

# NEXT DOOR

3-COURSE DINNER • \$39.00 PER PERSON

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

## FIRST COURSE

### Focaccia & Knots

*Roasted Red Pepper Feta, Black Garlic Knots, EVOO*

### Farmer Mike's Melon Salad

*Watermelon, Cantaloupe, Cucumber, Feta, Herb Vinaigrette*

### Mussels

*'Nduja, Calabrian Chili, White Wine Seared Focaccia*

### Tuna Crudo

*Avocado, Edamame, Mango, Coconut, Lime*

### Wagyu Beef Carpaccio *add \$5.00*

*Pecorino, Arugula, ND Hot Honey*

## SECOND COURSE

### Basil Spaghetti Alla Vodka

*Fresh Mozzarella, Parmesan Streusel Chives*

### Ricotta Gnocchi

*Wild Mushrooms, Black Garlic, Parmesan Streusel*

### ND Rigatoni

*Grilled Zucchini, Fresh Mozzarella, Broccolini Velouté, Parmesan Streusel*

### Chicken Milanese

*Jumbo Lump Crab, Arugula, Parmesan, Lemon, 'Nduja Vinaigrette*

### American Red Snapper

*Red Pepper Gemelli, Squash, Peas Artichoke Fonduta*

## THIRD COURSE

### Cake & Ice Cream

*Chef's Selection*

### Pistachio Tiramisu

*Vanilla Cake, Whipped Mascarpone, Chocolate Crunch, Espresso*



**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.