

SIZZLE DINING

ALL 2023 NAPLES 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.

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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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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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

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

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

3-COURSE DINNER • \$49.00 PER PERSON

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

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

DINE IN ONLY. ORDER MUST BE IN BY 6:00PM.



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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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BICE RISTORANTE

3-COURSE DINNER • \$49.00 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

THIRD COURSE

Panna Cotta

Served With Strawberries

Tiramisu

Mascarpone Cheese, Espresso Soaked Lady Finger Biscuits

SPECIAL WINE BOTTLE PROMO

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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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BLACK FOREST GERMAN RESTAURANT

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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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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*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.

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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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



**\$1.00 FROM THIS MEAL
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SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

SIZZLE DINING
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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



SIZZLE DINING
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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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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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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 - 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

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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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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 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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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



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 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



SIZZLE DINING
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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



SIZZLE DINING
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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



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

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 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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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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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-Marinaded 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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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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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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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



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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



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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



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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*



**\$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.

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 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



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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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 - 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
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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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



SIZZLE DINING
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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



SIZZLE DINING
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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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SIZZLE DINING
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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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SIZZLE DINING
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This menu is only available to parties of 8 or less

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



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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
Sparkling			
<i>Riondo 'Spumante', Prosecco, Veneto, Italy NV</i>	\$9	-	\$45
<i>Jansz, Brut Rosé, Tasmania, Australia NV</i>	\$12	-	\$60
White			
<i>Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '22</i>	\$14.5	\$22	\$58
<i>La Crema, Chardonnay, Monterey '21</i>	\$13	\$19	\$52
Red			
<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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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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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



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.

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



**\$1.00 FROM THIS MEAL
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SOUTHWEST FLORIDA CHAPTER
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#DINewithPURPOSE

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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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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



SIZZLE DINING
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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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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



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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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