

# DISTRICT

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Tuna Stack Tostada

*Hawaiian Ahi Tuna, Avocado, Wakame, Spicy Sauce*

### Shrimp Tempura

*Hot Crispy Tempura Shrimp, Yum Yum Sauce*

### Side Chick Truffle Fries

*Truffled Waffle Fries, Shaved Pecorino*

## SECOND

### Make Rolls (Choose 2)

**Vegetarian** - Heart Of Palm, Cucumber, Asparagus, Avocado, Soy Paper

**California** - Jumbo Lump Blue Crab, Cucumber, Scallion, Avocado, Masago

**Tempura Crusted Tuna** - Spicy Bluefin Tuna, Cucumber, Scallion, Togarashi Butter

**Yellowtail Ponzu** - Hamachi, Cucumber, Avocado, Jalapeno, Ponzu

**Salmon Lover +\$4** - Smoked Salmon, Cream Cheese, Avocado,

*Capers, Fresh Salmon, Dill, Everything Seasoning*

**Beef Carpaccio +\$8** - Beef Tenderloin, Tempura Asparagus, Blue Crab,

*Black Garlic Aioli, Truffled Micro Greens*

**Over The Top +\$10** - Lobster, Tuna, Avocado, Cucumber, Soy Paper,

*Topped With Lobster Tempura, Lump Blue Crab, Wasabi Mayo*

## THIRD

### Matcha Crème Brulee

*Matcha Infused Custard, Crisp Caramelized Sugar, Fresh Berries*

### Brownie Ala Mode

*Warm Homemade Brownie, Vanilla Bean Ice Cream, Chocolate Ganache*

## SIZZLE DINING COCKTAIL

### Head In The Clouds \$10

*Ciroc Vodka, Falernum, Nigori Sake, Egg White*



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.