add Truffle Fries  add $8.00

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

SIZZLE
CAPE CORAL
SEPTMBER 7 - 27, 2023

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NAUTI MERMAID
2-COURSE LUNCH • $29.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE
beverage, gratuity, and tax not included

FIRST COURSE
Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE
Tarpon Point Burger
Chicken Banh Mi
Nauti Shrimp Roll

ADD ONS
Conch Chowder (cup) As Starter add $5.00
Add Dessert add $10.00
Add Truffle Fries add $8.00

10% OFF Standard Menu Appetizers
When Ordering From Sizzle Dinner Menu
OSTERIA TULIA
3-COURSE LUNCH • $29.00 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
Togarashi Zucchini Chips
Lemon–Garlic Aioli
Steamed Mussels
White Wine, Garlic, Shallots, Oregano, Tomato
Mista Salad
Local, Greens, Manchego, Radishes, Asparagus, Red Onion

SECOND COURSE
Bucatini Cacio E Pepe
Sheep Cheese, Cracked Pepper
Garganelli
Braised Lamb Neck Sugo, Sheep Cheese
Naples Hot Chicken
Mayo, Pickles, Bacon, Poppy Seed Slaw
Italian Disco Club
Turkey, Bacon, Provolone, Onion, Avocado
Pan Roasted Game Hen
"Fra Diavolo" Escarole, Tomato, Lemon, Chili
Faroe Island Salmon
Roasted Potato, Leeks, Shishito Pepper, Lemon Butter

THIRD COURSE
Tiramisu
Espresso-Soaked Ladyfingers, Mascarpone & Cocoa
SHULA’S STEAK HOUSE

2-COURSE LUNCH • $19.00 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

Tenderloin Tips
Cajun Spice, Béarnaise, Shula’s BBQ Sauce, With Mashed Potatoes
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
TEXAS TONY’S - NAPLES
3-COURSE LUNCH • $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