

 **SIZZLE** DINING

**ALL 2023
SANIBEL &
BABCOCK
RANCH
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.

CIELO on SANIBEL

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Calamari Fritti

Sweet Chili Aioli, Mango Coulis, Cashews

Caesar Salad

Romaine Hearts, White Anchovies, Caesar Dressing, Focaccia Croutons

12 Month Aged Manchego

Lightly Fried, Mission Fig-Cranberry And Orange Chutney

House Salad

Artisan Greens, Carrots, Cucumbers, Tomatoes, Candied Pecans, Sherry-Shallot Vinaigrette

SECOND COURSE

Apricot - Pistachio Seared Chicken

Jasmine Rice Pilaf, Buttered Madeira Sauce (GF)

Brown Butter - Bourbon Scottish Salmon*

Yukon Gold - Poblano Hash, Herbed Dijon Mustard, Crispy Shallots (GF)*

Grilled Shrimp and Seared Scallops

English Pea and Mint Risotto, Baby Heirloom Tomatoes, Micro Basil

Grilled 12oz Demkota Ribeye

Whipped Yukon Gold Potatoes, Seasonal Vegetables, Merlot Demi-Glace (add \$10)

THIRD COURSE

Chocolate Almond Truffle Cake

Flourless Fudgy Almond Cake Topped with Bittersweet Ganache and house-made truffle.

Served Warm with Sauce Anglaise and Raspberry Coulis

Pineapple Upside Down Cake

Ginger Spiced Pineapple Cake with Caramelized Pineapple and Cherry.

Served Warm with Vanilla and a Bourbon Carmel Sauce

Creme Brulee

Classic Caramelized Vanilla Bean Custard, Fresh Berries, and a Browned Butter Tuille (GF)

Ask your server how you can make a donation to Blessings in a Backpack of SWFL



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M'XUMA TACOS MEXICAN GRILL

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Queso Fundido

Melted Queso Blend On Sizzling Skillet, With Or Without Mexican Chorizo

Mexican Tamales

2 Corn Masa Filled With Shredded Pork, Topped With Red Sauce, Wrapped In Husk Leaves

Chicken Taquitos

Mini Deep Fried Tortilla Stuffed With Shredded Chicken, Served With Lettuce, Pico And Sour Cream

Mexican Street Corn

2 Corn Cobs Smothered In Mayo Or Sour Cream, Topped With Cotija Cheese, And Tajin

SECOND COURSE

Salmon Al Chiptole

*Grilled Salmon Topped With Housemade Creamy Chipotle Sauce,
Served With Seasonal Vegetables, And Rice*

Tampiquena

*Seasoned Grilled Steak Topped With Two Chicken Red Enchiladas,
Served With Rice, Beans, Lettuce, Pico, Sour Cream, Guacamole*

Chile Relleno

*Poblano Pepper In Egg Batter, Stuffed With Cheese And Choice Of Protein,
Topped With Red Sauce, Served With Rice, Beans, Lettuce, Pico*

Chicken Fajita

*Sizzling Grilled Chicken Medallions, Bell Peppers, Onions, Rice, Beans,
Lettuce, Pico, Sour Cream, Guacamole, Corn Or Flour Tortillas
(add Steak OR Shrimp \$5.00 / Steak & Shrimp \$7.00)*

THIRD COURSE

Fried Ice Cream

Churros

Triple Chocolate Cake

Flan



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TUTTI PAZZI ITALIAN KITCHEN

3-COURSE DINNER • \$39.00 PER PERSON

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

September 9-27, 2023 ONLY

FIRST COURSE

Nonna's Polenta E Polpette

Polenta, House-Made Meatballs, Marinara Sauce

Funghi Stufati

Stuffed Mushrooms, House-Made Sausage, Parmigiano Cheese, Lemon Aioli

Insalata Cesare (side)

Romaine, House-Made Croutons, House Made Caesar Dressing

Eggplant Caponata Bruschetta (VG)

Crostini, Roasted Eggplant, Tomato, Pepper, Onion, Parmigiano Cheese, EVOO

SECOND COURSE

Linguine Scampi

GF Penne – Extra Charge

Shrimp, Garlic Chardonnay Butter Sauce, Lemon Zest

Fettuccine Alfredo (VG)

GF Penne – Extra Charge

Egg Fettuccine, Cream, Butter, Pecorino Romano & Parmigiano Cheeses

Pollo Alla Piccata

Egg Dipped Chicken, White Wine & Butter Sauce, Capers, Vegetable Of The Day, Roasted Fingerling Potatoes

Veal Saltimbocca *add \$10.00*

Veal Cutlets, Prosciutto Di Parma, Spinach, Fresh Mozzarella, Madeira Wine Sauce, Smoked Mashed Potatoes

Wood Fired 12" Pizza Classico

Choice Of Any 1 Pizza From Dinner Menu

Additional Toppings AND/OR Gluten Free Crust - Extra Charge

THIRD COURSE

Panna Cotta (VG)

House-Made, Fresh Berries

Cannoli (VG)

House-Made Ricotta & Mascarpone Filling, Pistachio, Chocolate Chips

Tiramisu (VG)

House-Made Tiramisu, Mascarpone, Espresso, Chocolate, Brandy, Lady Fingers

GF = Gluten Free • VG = Vegetarian



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