

SIZZLE DINING

ALL 2023 LUNCH 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.

NAPLES

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

Mike's Pies - Tampa, FL

NON-GF Salted Caramel Cheesecake

Caramel Drizzle, Fresh Berries

GF Key Lime Cheesecake

Seasonal Berries, Whipped Cream



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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



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NAPLES

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 Gratiné

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



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MARCO ISLAND

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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BONITA SPRINGS

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



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NAPLES

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



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NAPLES

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 JJ Sauce, Pepper Jack Cheese, Sauteed 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



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BONITA SPRINGS

HARVEST & WISDOM

2-COURSE LUNCH • \$29.00 PER PERSON

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

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*



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CAPE CORAL

MARKER 92 WATERFRONT BAR & BISTRO

2-COURSE LUNCH • \$19.00 PER PERSON

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

FIRST COURSE

Side House Salad
Side Caesar Salad

SECOND COURSE

Turkey & Avocado Spinach Wrap
Mahi-Mahi Tacos
Our Cuban

ADD ONS

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

Add Dessert *add \$10.00*

Add Fries *add \$5.00*

Add Truffle Fries *add \$8.00*

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



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2-COURSE LUNCH • \$29.00 PER PERSON

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

FIRST COURSE

Daily Soup (cup)
Side House Salad
Side Caesar Salad

SECOND COURSE

Tarpon Point Burger
Chicken Banh Mi
Nauti Shrimp Roll

ADD ONS

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

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NAPLES

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



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CAPE CORAL

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
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CAPE CORAL

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*
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NAPLES

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



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NAPLES

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



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CAPE CORAL

TEXAS TONY'S - CAPE CORAL

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



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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:

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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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