

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



**\$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.

This menu is only available to parties of 8 or less