ALL DINNER SIZZLE DINING MENUS

SOUTHWEST FLORIDA

The 239 Naples

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

The Local 239 Farm Salad
Artisan lettuce, heirloom tomatoes, carrots, cucumbers, watermelon radish, house citrus vinaigrette

Little Gem Caesar Salad
GF croutons, house caesar dressing, contains raw eggs*, parmigiano reggiano

Coconut Oil Crisped Brussels Sprouts
Rubee's honey tamari, sesame seeds, pickled red onion

SECOND COURSE

Organic Chicken Ginger Teriyaki Farm Bowl
House GF teriyaki, brown rice, farmed vegetables, grilled pineapple, almonds, sesame

GF Grass Fed Meatloaf
Care2Grow mushroom gravy, smashed potatoes, farm vegetables, beef tallow crispy fried onion strings

Fresh Non-GMO Semolina Limone Pasta-Linguine
FL Meyer lemon, chili flake, parmigiano reggiano, whipped ricotta, fresh basil

Organic Chicken Harvest Bowl
Tri-colored quinoa, brown rice, Brussels sprouts, seasoned vegetables, sweet potato

Organic Chicken Plant-Powered Bowl
Tri-colored quinoa, carrots, broccoli, Brussels sprouts, crispy chickpeas, beets, feta, watermelon radish, farm greens, house citrus vinaigrette

Beef Tallow Griddled DBL-DBL Burger
Two ¼ lb. short rib & brisket patties, double cheddar, butter lettuce, FL heirloom tomato, 239 sauce, grilled brioche bun, caramelized onion, beef tallow fries
Substitute: GF bun +$2, sweet potato fries +$2, truffle fries +$2

THIRD COURSE

Gluten-Free Ben-Yays! (Beignets)
Made Famous by "Diners, Drive-Ins, and Dives"
Dusted in house strawberry "pink" sugar
Choice of sauce (1): Rubee's Hot Honey, local berry, caramelized toffee, white chocolate, real Vermont maple syrup

Local GF Key Lime Cheesecake
House whip, local berries

GF Chocolate Mousse
House whip, local berries

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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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.

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Naples

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FIRST COURSE

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Artisan lettuce, heirloom tomatoes, carrots, cucumbers, watermelon radish, house citrus vinaigrette

Little Gem Caesar Salad
GF croutons, house Caesar dressing, contains raw eggs, parmigiano reggiano*

Fresh Local Fish & Shrimp Ceviche +$3
Served with guacamole and tortilla chips

Locally Sourced Crispy Grouper Nuggets
House-made tartar sauce and rainbow citrus slaw

Locally Sourced Beef & Jimmy P's Pork Sausage Meatballs
GF breadcrumbs, San Marzano marinara, pesto, ricotta, and GF garlic toasts

SECOND COURSE

Fresh Sustainable Salmon
Quinoa-brown rice blend, grilled asparagus, FL Meyer lemon butter sauce

Fresh American Red Fish
Smashed potatoes, Farmer Mike's asparagus, FL blood orange beurre blanc

GF Gulf Pink Coconut Shrimp Entrée
GF panko, beef tallow fries, citrus slaw, sweet Thai chili sauce

Local Black Grouper +$5
Quinoa-brown rice blend, local seasonal vegetables, red pepper coulis

Fresh Non-GMO Semolina Linguine & Meatballs
San Marzano DOP marinara, fresh pesto, ricotta, fresh garlic, and Parmigiano Reggiano

14 oz. CAB Bone-In Ribeye +$5
Care2Grow mushroom gravy, smashed potatoes, Farmer Mike's asparagus

THIRD COURSE

Gluten-Free Ben-Yays! (Beignets)
Made famous by Diners, Drive-Ins, and Dives,
dusted in house strawberry "pink" sugar
Choice of sauce (1): Rubee's Hot Honey, local berry, caramelized toffee, white chocolate, or real Vermont maple syrup

Local GF Key Lime Cheesecake
House whip and local berries

GF Chocolate Mousse
House whip and local berries

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A Table Apart

Bonita Springs

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

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AMUSE BOUCHE

Himalayan Starter
Tea & Rice (V, GF)
Khasi rice with shallots and cumin seed, chayote squash with turmeric, kala namak, and mustard seed. Served with a petite cup of masala chal

FIRST COURSE

Roasted Brussels Sprouts (V, GF)
Soy, garlic, chili crisp, local raw honey

Bistro Pommes Frites (V)
Fries tossed with herbs and parmesan, side of malt vinegar aioli
add truffle +$3

Thai-Style Fried Calamari
Deep-fried wild-caught calamari marinated in Nam Pla, served with Thai dressing dipping sauce

SECOND COURSE

Crispy Pork Chop Suey Sizzler
Hoisin-glazed crispy pork strips with vegetable chop suey, sprouts, Hong Kong XO sauce, and a side of furikake rice

Seafood Papillote (GF)
Snapper, shrimp, crab, sliced octopus, and calamari steamed with white wine, anchovy, root vegetables, red potato, garlic, and herbs

Vegan Selection (V, GF)
Lentil dal, garlic spinach, red pepper jam, tomato tapenade, steamed rice, avocado, tamarind drizzle, and papadum

Pasta Primavera
Sautéed garlic, sun-dried tomato, and spinach tossed with al dente pasta and fresh grated parmesan choice of sauce: marinara or olive oil; served with grilled asparagus

THIRD COURSE

French Vanilla Bean Ice Cream
With chocolate drizzle

Warm Brownie à la Mode
Nut-free chocolate chunk brownie with French vanilla bean ice cream and chocolate sauce Vegan ice cream

Vegan Ice Cream

BENEFITING:
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SIZZLE COCKTAIL - $12

Chai Tai or Chai Martini

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AMUSE BOUCHE

Himalayan Starter

Tea & Rice (V, GF)
Khasi rice with shallots and cumin seed, chayote squash with turmeric, kala namak, and mustard seed. Served with a petite cup of masala chai

FIRST COURSE

Smoked Lionfish Dip (GF)

House-smoked local lionfish, Everglades seasoning, arugula, balsamic drizzle, and preserved lemons. Served with toasted crostinis (substitute cucumber slices for gluten-free option)

French Escargots à la Bourguignonne

Traditional French-style escargots with lemon, butter, garlic, shallot, parsley, and Chablis. Served with toast points

Mushroom Top Ten (V, GF)

Wok stir-fry of 10 types of locally grown mushrooms from Stropharia Mushroom Farm, okonomi sauce, and truffle essence (Shiitake, crimini, lion's mane, trumpets, chestnut, hen of the woods, portabella, turkey tail, black pearl, pink oyster)

Spanish Octopus (GF)

Preserved lemons, artichoke, Kalamata olives, capers, and roasted red pepper romesco sauce

Lobster Adobo (GF)

Lobster sautéed in coconut milk, soy, and rice wine vinegar. Served with toast points (substitute cucumber slices for gluten-free option)

SECOND COURSE

Seafood Papillote with Lobster (GF)

Lobster, snapper, shrimp, sliced octopus, and calamari steamed with white wine, anchovy, root vegetables, red potato, garlic, and herbs

Singapore Black Pepper Prawns

Wok stir-fried prawns with fresh curry leaves, soy, garlic, shallots, black pepper, and cilantro. Served with steamed rice and grilled broccolini

Vegan Selection (V, GF)

Lentil dal, garlic spinach, red pepper jam, tomato tapenade, steamed rice, avocado, tamarind drizzle, and papadum

Blue Cheese Steak (GF)

Smoked blue cheese-encrusted flat iron steak, green beans, mashed potato, merlot demi glace

Lamb Shank

Slow-cooked bone-in natural lamb shank with rosemary rock salt rub, hearty mirepoix and tomato broth. Served with mashed potatoes

THIRD COURSE

Dubai Chocolate Strawberries (V)

Strawberries with chocolate, coconut, kataifi, pistachio butter, and tahini

Warm Brownie à La Mode

Nut-free chocolate chunk warm brownie with French vanilla bean ice cream and chocolate sauce

Vegan Ice Cream

SIZZLE COCKTAIL - $12

Chai Tai or Chai Martini

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Alice Sweetwater's Bar & Grille

September 5th - September 30th

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

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FIRST COURSE

Caesar Salad
Crisp hearts of romaine tossed in creamy Caesar dressing with parmesan and crunchy croutons

Caprese Salad
Vine-ripe tomatoes and creamy burrata, drizzled with fresh basil and balsamic glaze over arugula

Crab-Stuffed Mushroom Caps
Savory mushroom caps generously filled with seasoned lump crabmeat and topped with flame-grilled jumbo shrimp

Roasted Oyster Rockefeller
Plump fresh oysters on the half shell, topped with our signature spinach blend and roasted to perfection

SECOND COURSE

Filet Mignon & Grilled Shrimp
A tender center-cut filet mignon grilled to perfection, paired with succulent jumbo shrimp
Add a lobster tail +$10

BBQ Pork Ribs
A full rack of slow-cooked, fall-off-the-bone pork ribs glazed in our house-made bbq sauce and fire-grilled for a smoky finish
Served with your choice of potato

Pan-Seared Grouper
Fresh pan-seared grouper over house-made shrimp risotto, finished with lemon butter sauce and grilled asparagus

Mini Seafood Platter
A curated selection of fried seafood favorites: grouper, shrimp, oysters, and Cajun crab balls.
Served with cocktail and tartar sauces, and French fries

Chicken Marsala
Pan-seared all-natural chicken simmered in a rich Marsala wine sauce with sautéed mushrooms and garlic, served over linguini pasta

THIRD COURSE

Mini Tarts
Delicate handcrafted tartlets with a selection of featured fillings

SIZZLE COCKTAIL - $10

Cantera Negra Reposado Old Fashioned
Cantera Negra brings smooth vanilla and oak notes, perfectly balanced with a touch of agave nectar and aromatic bitters bold and silky

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Amber Cove

Naples

3-COURSE DINNER • $49.00 PER PERSON

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FIRST COURSE

Heirloom Beet Composition
Red and golden beets with marinated watermelon, truffle goat cheese, hazelnuts, and orange balsamic pearls

Avant Caesar Salad
Crisp romaine, garlic emulsion, anchovy gremolata, Gruyère, toasted ciabatta

Cremini Mushroom Bisque
Silken mushroom purée with smoked bacon, sherry, thyme, truffle espuma

Blue Crab and Reef Fish Cake +$5
Seared crab and reef fish, smoked pepper emulsion, hazelnuts, garlic aioli

SECOND COURSE

Faroe Islands Salmon
Seared salmon, confit potatoes, Sicilian caponata, salmon roe

Miso Glazed Chilean Seabass +$15
Miso-glazed seabass, cauliflower mousse, couscous, yuzu dashi

Hazelnut Grouper +$10
Seared grouper, hazelnut, creamy gruyere polenta, pineapple relish, coconut beurre blanc

Poached Lobster Tail Linguine +$20
Lobster linguine, shellfish reduction, pancetta, fennel pollen, charred corn

32-Hour Short Ribs
Smoked short ribs, truffle potato purée, glazed carrots, chocolate demi-glace

THIRD COURSE

Chocolate Mousse with Pâte de Fruit
Velvety dark chocolate mousse, berry pâte de fruit, white chocolate dome

Seven Layer Carrot Cake
Layered carrot cake with dried fruits and salted toffee

Hot Fudge Sundae
Chopped Walnuts, freshly whipped cream, rich chocolate sauce

Cheesecake à la Baklava +$5
Cheesecake topped, crisp phyllo pastry & fruit syrup, toasted pistachios

SIZZLE COCKTAIL - $15

Sea Plane
Effervescent and elegant, a high-altitude journey of citrus, botanicals, and spice, Tanqueray, lemon juice, simple syrup, Angostura bitters, Sambuca, sparkling wine finish

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Angelina's Ristorante

Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

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FIRST COURSE

Caesar Salad
Romaine, parmigiano-reggiano, hand-torn croutons, garlic anchovy dressing

Cream of Mushroom Soup
Button mushrooms cream, prosciutto & talleggio

Tomato Caprese
House-made mozzarella, heirloom cherry tomato

SECOND COURSE

Cacio e Pepe
House-made spaghetti, tellicherry peppercorns, pecorino romano, parmigiano-reggiano

Ragu Misto
Handmade rigatoni, tomato, Italian sausage, filet mignon, parmigiano-reggiano

Shrimp Orecchiette
Gulf rock shrimp, basil pesto, cream, parmigiano-reggiano & house-made orecchiette topped with roasted pine nuts

Pork Osso Buco +$10
16 oz Braised pork osso buco natural reduction, yukon gold potato puree,pickled fennel and fennel pollen

Prime+ New York Strip +$10
10 oz 1855 Prime+ NY Strip, gorgonzola dolce sauce, asparagus, roasted fingerling potatoes

Branzino Piccata +$10
Branzino served with baked Parmesan and bacon ziti cake, broccolini and yellow peperonata, white wine lemon-caper sauce

THIRD COURSE

Peach Panna Cotta
House-made panna cotta topped with peach puree

Cannoli
Our house made cannoli shells with our signature filling

Scoop of Gelato or Sorbetto
Inquire for daily flavors

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Aqua Seafood, Steaks & Raw Bar

Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

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FIRST COURSE

Cup of New England Clam Chowder or Cuban Gumbo

Mushroom Truffle Risotto

Crab Stuffed Avocado
Cold crab salad stuffed into half a avocado

Crab Cake
Pan seared

Filet Mignon Skewer
On top a mashed kidney bean cake

SECOND COURSE

Almond Crusted Snapper
Topped with a cucumber vegetable slaw, red wine pear beurre rouge, side of coconut-pineapple risotto

Cavatelli Scallops
Shallots, roasted tomato, shiitake and truffle butter

14oz. NY Strip Steak
Broccolini and side of Yukon gold puree

Ossobuco
Slow-braised pork shank, forest mushroom & truffle risotto

Garden Fettuccine
Fresh garden vegetables tossed in olive oil and garlic

THIRD COURSE

Vanilla Ice Cream

Key Lime Pie

Molten Lava Cake

Carrot Cake

SIZZLE COCKTAIL - $12

Blueberry Lemon Drop Martini
Blueberry vodka, limoncello, splash of blueberry sweetener and splash of lemonade

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Aqua Seafood, Steaks & Raw Bar

North Naples

3-COURSE DINNER • $49.00 PER PERSON

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FIRST COURSE

Cup of New England Clam Chowder or Cuban Gumbo

Mushroom Truffle Risotto

Crab Stuffed Avocado
Cold crab salad stuffed into half a avocado

Crab Cake
Pan seared

Filet Mignon Skewer
On top a mashed kidney bean cake

SECOND COURSE

Almond Crusted Snapper
Topped with a cucumber vegetable slaw, red wine pear beurre rouge, side of coconut-pineapple risotto

Cavatelli Scallops
Shallots, roasted tomato, shiitake and truffle butter

14oz. NY Strip Steak
Broccolini and side of Yukon gold puree

Ossobuco
Slow-braised pork shank, forest mushroom & truffle risotto

Garden Fettuccine
Fresh garden vegetables tossed in olive oil and garlic

THIRD COURSE

Vanilla Ice Cream

Key Lime Pie

Molten Lava Cake

Carrot Cake

SIZZLE COCKTAIL - $12

Blueberry Lemon Drop Martini
Blueberry vodka, limoncello, splash of blueberry sweetener and splash of lemonade

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Backwater Jacks

@ Bonita Bay Marina - Bonita Springs

3-COURSE DINNER • $39.00 PER PERSON

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FIRST COURSE

PEI Mussels
Plump, Prince Edward Island mussels, gently steamed in a brown beer broth with garlic, shallots, tomato, Chiffonade basil, & sweet cream butter

Tempura Shrimp
Four large crispy, tempura-battered Key West pink shrimp, set over a red Thai curry - coconut crème

Warm Brussel Salad
Roasted brussel sprouts tossed with crisp Fuji apple & thick-cut pork lardons

Goat & The Farmer
Mix of seasonal baby greens, with toasted pecan, shaved Bermuda onion, grape tomato, crisp Fuji apple & crumbled chèvre cheese in a raspberry-champagne vinaigrette

SECOND COURSE

Blackened Florida Redfish
Lightly blackened domestic redfish, served over a bed of dirty rice & seasoned red beans. Finished with a creole style crawfish étouffée of andouille sausage, okra, bell pepper, onion, crawfish tail & garlic

Half Pound Shrimp & Grits
Half pound (5) of key west pink shrimp, herb seared. Served on a bed of smoked cheddar, stone ground hominy grits. Finished with a fricassee of sweet corn, scallion, shallot, fresh garlic & beurre noisette (browned butter) garnished with a fried egg & baby cilantro

Char Grilled Mahi-Mahi
Marinated & char-grilled domestic mahi, served over a zucchini & yukon gold latke finished with a lemon & fresh herb puree

Sticky Chicken
Half of a free range organic roasted chicken, dressed in a honey bourbon glaze & blasted in a 500-degree oven. Served over a sweet potato-pecan hash & garnished with a grilled leek

THIRD COURSE

Chocolate Pecan Tart
House made chocolate pecan tart with quenelle of vanilla bean ice cream & unsweetened clotted crème

Key Lime Tart
House made key lime tart with classic whipped crème & lime caviar

Blueberry Bread Pudding with Whisky Butter Sauce
House-made with rich brioche and fresh blueberries, this sweet and savory bread pudding is baked to golden perfection and finished with a warm whiskey butter sauce

SIZZLE COCKTAIL + $8

Tropical Bay Breeze
Coconut rum, fresh pineapple juice & guava pureé

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Baleen

@LaPlaya Beach and Golf Resort, Naples

3-COURSE DINNER• $49.00 PER PERSON

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FIRST COURSE

Watermelon & Feta Salad
Compressed melon, feta cheese, pistachio dust, balsamic crema
add prosciutto $2

Salmon Crudo
Shaved fennel, dill, crème fraiche, grapefruit, baby arugula, lemon crema, avocado mousse
add salmon caviar +$4

SECOND COURSE

Pistachio Crusted Atlantic Salmon
Roasted seasonal vegetables, red pepper "Agrodolce sauce"
sub for 4 shrimp +$10, 3 scallops +$14, or lobster tail +$18

Steak Tuscan Style Grilled
Grilled & sliced Prime N.Y. steak, Tuscan cannellini beans, curly endive, pomegranate, Pecorino chips
add 4 shrimp +$10, 3 scallops +$14, or lobster +$18

THIRD COURSE

Crème Brûlée

Key Lime Pie

Baked Alaska +$12

SIZZLE COCKTAILS

White or Red Wine Special Glass +$14

Bottle of the day for +$40

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Barbatella

Naples

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FIRST COURSE

Frisée Salad
"Bagna cauda" caesar dressing, parmesan frico croutons

Radicchio & Roasted pear
Walnut, endives, lemon honey emulsion

Mussels "Fra Diavola"
Smokey bacon tomato crema, crispy onion, crostini

Whipped Ricotta, Eggplant Caponata, Dried Cherry, Pinsa Bread

Butternut Squash Ravioli
Aged parmesan, dukkah crumble, black plum reduction

SECOND COURSE

Crispy Potato Gnocchi "Saltimbocca"
Porchetta chunks, caramelized onion, sage butter

Chicken Breast, Roasted Squash Farro, Golden Apricot & Whisky Glaze

Faroe Salmon
Black Lentil, red pepper agrodolce, Dijon cream

THIRD COURSE

Cookies & Crème Brûlée
Classic crème brûlée made with Oreos

Dubai Chocolate Sundae
Pistachio & chocolate gelato, pistachio sauce, toasted kataifi

SIZZLE COCKTAIL +$14

Cranberry Aperol Spritz

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The Bay House

Naples

3-COURSE DINNER • $49.00 PER PERSON

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FIRST COURSE

Creamy Corn & Crab Bisque
Charred corn and crab garnish

Tuna/Watermelon Poke
Citrus soy, toasted sesame, pickled ginger, cucumber & carrot, rice crackers

Sauteed Calamari Southern Style
Tomato caper white wine sauce

Caesar Salad
Romaine, herbed croutons, shaved parmesan, creamy garlic dressing, white anchovy

Farmer Salad +$5
Celebrating the bounty of our local farmer friends

Half Dozen Fried or Raw Oysters + $10

Shrimp or Blue Crab Cocktail +$10

SECOND COURSE

Pan Seared Scottish Salmon
Sweet potato puree, roasted asparagus, mango salsa

Prime Churrasco Steak
Salt and pepper fries, rocket salad, chimichurri

Mediterranean Herb and Lemon Branzino
Lemon risotto, baby carrots, lemon butter sauce

Veal scaloppine Piccata
Angel hair pasta, broccolini, lemon white wine and caper sauce

Braised Lamb Shank
Parsnip puree, baby pattypan squash, cabernet mushroom demi

Lobster Frites +$10
One lobster tail split and grilled with herb butter, salt and pepper frites, rocket salad, béarnaise sauce

Nightly Fish Special +$10

THIRD COURSE

Bay House Key Lime Pie
Graham cracker crust, whipped cream

Chocolate Berry Cake

Beignets +$5
3 New Orleans style French doughnuts, tossed in cinnamon and sugar, served with chocolate and caramel sauce

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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.

Bellini's Fort Myers

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Sweet Corn Crab, Pancetta & Crab Chowder

Tijuana Caesar
Baby wedge romaine, parmesan, honey pink pepper croutons, Tijuana dressing

Caprese Amalfitana
Tomato, fresh mozzarella, avocado, balsamic glaze, pesto

SECOND COURSE

Panko Encrusted Brie
Arugula, peach mostarda, peach beurre blanc balsamic glaze & crostini

Ahi Tuna Tradito
Sesame seed encrusted, yuzu peach leche de tigre, ginger, ponzu, avocado, wasabi

Curry & Mint Chicken Skewer
Lemon hummus, avocado, Tzatziki, chili oil

Nola Crab Cakes
Tequila agave creole sauce, poblano, corn relish

THIRD COURSE

Dolce Vita Piccata Veal or Chicken
Lemon wine caper butter sauce, potato pave mixed vegetables

Branzino a la Talla
Grilled smoked Acapulco peppers adobo, yukon mashed potatoes, green beans, poblano-corn relish & Italian salsa verde

Porterhouse Pork Chop
Mashed potatoes, asparagus, marsala wine

SIZZLE COCKTAIL - $12

Peach Bellini
Champagne, fresh peaches & peach puree

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Bha Bha! Persian Bistro

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Zara Summer Ice Yogurt Soup
Seedless mini grapes, fresh mint and basil chiffonade, grated cinnamon toasted walnuts, dried rose petals

Asparagus Feta Salad
Tomatoes, kalamata olives, French feta Shirazi basil topping

Spicy New Zealand and Green-Shell Mussels
Simmered in tomato, garlic-herb broth, and Kalamata olives

Lamb Imam Bayildi +$5
Roasted eggplant and stuffed with seasoned ground lamb, Persian baby yellow split-peas, yogurt drizzle, tomato cinnamon sauce, and fresh mint

Mirza Smoked Eggplant with Quail Egg +$5
A mélange of smoked roasted eggplant, sautéed onions, garlic, topped with quail egg

Sautéed Feta Asghar +$5
Creamy French feta with kalamata olives, onions, garlic over seared tomatoes, crispy filo, scallions, drizzled spiced tomato sauce

SECOND COURSE

all served with saffron basmati rice

Lamb Stuffed Portobello Mushroom
Pan-seared over a mint-basil couscous, scallions, crumbled French feta

Sumac Grilled Koobideh Kabob
Served over Zereshk-Polo (wild barberry rice) and grilled tomatoes

Salmon Zahedan
Seared pieces of fresh salmon sautéed with tomatoes, onions, garlic, kalamata olives, finished in a spicy tomato basil sauce

Chicken Rashti
Seared pieces of chicken breast sautéed with artichokes, olives, onions, tomatoes, finished with mustard-dill sauce

Spicy Beef and Asparagus Kamran
Filet cubes sautéed with cherry tomatoes and asparagus

King Oyster Mushrooms Yogurt Lamb - $10
Braised pieces of leg of lamb finished in cumin-curry yogurt sauce

UPGRADES - $15

Grilled Lamb Medallions
With Sabzi Polo (herb rice) and grilled tomatoes

Seafood Reshtéh
A medley of shrimp, fish, mussels, scallops, calamari, artichokes, and cherry tomatoes; finished in alight mustard dill tomato saffron cream broth; served with traditional Persian noodle (reshtéh)

Twin Lamb Chops
Grilled over Adas Polo (lentil rice) and kabobbed vegetables

Seabass
Turmeric-dusted, pan-seared, served over a couscous medley, topped with mango reduction, basil oil

THIRD COURSE

Baklava with Persian Ice Cream and Fresh Fruit

Persian Fernie
Rose water scented rice cream topped with candied pistachios and bergamot peel

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

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Bicyclette Cookshop

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Chorizo Potatoes
Chipotle hollandaise

Chicken Liver Pate
Massaman curried onions, pita

Carrot Pierogi
Golden raisin foam, mint pesto, dukkah

Caviar +$12
Bugles, creme fraiche

Tuna Crudo +$8
Heirloom tomato, basil oil, burrata

SECOND COURSE

Wagyu Burger
Swiss with kimchi aioli

Roasted Branzino +$8
Aji amarillo, potato mille-feuille

Za'tar Chicken +$8
Charred onion, olive & pita panzanella

Vegetable Curry
Coconut milk, local squash

Pork Chop +$12
Miso corn, rhubarb & buckwheat

Country Fried Lamb +$16
with sichuan gravy

THIRD COURSE

Fancy Soft Serve
Fennel pollen, olive oil, maldon salt

Soft Serve Twist
Vanilla, chocolate sorbet

Mango Passion Fruit Cake Peppadew Custard

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Bistro 821

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Bistro Salad Mixed Greens
Pine nuts, walnuts, sun-dried tomatoes, Gorgonzola cheese, Bermuda onion, marinated exotic mushrooms, balsamic vinaigrette

Wedge Salad
Iceberg, smoked bacon, heirloom baby tomatoes, bleu cheese, scallions, house-made bleu cheese dressing

Duck Salad
Warm shredded duck confit served over mixed baby greens and a roasted shallot vinaigrette

Cup of Lobster Bisque
With a Hint of Sherry and Tahitian Vanilla

SECOND COURSE

Pork Loin Picatta
Thinly pounded pork, angel hair pasta, broccolini, lemon-caper butter sauce

Thai Red Curry Shrimp
Shrimp sautéed with fresh vegetables and sauced with a Thai-style coconut red curry sauce with fresh locally sourced aromatic kaffir lime leaf, galangal lemongrass, and chilis served with jasmine rice

Sole
Lemon & Parmesan Crusted, Bistro 821 mashed potatoes, broccolini, lemon beurre blanc

Lemon Dill Chicken Breast
Pan-seared, served over Bistro 821 mashed potatoes and haricots vert

Blackened Salmon
Pan Roasted Fingerling Potatoes, Broccolini, Tomato Basil Beurre Blanc

8 oz. Sirloin
Bistro 821 Mashed Potatoes, Asparagus, and a Port Wine Steak Sauce

Chilean Sea Bass + $20
8 oz Seabass, miso-sake marinade, Bistro 821 mashed potatoes, asparagus, lemon beurre blanc

Snapper + $20
Coconut, lemongrass, & ginger crust, jasmine rice, stir fry vegetables, Thai chili peanut sauce

THIRD COURSE

Flourless Chocolate Cake
Key Lime Pie
Tiramisu
Creme Brūlée

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE COCKTAIL +$10

Sizzling Strawberry Margarita
Strawberry Habanero Infused Tequila, Fresh Watermelon Juice, Lime, and a Tajin Rim

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Bistro La Baguette

Naples

4-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Black Olive Tapenade & Crostini

FIRST COURSE

Goat Cheese Salad
Spring mix, balsamic onion confit, goat cheese puff pastry with roasted praline

Escargot in Garlic Butter 6 pieces +6 more $5.00
Escargot, french butter, garlic & parsley

French Onion Soup
Caramelized onion, beef broth, white wine, french baguette & Swiss cheese

SECOND COURSE

Shrimp Provencal Sauce
Shrimp, tomato, carrot, onion, white wine, celery, garlic, parsley & tarragon

Coq Au Vin
Braised chicken, red wine, onion, carrot, mushroom

Prime Cut Chateaubriand Béarnaise Sauce +$10.00
Roasted lemon potatoes, and Clafoutis de Légumes

4 Mushroom Risotto (vegetarian)

THIRD COURSE

Profiterole
Cream puff filled with vanilla ice cream, chocolate sauce & whipped cream

Chocolate Mousse
Semi-sweet Belgium chocolate mousse

Crêpes Suzette
Crêpes, caramelized sugar and butter, orange, Grand Marnier
Flambéed table-side + $10.00

SIZZLE COCKTAIL - $10

Kir French
Créme de cassis (blackcurrant) topped with white wine

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Black Forest German Restaurant

Naples

3-COURSE DINNER • $29.00 OR $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

$29 Menu

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

$39 Menu

FIRST COURSE

Potato Pancakes

Choice of Gourmet Sausage

House Pâté

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 creme chantilly and vanilla ice cream

Black Forest Cake
Homemade layered chocolate cake, filled with vanilla cream, black cherries and a splash of kirschwasser

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Blackbird Modern Asian

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Wonton Soup
Pork wontons, spring onion, bok choy

Orange Chili Calamari
Scallion, macadamia nut, Korean chili thread

Burrata & Japanese Eggplant
Miso-glazed torched eggplant, crunchy garlic, chili oil

Spicy Pork Wontons
Steamed, cilantro, Sichuan chili sauce

SECOND COURSE

Bangkok Street Noodles
Smoked brisket, rice noodles, egg, chili, crunchy garlic

Shrimp Lo Mein Wok
Sautéed noodles, chargrilled shrimp, kimchi hoisin sauce

Gabby's Orange Chicken
Orange peel, sweet chili, bok choy

Mushroom Chow Fun
Wide Cantonese rice noodles, shiitake, garlic chive, truffle, mushroom soy sauce

Char Siu Pork & Five Vegetable Fried Rice
BBQ Pork, button mushroom, carrot, broccoli, red pepper, scallion, egg

THIRD COURSE

Banana Brownie Spring Roll
Fried banana-brownie spring roll, black sesame ice cream, strawberries, and chocolate sauce

Lime in the Coconut
Coconut gelato, yuzu-lime cream foam, salted coconut waffle crisps, lime zest

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
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Blanc

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Brussel Sprouts
Bacon, Japanese miso glaze, scallions

Fire Roasted Artichoke Fritters
Sun-dried tomato remoulade

"Jenga" Tower
Toasted French brioche, Swiss cheese fondue

SECOND COURSE

Blanc French Onion Soup
Swiss, mozzarella, golden brown crostini

Baby Spinach and Goat Cheese Salad
Fresh strawberries, almonds, strawberry vinaigrette

Grilled Caesar Salad
Charred romaine, lemon, aged Parmesan caesar dressing

THIRD COURSE

Add a Wild-Caught Tiger Prawn +$13

Barramundi Asian Sea Bass
Roasted tomato & spinach risotto, basil ginger lime coulis

Grilled Scottish Salmon
Potato gratin, sautéed haricot verts, orange blossom hollandaise

Filet Mignon
Parmesan truffle potato puree, grilled asparagus, bearnaise

Braised Lamb Shank
Roasted tomato & spinach risotto, red wine reduction

14oz Bone-In Berkshire Pork Chop +$15
Parmesan truffle potato puree, haricot verts, asparagus, caramelized fig & apricot demi glaze

DESSERT +$7

Classic Crème Brûlée
Milk Chocolate Mousse

SIZZLE COCKTAIL +$9

Midnight in Paris
Wine-based vodka, elderflower syrup, crème de cassis, lemon juice, champagne

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Bleu Provence

Naples

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

Beetroot and Goat Cheese
Pear and Beets Vierge, Cherry Tomatoes, Roasted Pecan Nuts, Champagne and Honey Vinaigrette

Smoked Salmon Salad
Arugula, Fennel, Red Onions, Pickled Cucumbers and Tangy Green Juice

SECOND COURSE

Black Grouper
Pan-Sautéed, Papaya and Lime Vierge Sauce, Carrot and Turmeric Mousseline, Sweet Potato Chips

Grilled Stuffed Encornets (Squid)
Filled with Grouper and Parsley, Served with Lime and Squid Ink Risotto, and Saffron-Infused Bourride Sauce

6oz Wagyu Steak Frites
Served with Parmesan French Fries and Creamy Black Peppercorn

THIRD COURSE

Honey Lavender Créme Brūlée

Profiteroles
Served with Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds

Dark Chocolate Mousse
Topped with Freshly Grated Black Truffle

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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The Boathouse On Naples Bay

Naples

3-COURSE ALL DAY • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Gourmet Ravioli Trio

Cuban Pork Empanadas

Lobster & Sherry Bisque

Jalapeno Bacon Wrapped Shrimp

Smoked Fish, Spinach, and Artichoke Dip

SECOND COURSE

Chesapeake Style Top Sirloin
Melted blue cheese and crab meat

1lb. Whole Stuffed Maine Lobster
Filled with our savory crab stuffing

Chicken Saltimbocca
Francaised chicken breast, prosciutto ham, fresh sage, hard-boiled egg, demi glaze sauce

Baked Maine Sea Scallops Rockefeller + $10
Creamed spinach, fresh garlic, smoked bacon, and a touch of anise

Surf & Turf + $20
10oz. strip steak and 8oz. cold water lobster tail

THIRD COURSE

Vanilla Sunday
Nuts, cherries, chocolate, and strawberry sauces

Tres Leches
With your choice of favorite sauce

Blondie Toffee Crunch Brownie

Creme Brûlée

Gluten-Free Chocolate Cake

Espresso or Cappuccino

SIZZLE COCKTAIL - $14

Apple Cider Martini

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Bone Hook Brewery and Craft Kitchen

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cup of House-Made New England Clam Chowder

Bone Hook Sizzle Salad

Bone Hook Sizzle Caesar Salad

Tater Tots Topped with House-Made Beer Cheese & Bacon Bits

SECOND COURSE

Dreamy Linguini
Linguini in a house-made alfredo sauce topped with your choice of grilled chicken or shrimp

Steak Frites
Grilled flat iron steak drizzled with a sizzle sauce and served with fries

Hello Dumplin'
Blackened chicken in a cream sauce served over house made potato dumplings

Wood-Grilled Miso Salmon
Rich and smoky wood-grilled salmon glazed with miso, served with creamy vegetable risotto

Grilled Pork Chop
Topped with Jack Daniels sizzle sauce served with your choice of 2 sides

THIRD COURSE

Chocolate Cake

Creme Brulee

Key Lime Pie

SIZZLE COCKTAIL -$10

Beachy Beerita
House brewed island breeze beer mixed with tequila, lime, and salt

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

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Cabos Cantina Taco & Tequila Bar

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Queso Blanco & Chips
Melted white cheese dip, roasted green chile, house tortilla chips

Guacamole Sampler
Classic avocado guac, mango-habanero guac, charred corn guac, tortilla chips

Chicken Tinga Taquito
Crispy rolled tortilla, shredded chicken tinga, chipotle crema, queso fresco

Tex-Mex Street Corn Cup
Charred corn, lime aioli, cotija, tajin, crushed hot chips

Mini Shrimp & Chorizo Tostada +$2
Crispy tortilla, smoky chorizo, gulf shrimp, avocado salsa

SECOND COURSE

Tex-Mex Burrito
Stuffed with choice of: chicken or carnitas, Mexican rice, beans, queso, pico smothered in salsa roja or queso blanco

Grilled Pollo Asado Plate
Marinated chicken breast, chipotle honey drizzle

Chili-Rubbed Skirt Steak Fajitas +$4
Served sizzling with peppers & onions, flour tortillas, rice, and beans

Garlic Lime Shrimp Bowl +$3
Cilantro-lime rice, grilled shrimp, avocado, charred tomato salsa, corn salsa

THIRD COURSE

Flan
Whipped Cream, Toasted Pepita

Churro
Chocolate Dipping Sauce

SIZZLE COCKTAIL - $10

Los Altos
Tequila, mezcal, pineapple, lime, agave, topped with soda

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Cafe Normandie

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Beet Salad
Sliced beet & fresh goat cheese laid on petite green salad, topped with truffle honey and sliced almonds

French Onion Soup
Rich beef broth, crouton and Swiss cheese gratiné

Baked Brie
Oven baked on ciabatta toast, truffle honey, toasted almond topping, petite green salad

Shrimp Vol-Au-Vent +$3
Puff pastry case filled with shrimp & champagne creamy sauce

SECOND COURSE

Duck Leg Confit
Orange and Cognac gastric sauce with mashed potatoes and sautéed veggies

Butterfly Trout Amandine Lemon Butter Sauce
With saffron rice & sautéed veggies

Petit Filet Mignon Au Poivre
6oz. with au poivre creamy sauce with au gratiné potatoes & sautéed veggies +$10

Chicken Breast Au Gratiné
Baked with mushroom creamy sauce and Swiss cheese gratiné with saffron rice and veggies

Shrimp and Scallops Gratiné A LA Normande
With champagne creamy sauce and Swiss cheese gratiné with saffron rice & veggies

THIRD COURSE

Crêpes Suzette or Nutella or Berry
A la mode vanilla ice cream +$1

Mousse Chocolate

Petite Coupe Ardéchoise
Vanilla ice cream and french chestnut spread, whipped cream and almonds topping

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Caffè Milano

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

House Salad
Green leaf, crispy bacon, corn, cherry tomato, parmesan cheese, lemon vinaigrette dressing

Mussel
Calabrian chili sauce, baby tomato, garlic bread

Tuna Tartare
Avocado, cilantro, cucumber, sour cream

Arancini Rice ball
mushrooms smoked mozzarella- tomato sauce parmesan cheese

SECOND COURSE

Filet Mignon
6 oz filet mignon-shishito peppers-mush butternut squash-grain mustard sauce

Mahi-mahi
Fregola, broccolini, tomato compote, salsa Verde

Chicken Marsala
Mash potato, asparagus, mushrooms sauce

Ravioli Stuffed Salmon,
sage, ricotta cheese, mozzarella cheese,orange zest, vodka sauce

Homemade Rigatoni
white truffle sauce, pecorino cheese, striped fresh black truffle

THIRD COURSE

Chocolate Cake
Flour, eggs, chocolate, cocoa milk, heavy cream, corn starch

Meringata Cake
Flour, eggs, sugar, milk, heavy cream, vanilla, cornstarch

SIZZLE COCKTAIL + $14

Amalfi Spritz
Vanilla vodka 'chambar, pineapple juice, prosecco

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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.

Campiello Ristorante & Bar

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Whipped Ricotta
Castelvetrano olives, almonds, currants, parsley, lemon

Campiello House Salad
Grape tomato, red onion, feta, black olives, egg, cucumber, red wine vinaigrette

Caesar Salad
Romaine, parmesan, Campiello croutons

SECOND COURSE

Stracci di Antrodoco
Butternut squash, Tuscan kale, ricotta, hazelnut cream

Rigatoni
Frutti di Mare

Tripletail
Tomato, peppers, chorizo, pimento, ceci beans

Chicken al Limone
Garlic confit, fingerling

Snake River Farms Hanger Steak +$10
Potato fondue, horseradish butter

THIRD COURSE

Cannoli
Ricotta, blackberry, lemon

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Capone's Coal Fired Pizza

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Stuffed Bell Pepper
Filled with ground sausage, herb risotto, creamy pesto Marinara, topped with mozzarella & baked

Capone's Cheesy Bread
Toasted ciabatta, blue cheese spread, mozzarella, house made bruschetta tomatoes and balsamic glaze

Jerk Wings
Marinated in house-blend jerk seasoning, cooked in our 800 degree coal-fired oven & served with sweet chili barbeque dipping sauce

Spicy Meatballs
Hot honey, barbeque marinade with pineapple & caramelized onions

Mini Caprese Skewers
Cherry tomatoes, fresh basil, fresh mozzarella ball, topped with balsamic glaze and evoo drizzle

SECOND COURSE

Chicken Alfredo Bread Bowl
Creamy roasted garlic alfredo, sauteed chicken, tossed with our house made creste di gallo pasta, garnished with parsley & black pepper

Sausage & Pepper Pizza
Ground sausage, green bell peppers, roasted red peppers, onion, mozzarella/provolone blend cheese & tomato sauce

Veal Parmigiana +$5
Crispy veal cutlet, mozzarella & marinara served over bed of linguini

Lobster Ravioli +$5
In a vodka cream sauce with basil and lemon zest

Baked Ziti
House made ziti, Italian sausage, ricotta, home made marinara, topped with mozzarella and baked

THIRD COURSE

Raspberry Swirl Cheesecake
Whipped cream, fresh berries

Chocolate Mousse
Peanut butter whipped cream, peanut brittle, mint

SIZZLE COCKTAIL +$10

Tequila Sour
Tres agave tequila, pineapple juice, ginger simple, lime juice, orgeat syrup, filthy cherry

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Chez Guy

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Garlic Burgundy Escargots
Tender Escargots Baked in a Garlic-Parsley Butter, Served in a Traditional French Fashion

Scallops Parisienne with Mushrooms
Seared Scallops in a Creamy White Wine and Mushroom Sauce, Delicately Gratineed

Parisian French Onion Soup
Classic Slow-Cooked Onion Soup Topped with a Toasted Baguette and Melted Gruyere Cheese

Warm Goat and Brie Cheese Salad
Mixed Greens Topped with Warm Goat and Brie Cheeses, Walnuts and a Light Honey Vinaigrette

SECOND COURSE

Champagne Sea Bass Fillet
Pan-Seared Filet of Sea Bass in a Champagne Beurre Blanc, Served with Rice and Seasonal Vegetables

Petite Filet Mignon Au Poivre
Served with Green Peppercorn Sauce and Parmesan Fries

Shrimp Provencal
Sautéed Shrimp in Garlic, Tomatoes Lemon, White Wine and Comte Cheese Over Angel Hair Pasta

Half Roasted Chicken
Herb-Roasted Half Chicken Served with Creamy Mashed Potatoes and Seasonal Vegetables

Southern French-Style Rack of Lamb (+$10)
Oven-Roasted Lamb Rack with Mustard Garlic-Herbs Butter, Served with Mashed Potatoes, Green Beans and Southern-Style Tomato

THIRD COURSE

Pavlova with Fresh Fruit
Crisp Meringue Shell with a Soft Center, Topped with Whipped Cream and Seasonal Fresh Fruit

Strawberry Tiramisu
A Summery Twist on the Classic Italian Dessert, Layered with Strawberries and Mascarpone

Dark Chocolate Mousse
Rich Homemade Mousse Made with Belgium Chocolate

SIZZLE COCKTAIL - $10

French 75
Wine-Based Gin, Lemon, and Champagne

BENEFITING:
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Chops City Grill

Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hand-Rolled Spring Rolls
Shrimp, shiitake mushrooms, ginger, soy mandarin, mango BBQ

Crispy Calamari
With cherry peppers, sweet and sour mustard sauce

Big Bacon
"Chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeño

Steakhouse Caesar
Crisp baby romaine, red oak, treviso radicchio

Fresh Market
Local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey

SECOND COURSE

Cedar Plank Faroe Island Salmon
Bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

Grilled Airline Chicken Breast
Oven-roasted summer vegetables, young arugula salad, fresh dill vinaigrette

Steak and Tomatoes
Peppercorn-encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic

Black Peppercorn Seared Wagyu
MS-5 teres major, stuffed baked potato, homemade steak sauce

Steak Burger
8 oz. Wagyu burger, chipotle aioli, avocado, cherrywood smoked bacon, roasted onions, lettuce, tomato

Sliced Filet Mignon au Poivre
Peppercorn-encrusted filet, jalapeño au gratin potato, garlic broccolini, blackberry cabernet sauce

Stuffed Flounder
Stuffed with king crab and jumbo shrimp scampi, served with roasted fingerling potatoes and fresh green beans

Chops Braised Short Rib +$12
Braised short rib, port wine BBQ, parsnip whipped potatoes, rainbow peppers

Coffee Crusted Pork Chop +$12
Gouda potato cakes, calvados brandy-caramelized onion demi, sautéed Swiss chard, chipotle apple sauce

Black Pepper Seared Tuna +$12
Fresh blackberry yuzu soy, organic veggie stir-fry

Teriyaki Glazed Chilean Sea Bass +$12
With shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

THIRD COURSE

Fresh Key Lime Pie
With yuzu and blueberry

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

CHOPS CITY GRILL USES PEANUT OIL ON ALL FRIED PRODUCTS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Chops City Grill

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hand-Rolled Spring Rolls
Shrimp, shiitake mushrooms, ginger, soy mandarin, mango BBQ

Big Bacon
"Chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeño

Steakhouse Caesar
Crisp baby romaine, red oak, treviso radicchio

Fresh Market
Local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey

SECOND COURSE

Cedar Plank Faroe Island Salmon
Bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

Organic Chicken A L'Orange
Oven-roasted summer vegetables, young arugula salad, fresh dill vinaigrette

Sliced Tri-Tip
Dry aged prime beef, house cut french fries, white truffle bearnaise

Black Peppercorn Seared Wagyu
MS-5 teres major, stuffed baked potato, homemade steak sauce

Dry Aged 7 oz Filet Mignon +$10
Sea salt, baked potato and your choice of sauce

Coffee Crusted Pork Chop +$10
Gouda potato cakes, calvados brandy-caramelized onion demi, sautéed Swiss chard, chipotle apple sauce

Pan Seared Black Grouper +$10
Wild mushroom risotto, and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

Teriyaki Glazed Chilean Sea Bass +$10
Shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

THIRD COURSE

Fresh Key Lime Pie
With yuzu and blueberry

BENEFITING:
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SIZZLE DINING
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Cibao Grille

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Grilled Octopus - GF
Confit potatoes, roasted corn salad

Tenderloin Beef Carpaccio - GF
Arugula, herb aioli, pecorino romano, caper relish

Prosciutto Burrata- GF
Arugula, extra virgin basil oil, grapes, tomatoes, berries, balsamic glaze

Soup du Jour
Soup of the day

SECOND COURSE

Chicken Francese
Lemon butter sauce, artichoke, green beans, pesto linguine

Branzino Mediterranean - GF
Olives, capers, basil oil, Spanish yellow rice

Scottish Salmon - GF
Confit immersion, lemon wine butter, asparagus, manchego risotto

Short Ribs of Beef - GF
Veal demi glaze, yukon gold potato puree, broccolini

DESSERT

Homemade Crème Brulé - GF

Homemade Caramel Flan - GF

Chocolate Mousse

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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CJ's On The Bay

Marco Island

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Soup

Marco seafood chowder, chef's soup of the day, veggies chili

Salad

Cj's house salad, caesar salad.

SECOND COURSE

The *"Sizzle" Catch*

Chef's creation of locally caught fresh fish, served with your choice of two sides.

Chicken Piccata

Lightly breaded chicken breast sauteed and prepared with a white wine, lemon-butter and caper sauce, Served with your choice of two sides

Canadian Snow Crab Legs

One-pound cold water snow crab legs, served with your choice of two sides.

Add a shrimp skewer to any entree +$10

THIRD COURSE

Killer Key Lime Pie GF

Light and creamy key lime pie in a butter gluten free graham cracker crust, served with fresh whipped cream

Choc'late Lovin' Spoon Cake

Chocolate pudding between layers of dark, moist chocolate drenched chocolate cake

BENEFITING:
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SIZZLE DINING
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The Claw Bar

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hamachi Crudo
Citrus soy, smoked sea salt, pickled fresno, micro cilantro

Savoy Salad
Butter head lettuce, cornbread croutons, feta, grilled corn, heirloom cherry tomato, pickled red onion, poblano ranch dressing

Crayfish Arancini
Tasso ham, pickled fresno, pecorino, micro cilantro, spicy mayo

Baked Oysters Alciatore
Spinach, bacon, cream, Pernod, citrus beurre blanc

SECOND COURSE

Roasted Maitake Mushroom Pappardelle
Whipped ricotta, basil, pecorino romano, hot honey & chile

Grilled Swordfish
Sweet pepper cous cous, sauteed spinach, poblano butter sauce

Artichoke & Crab Stuffed Shrimp
Crispy frites, lemon butter sauce, fine herbs

Oven Roasted Triggerfish
Lobster & crab stuffing, shrimp rice, farm vegetables, pineapple togarashi miso butter

Charleston Chicken
Roasted organic half chicken, buttered hot sauce, sweet potato spaetzle, shaved brussel sprouts, pickles, honey gastrique

THIRD COURSE

Snickerdoodle Cookie Crunch
Vanilla ice cream, spiced apple jam, crunchy oats, sea salt caramel

Beignets
Chocolate & caramel sauces

Sorbet
Seasonal flavors

SIZZLE COCKTAIL - $14

Spanish Sangria
Orange rum, grapefruit and apricot liqueurs, grapefruit juice, rose

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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C Level Bar & Restaurant

Bonita Springs

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

French Onion Soup
Croutons, gruyere, baked

Soup Du Jour
Rotating daily

House Salad
Arcadian mixed greens, honey sherry vinaigrette, baby heirloom tomatoes, red onion, bleu English stilton

1/2 Wedge Salad
Candied bacon, red onion marmalade, aged balsamic glaze, bleu cheese crumbles, house made bleu cheese dressing

SECOND COURSE

served with fresh vegetables of the day & choice of starch

Branzino Provencal
Pan roasted with fine herbs, lemon beurre blanc

C Level Pork Chop
Char grilled bone in, finished with an apple cider gastrique

Crunchy Grouper
Tropical aioli, house rice, sesame ginger toasted almonds

Local Mushroom Pasta
Cognac truffle cream sauce, shaved parmesan, seared local mushrooms & tagliatelle

THIRD COURSES

Lemoncello Cake
Lemon mascarpone cake

Chocolate Ganache Cake
Decadent, flourless chocolate cake

C Level Ice Cream Sundae
Chocolate and French vanilla bean, chocolate syrup, whipped cream, sprinkles and cherry

Tiramisu
Classic Italian Tiramisu

SIZZLING COCKTAIL - $10

Bramble
London dry gin, blackberry, fresh lemon juice

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Coast

@ Edgewater Beach Hotel, Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Opal Caesar Salad
Crisp romaine hearts, herb focaccia croutons, shaved grana padano, crunchy parmesan streusel, creamy caper dressing
boquerones Spanish anchovies on request

Apple Walnut Salad
Baby spinach, crispy green apples, gorgonzola, candied walnuts, cranberry-maple vinaigrette

Ahi Tuna Poke
Avocado, pickled ginger, garlic, cucumber-wasabi dressing, everything seasoned crisp

Chilled Jumbo Shrimp
Old bay seasoning, house cocktail sauce

SECOND COURSE

Pappardelle Bolognese
Fresh pasta, vegetarian bolognese sauce

Mahi-Mahi
Blackened, tropical salsa, coconut rice, crispy butter beans

West Coast Burger
Our signature patty grilled to perfection, sharp white cheddar cheese, onion crisps, applewood smoked bacon, chipotle aioli, crisp lettuce, vine-ripened tomato, buttered griddled brioche bun, served w/parmesan truffle fries

Center Cut Filet Mignon +$10
Grilled, shiitake-dusted, whipped Yukon potato purée, molasses-braised shallots

Day Boat Scallops +$10
Pan-seared, smoky roasted yellow corn medley, bacon & onion jam

THIRD COURSE

Key Lime Pie
Graham cracker crust, chantilly cream, fresh raspberry purée

Madagascar Vanilla Bread Pudding
Served warm, house made rum sauce, seasonal berry compote, crème anglaise

SIZZLE COCKTAIL - $16

Coconut Margarita
Milagro silver tequila, fresh-pressed lemon, lime & pineapple, coconut purée

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The Continental

Naples

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

Yellow Tail Carpaccio,
*Tomato, jalapeño, shallots**

Heirloom Tomato Carpaccio,
Cucumber, ricotta, pistou

Chicken Liver Pate
Haricots verts, shallots, crostini

Baked Ricotta
Tomato, pine nut granola, saba

SECOND COURSE

Seafood of the Day

Parmesan Crusted Chicken Breast,
Lemon-basil beurre blanc, petite vegetables

Meatloaf
Sherry, mashed potatoes

Vegetable Pave
Lemon-thyme infused vegetable broth

Piedmontese 12 oz. Hanger Steak

Piedmontese 12oz. New York Strip Loin +$12

Creekstone Farms 6oz. Filet Mignon +$12

THIRD COURSE

Key Lime Blackberry Pie

Continental Cheesecake

Warm Cinnamon-Sugar Doughnuts
Salted Caramel Sauce

Sizzle Cocktail +$14

Sizzle Sangria
Mango Tango
Garden Gimlet

BENEFITING:
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Cote d' Azur

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cote d' Azur Caesar Salad
Romano cheese, pickled anchovy, brioche croutons

Smoked Dill Cured Salmon
Capers, Cucumber Avocado, Caviar and Wasabi

Wild Mushroom Soup
Cream, porcini, shiitakes and jerez

Cassolette d'Escargot, Garlic Basil Parsley Butter +$5

SECOND COURSE

Seared Icelandic Cod
Celery Root Puree, Rock Shrimp Risotto, Sofrito and Beurre Blanc

Chicken Tagine
Moroccan spices, black mission figs, apricots, prunes, chickpeas, acacia honey glaze

Black Angus Steak +$15
Diane Mignonette, dijon, cognac, button mushroom demi glace

Bouillabaisse Marseille +$15
Lobster saffron broth, mussels, loupe de mer, scallops and shrimp saffron aioli

Roasted Crispy Duck +$18
Glazed Pear, Cranberry Apple Chutney, Butternut Squash Sweet Potato, Black Currant Sauce

THIRD COURSE

Tiramisu with Port Macerated Strawberries, Coffee Anglaise

Lemon Tart, Chantilly Cream, Berries

Vanilla Gelato Filled Profiterole, Hot Belgium Chocolate Sauce +$5

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DEEP LAGOON

Sizzle Dining MENU

BENEFITING: BLESSINGS IN A BACKPACK

SIZZLE DINING

3-Course Meal • $39 Per Person • Choice of one dish from each course

FIRST COURSE

HOUSE NEW ENGLAND CLAM CHOWDER
Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

SEAFOOD GUMBO A seasonal assortment of seafood, andouille sausage, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

DEEP LAGOON'S SIDE HOUSE SALAD
A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & cheddar cheese. Tossed in our lemon dijon dressing.

SIDE CAESAR SALAD Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

HOT CRAB & CHEESE DIP An individual portion of our creamy blend of cheeses & crab meat, served with corn tortilla chips.

MUSSELS SORRENTO A personal helping of P.E.I. mussels simmered in a white wine garlic lemon butter broth with diced tomatoes. Served with baked crostinis for dipping.

HALF DOZEN OF GULF RAW OYSTERS ON THE HALF SHELL* Or steamed. ***(Additional $5)***

SECOND COURSE

HOGFISH & CHIPS Hogfish pieces dusted in our unique breading & deep fried to a golden brown, served with our French fries & homemade coleslaw.

TROPICAL MAHI Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.

ALASKAN SNOW CRAB
Served with your choice of two sides.

CHILI RUB TRIPLETAIL Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over saffron yellow rice & asparagus.

SWORDFISH NEAPOLITAN Swordfish prepared in white wine, garlic, artichokes, tomato & basil. Served with butter whipped mashed potatoes & steamed garlic broccoli.

CHICKEN MARSALA Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms. Served over linguini.

GROUPER OSCAR Sautéed Fresh Black grouper served over a bed of jasmine rice. Topped with fresh hand-picked lump crab meat, hollandaise sauce, asparagus & bell pepper confetti. ***(Additional $10)***

"SURF & TURF" PETITE FILET & LOBSTER TAIL*
A petite 6oz filet & a Florida Spiny lobster tail. Served with butter whipped mashed potatoes & asparagus. ***(Additional $19)***

MISO GLAZED CHILEAN SEA BASS Fresh Chilean sea bass marinated in red miso & eastern spices, perfectly seared & then roasted to perfection. Served over a bed of jasmine rice & grilled asparagus. Garnished with wakame, julienne carrot salad & Mandarin glaze. ***(Additional $19)***

THIRD COURSE

OUR FAMOUS KEY LIME PIE Tart, creamy & sweet in a classic graham cracker crust.

PINEAPPLE UPSIDE DOWN CAKE
Served up warm & gooey.

BLUEBERRY MAPLE CAKE Thick, buttery cake layers inspired by flapjacks are baked with Wild Maine blueberries & stacked in layers on top of smooth maple cream.

Cannot be combined with any other offers except Summer of Wine.

Del Mar

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Parmesan Gem Salad
Sicilian white anchovies, jamón, oreganata breadcrumbs

Bacon Wrapped Dates
manchego, lemon gremolata

Yellowfin Tuna Tartare
calabrian chili, cucumber, olive tapenade, green tahini

SECOND COURSE

Agnolotti
ricotta, parmigiano reggiano, fresh shaved truffles

Swordfish
marinated olives, pine nuts, confit potatoes, saffron tomato sauce

Half Chicken
curried carrots, pumpkin seeds, za'atar

THIRD COURSE

Olive Oil Cake
seasonal fruit, pine nut streusel, whipped mascarpone, saba

Turkish Mocha Torte
chocolate mousse, whipped cream, coffee crumble

SIZZLE COCKTAIL - $19

Paradise Paloma
Tromba blanco, pear nectar, lemon, agave, hellfire bitters

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

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.

Del Mar

Naples

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, cilantro pesto, espelette

Loaded Hummus
pomegranate braised lamb, green tahini

SECOND COURSE

8 oz Filet
roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

Seabass
heirloom tomato broth, fennel confit, citrus labneh

Branzino
olive oil crushed potatoes, radicchio, frisee, lemon caper vinaigrette

THIRD COURSE

Olive Oil Cake
seasonal fruit, pine nut streusel, whipped mascarpone, saba

Turkish Mocha Torte
chocolate mousse, whipped cream, coffee crumble

SIZZLE COCKTAIL - $19

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Tromba blanco, pear nectar, lemon, agave, hellfire bitters

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SIZZLE DINING

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District
Naples
3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Tuna Stack
Hawaiian ahi tuna, avocado, wakame, spicy sauce, fried wonton

Bang Bang Shrimp
Crispy shrimp, signature bang bang sauce

Side Chick
Truffled waffle fries, Pecorino, truffle aioli

SECOND COURSE

Choose Two

Tempura-Crusted Tuna
Spicy yellowfin tuna, scallion, togarashi beer cheese

California
Jumbo lump blue crab, cucumber, scallion, avocado, masago

Vegetarian
Heart of palm, cucumber, asparagus, avocado, soy paper

Yellowtail Ponzu
Hamachi, cucumber, avocado, jalapeno, ponzu

Eruption +$6
Bluefin tuna, cucumber, scallion, topped with warm spicy blue crab meat and masago

Salmon Lovers +$6
Smoked salmon, cream cheese, scallion, capers, vodka-cured salmon, dill, everything seasoning

THIRD COURSE

Whiskey-Glazed Bread Pudding

Key Lime Pie Tartlet

SIZZLE COCKTAIL - $14

Takara Highball
Takara plum wine, kabosu juice, soda water

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El Gaucho Trattoria

Naples

4-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

INTERMEZZO

Bread with Sauce

FIRST COURSE

Wedding Soup

Pasta Fagioli Soup

House Salad

Caesar Salad

SECOND COURSE

Manicotti Filled with Ricotta
Marinara Sauce, Mozarella Au Gratin

Carbonara Guanciale
Black Pepper, Fresh Egg, Pecorino Romano Cheese

Shrimp Sundried Tomato Pesto
Served with Pasta

El Gaucho Trattoria Pizza
Choose from:
Pizza Margherita, Hawaiian, Pepperoni, Di Morrones (roasted peppers)
Chicken BBQ or Chicken Buffalo

THIRD COURSE

Tiramisu

Limoncello

Chocolate Cake

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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El Gaucho Trattoria

Naples

4-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Bread with Sauce

FIRST COURSE

Bruschetta
Bread, tomato, garlic, shaved parmesan

Arancini Rice Balls

Wedding Soup or Pasta Fagioli

House Salad or Caesar Salad

SECOND COURSE

Pasta alo Macho
Pasta served with aji panca a lo macho sauce

Scalopini Mushroom Porcini

Gamberetto Jumbo Shrimp
Flambe consomme cream topped with colossal shrimp

Burrata Pasta with Al Aji Amarillo

Penne ala Primavera
Penne with vegetables optional with chicken

Frutti Di Mare
Seafood with tomato sauce served with pasta

THIRD COURSE

Tiramisu

Limoncello

Chocolate Cake

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SOUTHWEST FLORIDA CHAPTER
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Enzo's Italian Restaurant & Bar

Bonita Springs

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Traditional Caesar Salad

Traditional House Salad

Gorgonzola Cobb
Served with cherry tomatoes, gorgonzola crumbles, chopped bacon, pickled red onions, roasted corn

Enzo's House Meatballs Served with Red Sauce

Truffle Arancini Served with Truffle Aioli

SECOND COURSE

Wagyu Steak
Accompanied with fingerling potatoes, wild mushrooms, asparagus tips and a mushroom demi-glaze & herb gremolata

Seafood Cobb
Cherry tomatoes, gorgonzola crumbles, chopped bacon, pickled red onion, roasted corn, butter poached shrimp and lobster pieces

Chicken Gorgonzola
Airline chicken breast topped with shaved prosciutto, fig, gorgonzola crumbles baked to perfection accompanied with fingerling potatoes and asparagus

Bone in Ribeye +$10
Served chefs temperature, brandy cream sauce fingerling potatoes, asparagus topped with crispy onion

THIRD COURSE

Tiramisu

Chocolate Gluten Free Cake
Topped with whipped cream and melted chocolate

Ice Cream Sundae
A scoop of vanilla ice cream with mixed berry compote and whipped cream

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SOUTHWEST FLORIDA CHAPTER
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Estia

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Spanakopita Manti
Spinach, feta, leeks, tzatziki

Three Spreads
Tzatziki, htipiti, and melitzanosalata served with grilled pita bread

Romaine Salad
Chopped romaine hearts, feta, scallions, creamy caper dill dressing

Greek Salad
Tomatoes, cucumbers, red onions, feta, red wine vinaigrette

Octopus +$3
Charcoal grilled, fava puree, pickled red onion, holland peppers, capers, evoo

SECOND COURSE

Chicken
Half chicken, feta brined, caramelized onion yogurt orzo

Filet Fish of the Day
Served with a seasonal side

Artichoke Kebab
Lemon aioli, chili aioli

Lamb Trahana
Red wine braised lamb shank served off the bone, over trahana pasta with tomato, kapama, pine nuts, currants, and grated feta.

Lamb Chops +$8
Three Australian lamb chops marinated in olive oil, fresh herbs and lemon charcoal grilled, served with Greek fried potatoes and tzatziki

THIRD COURSE

Baklava
Walnuts, pistachios, layered phyllo, vanilla ice cream

Lemon Sorbet

SIZZLE COCKTAIL + $16

Sangria
House-made with fresh fruit

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Fathoms

Cape Coral

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Calamari
Fathoms spicy marinara sauce

Chicago Eggroll
Italian shaved beef, Giardiniera, provolone, garlic aioli

Fried Goat Cheese & Beet Salad
Panko-crusted goat cheese, organic mixed greens, red beets, candied walnuts, cherry tomatoes, honey balsamic vinaigrette, balsamic reduction

Fathoms Lettuce Wedge
Candied walnuts, cherry tomatoes, gorgonzola, bacon, house ranch, balsamic reduction

Wagyu Meatballs +$5
Spicy marinara, parmesan cheese

Sesame Seared Tuna Tataki +$5
Wasabi mayo, avocado, soy reduction, wakame salad, crispy wonton

SECOND COURSE

Pan-Roasted Cobia
Mushroom & English pea risotto, scampi butter sauce

Harbour Shrimp Mac & Cheese
Baby shrimp, andouille sausage, basil, cajun cream, Monterey jack & cheddar blend

Honey Smoked BBQ-Style Ribs
Summer coleslaw & whipped potatoes

Rotisserie Chicken Breast
Roasted fingerling potatoes, assorted vegetables, mushroom marsala

Grilled Lamb Lollipops +$10
Roasted fingerling potatoes, assorted vegetables, rosemary demi-glace

Skirt Steak & Frites +$10
French fries, assorted vegetables, red wine demi-glace, gorgonzola butter

THIRD COURSE

Belgian Chocolate & Toffee Cake

Key Lime Pie

SIZZLE COCKTAIL +$10

House Margarita

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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The Firestone

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Melon Prosciutto Skewers
Rock melon, prosciutto, bambini bocconcini, basil leaves, cracked pepper, balsamic glazed

Stuffed Baked Mushrooms
Bread crumbs, garlic, thyme, parsley sprigs, parmesan cheese, oregano, extra virgin olive oil

Strawberry Bruschetta
Baguette, ricotta, strawberries, fresh basil, extra virgin olive oil & balsamic, balsamic glaze

Wood-Fired Artichokes
Lemon harissa hummus, red radish, celery hearts, olive medley, crostini

SECOND COURSE

Chilean Chili Rub Salmon +$9
Honey mango sauce, succotash, coconut rice & micro fiesta

Cajun Jambalaya
Onion, yellow pepper, oregano, celery, brown basmati rice, tomatoes, garlic, butter beans & parsley

Pork Chops With Fig & Grape Agrodolce +$7
Radicchio salad, parsley leaves, fig and grape agrodolce sauce, balsamic vinegar, and mashed potatoes

Hawaiian Shoyu Chicken
White rice, sauteed cabbage, sauteed vegetable, green onions, Hawaiian shoyu sauce

THIRD COURSE

Cookies & Milk
Mixed variety warm cookies & warm rum-spiked milk

Lemon Tart
Lemon curd, shortbread cake, mint

SIZZLE COCKTAIL - $10

Prickly Pear Margarita
Casamigos blanco, triple sec, fresh lime juice, prickly pear syrup

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Flaco's Mexican Restaurant

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Guacamole and Chips
Fresh Hass avocado blended with tomatoes, onions, and spices

Queso and Chips
Melted white cheddar cheese with spices, served with chips

Nachos Perfectos
Choice of beef or chicken, topped with lettuce, tomato, onion, cilantro, Hass avocado, and fresh jalapeño slices. Served with melted queso

SECOND COURSE

Chicken or Veggie Fajitas
Sizzling with green peppers, onions, and tomato. served with guacamole, sour cream, flour tortillas, rice, and refried beans

Chicken Chipotle
Tender chicken sautéed in Chef Luis' chipotle pepper sauce, served with rice and refried beans

Tostada Ceviche
Two crispy corn tostadas with beans and fresh seafood marinated in lime juice, tomato, and cilantro. served with rice and refried beans

THIRD COURSE

Sopapillas
Puff pastry with cinnamon, honey, and vanilla ice cream

Churros
Crispy sweet churros served with ice cream, caramel sauce, and fruit

Helado Frito
Vanilla ice cream in a crispy house-made shell

Banana Cheesecake Chimichanga
Deep-fried flour chimichanga topped with vanilla ice cream, fudge sauce, and whipped cream +$2

SIZZLE COCKTAIL +$13

Flaco (Skinny) Rita
1800 Reposado Tequila, fresh lime & orange juice

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Fleming's Prime Steakhouse & Wine Bar

Naples

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

Double Thick Pork Chop
Sautéed apples and jicama, creole mustard glaze mushrooms, barbecue glaze

Double Breast Of Chicken
White wine, mushroom, leek and thyme sauce

6oz Filet and Flemings Potatoes +$10
8 oz Filet +$15, 11 oz Filet +$20

Over the Top Add Ons

Truffled Poached Lobster +$25
Béarnaise & caviar

Diablo Shrimp +$21
Spicy barbecue butter sauce bearnaise

Jumbo Lump Crabmeat +$21
Oscar style with béarnaise sauce

Seared Scallops +$21

THIRD COURSE

Cheesecake

Chocolate Gooey Butter Cake

Carrot Cake

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SEPTEMBER 3 - 30, 2025

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Fresh Catch Bistro

Fort Myers Beach

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Mozzarella Caprese
Fresh mozzarella cheese layered with red beefsteak tomatoes drizzled with evoo, balsamic glaze and garnished with fresh basil

Mussels
Black mussels with a lemon grass tomato broth, served with a garlic crostini

Chargrilled Octopus
Served with pan-roasted marbled potatoes and finished with our scampi sauce

SECOND COURSE

Spiced Pecan & Cranberry Crusted Grouper
Baked fresh grouper encrusted with pecans and cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus rice

Snapper
Pan-seared and topped with Cajun shrimp sauce, served with risotto and chef's vegetables

Shrimp Mediterranean
Jumbo shrimp sautéed with lump crab meat in a caper, artichoke heart, sun-dried tomato, lemon butter sauce, and served with creamy risotto

12oz. NY Strip
Choice center-cut steak, cooked to your liking, served with a mushroom Cognac demi-glace. Choice of mashed potato or baked potato, and mushroom risotto or vegetable of the day

THIRD COURSE

Limoncello Cake
Vanilla cake, limoncello infused cream frosting, white chocolate

Chocolate Overload Cake
Chocolate cake, chocolate mousse, dark chocolate ganache

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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Fresh Catch Inland

Estero

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Octopus
Blistered octopus, harissa aioli, herbed potatoes, olives, baby heirloom, local greens

Mussels
Ginger, Garlic, Scallion, Shallot, White Wine Miso Butter, Cilantro, Crunchy Bread

Kickin' Crisp Shrimp
Thai chili aioli, scallion, crispy wild-caught shrimp

SECOND COURSE

Miso Salmon
Miso beurre blanc, Jail Island salmon, grilled zucchini

Crusted Grouper
Pecan & cranberry crusted grouper, rice pilaf, sweet chili, fruit salsa

Shrimp Mediterranean
Risotto, gulf shrimp, capers, sun-dried tomatoes, artichokes, citrus butter

Filet
6oz. Angus filet, potato puree, chef's vegetables, bordelaise

THIRD COURSE

Chocolate Cake
Belgian dark chocolate cake, chantilly cream, flaky salt

Oatmeal Cream Pie Cookies
A classic childhood favorite done the FCI way

Key Lime Pie
Pretzel & white chocolate crusted key lime pie, vanilla bean whipped cream

BENEFITING:
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Gather
Cape Coral
3-COURSE DINNER • $39.00 PER PERSON
CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Brussels
General Tso sauce, sesame, crispy garlic, cashews

Spicy Shrimp
Chorizo, cilantro, lime, seared bread

Chopped Salad
Romaine, tomatoes, bacon bits, crispy parmesan, Gather ranch

Duck Wings
Korean barbecue sauce, sesame, Peruvian peppers

Pierogies +$5
Whipped potato, Gruyère, pancetta, caramelized onion

SECOND COURSE

Gather Rigatoni
House hot sausage, mozzarella, parmesan streusel, alla vodka sauce

Short Rib
Whipped potatoes, roasted vegetables, demi-glace

Salmon
Sriracha-honey glaze, Japanese sweet potato, maitake mushroom, black garlic

Angel Hair +$5
Blue crab, cherry tomatoes, asparagus, parmesan, beurre blanc

Wagyu Skirt Steak +$10
Marble potato bravas, chimichurri

THIRD COURSE

Toasted Almond Crème Brûlée
Chantilly cream, candied almonds

Warm Brownie
Roasted white chocolate gelato, peanut butter whipped ganache, chocolate crunch

SIZZLE COCKTAIL +$10

Fruit Salad
House-made tropical fruit vodka, lychee, pineapple, passionfruit liqueur, agave, club soda

BENEFITING:
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Grappino

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Baked Brie, Almonds, Fig & Hot Honey

Crispy Calamari
Vegetable fritters, lemons & peppadew relish dipping sauce

Crostone Alla Norma
Crostini topped with chopped eggplant parmigiana, mozzarella, basil

Shaved Fennel Salad
Arugula, toasted walnuts, orange nectar dressing

Wedge Salad
Sliced tomato, black pepper bacon, gorgonzola dressing

SECOND COURSE

Spaghetti Chittara & Meatballs
Tomato conserva, grana padano, sourdough breadcrumbs

Orecchiette
Forrest mushrooms, speck ham, green peas, truffle cream sauce

Swordfish "Arrosticini "
Roast fingerling potato, olive & tomato, caper oregano salmoriglio

Breaded Pork Cutlet
Brussels sprouts slaw, matchstick apple, lemon agrumato

THIRD COURSE

Choose from a Daily Selection from our Bakery Dessert Case

SIZZLE COCKTAIL +$12

Paloma Rosa
Tequila, grapefruit, elderflower liqueur

BENEFITING:
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SIZZLE DINING
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The Hampton Social

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hampton Caesar
Mesclun greens, crispy bacon, croutons, parmesan

Bang Bang Chicken
Hand-breaded, house bbq, bang bang chili sauce

Clam Chowder
Corn, potato, bacon

SECOND COURSE

Creamy Spicy Vodka
Calabrian chilies, tomato cream, parmesan, fragrant basil

Honey Glazed Salmon
Power greens, roasted heirloom carrots, honey soy glaze, sesame seeds

Coconut Tofu Bowl
Edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

Smashburger
Double patty, cheddar, pickles, mustard aioli, homemade chips

THIRD COURSE

Donut Drops
Honey, chocolate sauce, vanilla gelato

Churro Cake
Vanilla gelato, caramel sauce

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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 Hangout by Two Guys

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Grandma's New School Cheesy Meatballs
2 Hand-rolled meatballs made from Grandma's OG recipe with roasted ricotta cheese & Pecorino Romano

Tuna Tower
Diced ahi tuna with chunked avocado, fresh local oranges, onion crisps & a crispy wonton

Ole Florida Smokey Garden Bisque
Smoked local garden vegetables turned into a refreshing summer bisque served hot

SECOND COURSE

Rasta Pasta
Rasta pasta made with our in house whole smoked chicken, peas, peppers & caramelized onions in a creamy white wine jerk sauce

Chicken Parmesan
Chicken breast coated with our Two Guys signature breading, our family's secret marinara gravy & melted mozzarella served with pasta

Smash Burger
Hand made double beef patty, thinly sliced ham, choice of cheese, applewood bacon, house made coleslaw & pickles on a brioche bun spread with garlic basil aioli

Local Gulf Grouper +$10
Seared grouper filet with lemon butter sauce served with rice pilaf & fire chard local peppers

THIRD COURSE

Honey Lavender Panna Cotta
Gentle sweetness of honey with the aromatic notes of lavender served with a berry ginger compote

Triple Chocolate Brownie Shooter
Brownie bites layered with chocolate mousse, Chantilly cream, chocolate drizzle, chocolate shavings and fresh berries

Tres Leches
Mailé's authentic Cuban style sponge cake soaked to perfection topped with fresh Florida strawberries & Chantilly cream

Papa Larry's Cheesecake
4-inch NY style cheesecake topped with Chantilly cream & fresh berry compote

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
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Hogfish Harry's Restaurant + Bar

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

PEI Mussels
Chorizo, roasted garlic, blistered tomato broth, herb focaccia

Guacamole Dip
Mango pico, tortilla chips

House Salad
Baby greens, macadamia nuts, cucumber, tomatoes, pickled red onion, crumbled blue cheese, apple cider vinaigrette

Flash Fried Calamari
Sweet peppers, Florida orange chili

Classic Caesar
Brioche croutons, shaved parmesan

SECOND COURSE

Crispy Half Chicken
Coconut Thai curry, lemongrass scented jasmine rice, blistered asparagus

Coconut Shrimp
Coconut lemongrass scented jasmine rice, haricot verts, mango horseradish chutney

Gulf Shrimp & Maine Lobster Mac & Cheese
Cavatappi, applewood bacon, smoked gouda and gruyere bechamel

Baby Back Ribs
Sweet and spicy rubbed, signature BBQ, fries, pineapple coleslaw

Yellowtail Snapper +$10
Herb roasted fingerlings, citrus grilled broccolini, sun-dried tomato romesco, jumbo lump scampi

Spiced Hogfish +$10
Coconut lemongrass jasmine rice, haricot verts, pineapple ginger butter

DESSERT

Key Lime Pie
Graham cracker crust, lime zest, whipped cream

Pineapple Upside-Down Cake
Red cherry gastrique, toasted coconut ice cream

Please alert your server to any food allergies you may have

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Italian Deli and Market

Marco Island

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caesar Salad

Eggplant Rollatini

SECOND COURSE

Penne Bolognese

NY-Style Cheese Pizza (16")

Chicken or Veal Parmesan w/ Pasta +$10

THIRD COURSE

Cannoli

Tiramisu

SIZZLE COCKTAIL - $8

"Order at Bar"

Sizzle Aperol Spritz

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Izzy's Fish & Oyster

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Shrimp Lettuce Wraps
Glazed shrimp, lettuce leaves, crispy noodles, shaved veggies

Steamed Edamame
Plain or togarashi dusted, lemon, sea salt

Dynamite Clam Strips
Fried clams tossed in a sweet & spicy sauce, green onion

Izzy's Signature Roll
California roll, tempura shrimp, spicy mayo, umami sauce, tobiko

Watermelon & Feta Salad
Chilled peeled gulf shrimp, fresh watermelon, crumbled feta, mint, cucumber, citrus vinaigrette drizzle

SECOND COURSE

Thai Peanut Shrimp Salad
Baby greens, napa cabbage, cucumber, bell pepper, peanuts, Thai peanut dressing, togarashi dusted shrimp

Spicy Shrimp Bowl
Coconut rice, peppers, onions, sweet chili butter

Miso Glazed Salmon +$5
Fried rice, kimchi cucumbers

Seared Tuna Nicoise +$5
Baby greens, haricot vert, fingerling potato, olives, soft-boiled egg, champagne vinaigrette

Za'atar Chicken Or Mahi
Cucumber & tomato salad, sun-dried tomato couscous, tzatziki

THIRD COURSE

Cinnamon Toast Crunch Bread Pudding
Cereal milk anglaise, fruit loop gelato, caramel

Whoopie Pie
Chocolate cookie cake, whipped cream, berries

SIZZLE COCKTAIL +$10

Ocean Foam
Ketel one botanical peach blossom, St. Germain liquor, fresh cucumber simple, lemon juice, egg whites

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JWB Grill

@ Margaritaville, Fort Myers Beach

3-COURSE DINNER • $49.00 PER PERSON

beverage, gratuity, and tax not included

FIRST COURSE

Ceviche
Fresh Local Fish, Aji Amarillo Crema, Cancha Corn, Red Onion, Cilantro, Plantain Chips

Carpaccio
Aji Amarillo Crema, Capers, Parmigiano Reggiano, Arugula

Caesar Salad
Romaine Hearts, Sourdough Croutons, Parmigiano Reggiano, House Dressing

Mussels
White Wine Broth, Roasted Peppers, Garlic, Crostini

SECOND COURSE

Roasted Cauliflower Cutlet
Chermoula Marinated, Chimichurri, Parsnip Puree, Raisins, Walnuts, Peppers

Petite Filet Mignon
Mashed, Green Beans, Demi-Glace

Paella
Shrimp, mussels, chicken, clams, chorizo, Spanish rice

Chicken Au Jus
Airline Chicken, Grilled Broccolini, Fingerling Potatoes, Wild Mushrooms

Sicilian Sausage Rigatoni
Broccolini, Almonds, Pomodoro, Currants, Parmigiano

THIRD COURSE

Raspberry Sorbet
Key Lime Pie
Chocolate Cake

SIZZLE COCKTAIL - $14

Mandarin Obsession
Reposado Tequila, Mandarin Liquor, Jaew Som, Lime, Tajin

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Kabab Spot

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

INTERMEZZO

Goodbye Summer
A refreshing juice intermezzo of watermelon & lemon

FIRST COURSE

Lentil Soup
A bowl of slow simmered hearty lentils with potatoes & carrots rich with Mediterranean spices

Jerusalem Tahini Salad
Fresh diced veggies drenched in our lemony tangy tahini, deliciously paired with thick warm pita

Sizzle Special
Fried goat cheese, smokey baba ghanoush, zesty tabbouleh served together for the perfect start

SECOND COURSE

Mixed Trio Kabab
One "sizzling" plate three times the flavor juicy lamb kofta, tender ribeye shish kabab, smokey tikka chicken, all grilled to perfection

Vegan Mezza
A timeless tradition combining falafel, hummus, tabbouleh & baba ghanoush

Shawarma Supreme
A dish of our creamy hummus topped with your choice of lamb or chicken, indulge with thick warm fluffy pita

THIRD COURSE

Baklava Cheesecake
A rich, creamy cheesecake layered with flaky phyllo, honey, and spiced nuts

Baklava
Delicate layers of crispy phyllo filled with roasted pistachios and sweetened syrup

BENEFITING:
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La Fontanella Ristorante

Bonita Springs

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Arancini Ai Funghi
Mushroom & parmesan risotto, creamy mushroom sauce

Burrata Caprese
Burrata, tomato, artisan mixed greens, basil oil, balsamic glaze

La Fontanella Meatballs
Beef & pork, house marinara, shaved parmesan

Fresh PEI Mussels
Pink sauce, house pernod, tomato, garlic, basil

SECOND COURSE

Porcini & Wild Mushroom Bisque- With Truffle Oil

Caesar Salad
Crisp romaine hearts, smoked bonito-infused caesar dressing, garlic croutons, shaved parmesan

House Salad
Artisan mixed greens, cucumber, tomato, kalamata, balsamic vinaigrette

THIRD COURSE

Cannelloni
Fresh crepes stuffed with veal, chicken, spinach & parmesan, bechamel, basil-infused EVOO, pomodoro sauce

Capellini Terra E Mare
Jumbo shrimp, mushroom, tomato, arugula, angel hair, white wine-butter sauce

Tartufo Bianco Alla Bolognese
A rich white creamy meat sauce infused with truffle, shiitake mushroom, parmesan

Filetto Al Alfredo
6oz. Filet, fresh alfredo sauce, garlic mascarpone mashed, chef's vegetable
Add jumbo shrimp +$8

Pollo Romano
Battered in Romano cheese-egg wash & pan fried, lemon beurre-blanc, creamy parmesan risotto, chef's vegetable

Pistachio Grouper
Fresh pistachio & panko crust, bucatini pasta, pesto cream sauce, parmesan

Vitello Osso Bucco +$15
Red wine braised, creamy parmesan risotto demi glaze

Chilean Sea Bass +$15
Broiled in miso glaze over spinach with cannellini beans, pasta tart

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE COCKTAIL +$8

Green Apple & Pear Sangria

SIZZLE DINING
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La Fontanella Ristorante

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Arancini Ai Funghi
Mushroom & parmesan risotto, creamy mushroom sauce

Burrata Caprese
Burrata, tomato, artisan mixed greens, basil oil, balsamic glaze

La Fontanella Meatballs
Beef & pork, house marinara, shaved parmesan

Fresh PEI Mussels
Pink sauce, house pernod, tomato, garlic, basil

SECOND COURSE

Porcini & Wild Mushroom Bisque- With Truffle Oil

Caesar Salad
Crisp romaine hearts, smoked bonito-infused caesar dressing, garlic croutons, shaved parmesan

House Salad
Artisan mixed greens, cucumber, tomato, kalamata, balsamic vinaigrette

THIRD COURSE

Cannelloni
Fresh crepes stuffed with veal, chicken, spinach & parmesan, bechamel, basil-infused EVOO, pomodoro sauce

Capellini Terra E Mare
Jumbo shrimp, mushroom, tomato, arugula, angel hair, white wine-butter sauce

Tartufo Bianco Alla Bolognese
A rich white creamy meat sauce infused with truffle, shiitake mushroom, parmesan

Filetto Al Alfredo
6oz. Filet, fresh alfredo sauce, garlic mascarpone mashed, chef's vegetable
Add jumbo shrimp +$8

Pollo Romano
Battered in Romano cheese-egg wash & pan fried, lemon beurre-blanc, creamy parmesan risotto, chef's vegetable

Pistachio Grouper
Fresh pistachio & panko crust, bucatini pasta, pesto cream sauce, parmesan

Vitello Osso Bucco +$15
Red wine braised, creamy parmesan risotto demi glaze

Chilean Sea Bass +$15
Broiled in miso glaze over spinach with cannellini beans, pasta tart

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE COCKTAIL +$8

Blackberry Refresher

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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The Lakehouse Kitchen and Bar

Babcock Ranch

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

INTERMEZZO

Bread with Sauce

FIRST COURSE

Brussels Sprouts

Crispy fried brussels sprouts with shaved parmesan topped with our homemade bacon jam

Goat Cheese Fritters

2 Fried goat cheese fritters served over a bed of arugula, with a side of house made marinara

SECOND COURSE

Shrimp Scampi

Linguine, garlic, white wine, parsley, lemon and scampi butter, served with a breadstick

Chicken Woodland

Mashed butternut squash, maple roasted brussels sprouts, baby carrots, with a brown sage butter

Mahi Midwest

Roasted garlic-parmesan fingerlings, blistered cherry tomatoes, zucchini, basil pesto cream

THIRD COURSE

Creme Brulee

Traditional Cheesecake

Apple Cinnamon Bread Pudding

BENEFITING:
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Latitude 26

@ Hyatt House, Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Roasted Heirloom Tomato and Burrata Panzanella Salad

Spicy Crab and Avocado Tower
Cucumber. seasoned rice, sweet chili drizzle

Arancini Bolognese Crispy
Creamy risotto ball stuffed with bolognese, served with spiced tomato butter

SECOND COURSE

Pan-Roasted Filet Mignon
Served with tri-color potato terrine, caramelized young carrots, and sauce bordelaise

Nueske Bacon-Wrapped Grouper
Accompanied by potato flan, lemon prosciutto asparagus, and a tomato broth

Herb Crusted Seared Double Center Cut Pork Loin
Corn and sweet potato hash, wilted greens, apple jus

THIRD COURSE

Bananas Foster Bread Pudding
Brûlée banana, cinnamon crème anglaise

Dulce De Leche Cheesecake
Raspberry coulis

Island Key Lime Pie
Whipped cream, key lime sauce

SIZZLE COCKTAIL - $12

Spicy Mermaid
Casamigos mezcal, Tanteo jalapeno tequila,
passion fruit juice, lime, tajin Rim
also available frozen

BENEFITING:
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Limon Rooftop Bar

@ AC Hotels by Marriott, Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caesar Salad
Romaine, Parmigiana-Reggiano, house made crouton, garlic-anchovy dressing

Capicola-Burrata
Dry cured imported Italian pork, served with buffalo burrata, extra virgin olive oil, tomato confit

SECOND COURSE

Bucatini a la Puttanesca
Thick hollow-centered pasta, puttanesca sauce, kalamata olives, capers, tomato sauce, garlic

Mahi-Mahi Pistachio
Fresh pan-fried mahi encrusted with pistachio, served with sautéed vegetable medley, grilled pineapple mango sauce

Center cut Ribeye
Grilled, served with rosemary mashed potatoes, demi glaze, tri-color carrots, braised shallots

THIRD COURSE

Molten Chocolate Lava
A warm chocolate cake, vanilla ice cream

Cheesecake Peach Hot Honey
Chef-inspired cheesecake crafted with crème cheese, freshly grated cinnamon, sweet peach filling and buttery shortbread crumble

SIZZLE COCKTAIL

Watermelon Margarita +$15

Grounded By Josh Phelps Sauvignon Blanc +$13

Grounded by Joseph Phelps Cabernet +$14

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Limoncello Naples

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Bruschetta Brasata
Homemade toasted bread, braised short ribs, smoked provola

Capesante all' Aragosta
U10 scallops, soft polenta, Maine lobster sauce

Arancini
Homemade rice-balls stuffed with braised short rib, peas and mozzarella, pecorino cream sauce

Insalata di Rucola e Fragole
Arugula, strawberries, gorgonzola dolce, caramelized pecans, honey-lemon vinaigrette

SECOND COURSE

Paccheri alla Genovese
Homemade paccheri pasta, slow cooked braised beef, yellow onions, white wine

Lobster Ravioli
Homemade ricotta and lobster stuffed ravioli, brandy cream sauce, Maine lobster meat, chive

Branzino Mediterraneo
Branzino filet, white wine, cherry tomatoes, soft polenta, sauteed spinach

Costine di Manzo
Braised short ribs, au jus, roasted cipollini, cacio-pepe roasted potatoes with crispy guanciale

THIRD COURSE

Zeppoline al Limone
Fried homemade dough, sugar, lemon crema

Semifreddo al Torroncino
Caramelized almond semifreddo

SIZZLE COCKTAIL - $12

Watermelon Chiller
Wheatley vodka, fresh watermelon, lime juice, simple syrup, basil

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The Local

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Fried Artichoke
Served with lemon-caper aioli

Pig and Fig Bruschetta
Prosciutto, fig preserves, arugula, ricotta and hot honey

Pistachio Pesto Bruschetta
Pistachio pesto, ricotta and local honey

Tomato Basil Bruschetta
House-made almond cheese, tomato, basil and olive oil

Local Mushroom Bruschetta
House-made almond cheese, mushroom, conserva, oregano and white truffle oil

SECOND COURSE

Local Tomato Salad
Tomato slices, mixed greens, blue cheese crumbles, red onion, fresh basil and blue cheese vinaigrette

Local Caesar Salad
Inyoni Farms mixed greens, local Caesar dressing, lemon zest and breadcrumbs

The Local Watermelon
Organic spinach, watermelon, red bell pepper, tomato, red onion, cucumber, olive oil, hot honey, lemon juice and sumac

THIRD COURSE

Cowboy-Rubbed Skirt Steak
Coffee and brown sugar-rubbed, served with arugula and pico de gallo

Pan-Seared Grouper
With potato pancetta hash, chermoula, and romesco

Grilled Grass-Fed Brasstown Beef Tenderloin +$15
With cognac cream sauce and mushroom conserva

Grilled 14 oz. Prime Delmonico Steak +$20
Served with Beurre Gascon

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The Lodge

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Chicken & Waffle Skewers
Cheddar buttermilk waffle, hot honey drizzle

Corn Nuggets
Chipotle maple aioli dipping sauce

Watermelon & Feta Salad
Compressed watermelon, crumbled feta, arugula, candied pecan, hot honey, balsamic drizzle

Smoked Deviled Eggs
Smoked egg yolk, crispy bacon, chive, chipotle aioli

Bacon-Wrapped Hog Balls
Spiced pork sausage meatball, honey sriracha drizzle

SECOND COURSE

Blackened Snapper Sandwich
Lettuce, fried green tomato, goat cheese spread, pepper jelly, sweet potato waffle fries

The Triple Threat +$5
Bison burger, sausage link, brisket, cheddar cheese, onion tanglers, KC BBQ, seasoned fries, brioche bun

Grilled Rainbow Trout
Topped with herb-butter and served with tri-color fingerling potatoes, brown rice

Smoked Cauli-Steak
Fried okra, grilled asparagus, lemon vinaigrette

Baby Back Ribs +$10
Half rack, baked beans, mashed potatoes, cornbread

THIRD COURSE

Seasonal Cobbler
Flaky crust, vanilla bean, ice cream, candied pecans

Bread Pudding
Whiskey caramel, whipped cream

SIZZLE COCKTAIL - $10

Sweet Basil Sizzle Sour
Gin, fresh watermelon puree, lemon juice, simple syrup, basil

BENEFITING:
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LoLa 41 Naples

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Chopped Salad
Romaine, Greek olive, marinated feta, pickled pepper, heirloom tomato, chickpea, cucumber, red onion, herb vinaigrette

Crab Rangoon
Cream cheese, scallion, sesame oil, serrano sweet chili

Chicken Lettuce Cups
Boston bibb, garlic, ginger, sweet soy, sesame seed, pickled vegetable, Fresno chili, micro cilantro

Hoisin Baby Back Ribs
Sriracha hoisin, scallion, sesame seed, Fresno chili, micro cilantro

SECOND COURSE

Korean Beef Bulgogi
Egg noodles, Chinese broccoli, gochujang, crispy garlic, chili threads

Grilled Salmon Lo Mein
Water chestnuts, snow peas, broccoli, carrot, bell pepper, sorrel

The Lola Burger
Cabot cheddar cheese, red onion compote, foie gras sauce, English muffin

Shrimp and Crab Fried Rice
Chili mango sauce, egg, carrot, snow peas, crispy chili, scallion, bean sprouts, mint, cilantro with saffron rice and veggies

THIRD COURSE

Tres Leches
3 Milk cake, spiced caramel sauce, strawberry

Pretzel Parfait
Chocolate pretzel crunch, whipped mascarpone, dulce de leche

SIZZLE COCKTAIL + $15

Hibiscus Blueberry Margarita
Tequila, blueberry hibiscus, lime, agave

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

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LowBrow Pizza & Beer

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

gratuity, and tax not included

FIRST COURSE

Beach Bod Salad
Crispy lettuce, fresh mozzarella, tomatoes, pickled red onions, banana peppers, Italian olives, fancy slicer salumi, fresh pizza bone croutons, house red wine vinaigrette

Caesar Salad
Just a caesar salad, made with love and fresh romaine and baby kale pizza bone croutons made from our pizza dough and served with our house lemon caesar dressing dressing served on the side

Pizza Bones
Award winning pizza bones fried and wood-fired pizza dough, garlic butter and parmesan served with a side of our cheesy parmesan queso and our house marinara

Taters Gonna Tate GF
crispy fried potatoes, smoked pimento cheese, shoulder bacon, scallions, hot honey, drizzled house made bama sauce

The House Balls
Brisket & pork meatballs, house red sauce, parm, fry bread

SECOND COURSE

LowBrow's Famous Pizza

Choose from:

The Porker: bbq pork, pork belly, pineapple, jalapeno, pickled red onion, cotija
Maggie's: sauce, mozz, parm, basil
Pepper-bro-ni: smoked brisket, pepperoni, ricotta, garlic shrooms, charred onion
Cheesus H Crust: parm cream, fresh mozz, aged mozz, caciocavallo, ricotta, more parm, black pepper
Facemelter: pepperoni arrabiata, hot coppa, mozz, ricotta, sweet chilies, hot honey
Cortez the Killer: chorizo, roasted potato, sweet corn, creme fraiche, scallion, lime mayo cilantro, cotija/chili lime

Bovine Burger
Brisket smash burger, industry BBQ smoked brisket piled high on top of the patty, smoked pimento cheese, lettuce tomato onion, on toasted brioche with our hand cut fries

Chicken'd Out
Crispy garlic buffalo chicken sandwich with blue cheese, ranch, pickles, cabbage slaw, with hand cut fries

THIRD COURSE

Any Beer

SIZZLE COCKTAIL - $11

Sizzle Dining Lucky Duck
Our craft tap long island ice tea 1800 tequila, 11 vodka, flor de cana rum, concierre gin, floating rubber ducky

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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SIZZLE DINING
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M Waterfront Grille

Naples

4-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Grilled Cheese and Tomato Bisque

FIRST COURSE

N.E. Clam Chowder or Soup of the Day

Wedge Salad
Baby iceberg, tomato, bacon jam, red onion, buttermilk blue cheese

House Salad
Tomato, feta, cucumber olive oil crouton, cipollini vinaigrette

Caesar Salad
Parmesan tuile, focaccia croutons, creamy lemon, parmesan

Crab and Shrimp Spring Rolls +$5
Crab, shrimp, two sauces

SECOND COURSE

Bucatini and Meatballs
Four hour tomato ragout garlic oil, parmesan, basil

Short Rib
Whipped potatoes, pickled red onion, wild mushroom demi

Veal + Shrimp
Spinach, mushroom risotto, six herb marsala sauce

Scottish Salmon
Oven roasted potato, bacon and vinegar green beans, citrus caper cream

Ahi Tuna
Togarashi seasoned, pineapple ginger rice, Asian zucchini salad, yuzu soy butter, wasabi aioli

THIRD COURSE

Key Lime Pie

Root Beer Float

Doughnut Holes

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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M Waterfront Grille

Naples

4-COURSE DINNER • $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Grilled Cheese and Tomato Bisque

FIRST COURSE

2 Jumbo Shrimp Cocktail
Homemade cocktail sauce

Caesar salad
Parmesan tuile, focaccia croutons, creamy lemon, parmesan

Beets and Fried Goat Cheese
Frisee, pistachio vinaigrette, blood orange, crème fraîche, balsamic

Tuna Tataki Tostada
Umami vinaigrette, jalapeno, wasabi, red chile aioli, soy "caviar", seaweed salad

Crab and Shrimp Spring Rolls + $5
Crab, shrimp, two sauces

SECOND COURSE

Dayboat Fish
Heirloom tri color honey glazed carrots, burnt orange peel butter

Caramelized Scallops
Pancetta, apple and sweet potato risotto, apple chips, pomegranate gastrique

Surf and Turf
6oz. wagyu sirloin, 6 oz. cold water lobster tail, whipped potatoes

Miso Sea Bass
Cauliflower, amaretto bacon, goat cheese dumplings, orange ginger broth

Twin Lobster Tails + $10
Parmesan, bacon creamed corn, drawn butter

8oz. Filet Mignon + $10
Whipped potatoes, balsamic roasted tomato, charred rosemary

THIRD COURSE

Crème Brûlée

Cookie Skillet

Doughnut Holes

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Martin Fierro Restaurant

Naples

4-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Escabeche de Berenjena Crostini

Fire roasted eggplant marinated in olive oil, garlic, a touch of vinegar and herbs over a golden crisp crostini

FIRST COURSE

Beef Kirt Steak Empanada

La Nonna handmade empanada filled with juicy skirt steak, onion, and potato

Papa a la Huancaína

Peruvian-style potato topped with a creamy, mildly spicy yellow pepper sauce

Wood Roasted Brussel Sprouts

Crispy on the outside tender Brussels sprout topped with Parmesan, hot honey, almonds, and balsamic reduction

SECOND COURSE

Wood Fire Skirt Steak

100% Argentinian grass-fed beef
Our signature steak grilled over an open wood flame for a bold, smoky flavor, served alongside our famous milhojas, delicate layer potatoes in a creamy béchamel sauce, and tender roasted asparagus

Arroz con Mariscos

Peruvian seafood rice
A coastal classic packed with flavor — it features perfectly seasoned rice simmered with calamari, shrimp, mussels, fish, and octopus, infused with Peruvian spices and bursting with ocean-fresh taste

Brazilian Style Picanha

Wood-grilled, rich marbled picanha steak grilled over an open flame and topped with a savory crimini mushroom demi-glaze. Served with velvety truffle mash and grilled asparagus

Peruvian Tallarín Verde with Chicken or Steak

A luscious green pesto-style pasta made with fresh basil, spinach, and queso blanco, topped with sautéed chicken or steak, onions, tomatoes, and garlic in a savory soy glaze

THIRD COURSE

Homemade Dulce de Leche Alfajor

Traditional Argentinian-Peruvian shortbread cookie filled with creamy dulce de leche and dusted with powdered sugar

Molten Chocolate Lava Cake

Rich chocolate cake with a warm, gooey center

Dulce de Leche Crêpes

Warm crêpes generously filled with dulce de leche and lightly caramelized for a rich, melt-in-your-mouth experience

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Mediterrano

Naples

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 with white wine, fresh lemon juice, evoo, and capers. served with parmesan risotto and vegetables

Beef Tenderloin Kabob
Filet of beef marinated with Mediterranean spices and fresh herbs, charbroiled. served with saffron rice, grilled vegetables, and tzatziki sauce

Branzino
Oven baked with figs, apricots, raisins, a hint of lavender, Mediterranean spices. served with parmesan risotto, citrus saffron butter sauce, and vegetables

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, and roasted tomato sauce

Vegan Paella
Saffron rice and assorted vegetables

Vegetarian Delight
Baked tomato stuffed with Mediterranean couscous, dolmeh, sautéed spinach with garlic-white wine, and seasonal vegetables

UPGRADE YOUR DINNER CHOICE

Carne Paella +$15
Saffron rice with chicken, filet mignon, and chorizo

Paella Valenciana +$15
Saffron rice with vegetables, shrimp, mussels, clams, calamari, chorizo, and chicken

Lamb Shank +$15
Domestic lamb shank, slowly braised in Tempranillo red wine sauce with fresh herbs and Mediterranean spices

THIRD COURSE

Key Lime Pie

Baklava

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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SIZZLE DINING
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The Melting Pot

Fort Myers

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cheese Fondue

Bacon Mac And Cheese Or Any Of Our Cheese Fondues

All Of Our Cheese Fondues Are Accompanied By Dippers Of Granny Smith Apples, Red Grapes, Fresh Breads And Vegetable Crudités

SECOND COURSE

Entree Fondue

Entree Fondues Are Accompanied By Vegetable Crudités And An Array Of Handmade Sauces For Sampling

Entrees Are Served On A Platter For Two

Brown Sugar Bourbon Steak
Herb Marinated Chicken
Pacific White Shrimp
Teriyaki Marinated Sirloin
Mushroom Ravioli

Choose Any Cooking Style But We Recommend Court Bouillon, Mojo Or Coq Au Vin

THIRD COURSE

Chocolate Fondue

Blueberry Cobbler, Chocolate Fondue Or Any Of Chocolate Fondue Creations

Chocolate Fondues Are Accompanied By Dippers Of Strawberries, Bananas, Blondies, Pound Cake, Brownies, Oreo Marshmallows, Waffles, And Rice Krispie Treats

SIZZLE COCKTAIL - $15

Golden Hour Cocktail

Tequila, Turmeric Syrup, Lime And Pineapple Juice, Honey, And Ginger Beer

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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The Mini Bar

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Coconut Shrimp
Freshly battered coconut shrimp, Thai chili sauce

Tuna Nachos
Crispy wontons, ahi tuna, wakame, serrano, avocado

Ultimate Fries
Beer cheese, ranch, bacon, jalapeño, scallion

Bang Bang Shrimp
Crispy fried shrimp, garlic slaw, signature sauce

SECOND COURSE

Faroe Island Salmon
Faroe Island salmon, tri-color cauliflower, asparagus, lemon beurre blanc

Steak and Frites
Two tenderloin medallions, peppercorn sauce, golden fries

Seared Tuna
Blackened fresh bluefin tuna, bok choy, sushi rice, ponzu

Hawaiian Chicken
Grilled chicken breast, coconut rice, pineapple, roasted tomato

Almond-Crusted Snapper
Brown butter almond crema, tri-color carrots, and fingerling potatoes

Fish and Chips
Crispy mahi mahi, golden fries, tartar, grilled lemon

DESSERT

Key Lime Pie Tartlet

Whiskey-Glazed Bread Pudding

SIZZLE COCKTAIL - $15

Cheeky Tiki
Four Roses bourbon, orgeat, pineapple, lemon

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M'xuma Tacos Mexican Grill

Babcock Ranch

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Queso Dip
Served with house chips

Tostada
Choice of one: fresh guacamole, ceviche, or pinto beans and queso fresco

Corn Esquite
Off the cob yellow corn, mayo, lime, cotija cheese, cilantro

SECOND COURSE

Flautas de Papa
Three fried corn tortillas filled with mashed potato
topped with lettuce, pico, avocado, jalapeno salsa, sour cream and cheese - side beans and rice

Chile Relleno
Poblano pepper coated in egg batter, stuffed with cheese
add chicken, ground beef, or steak topped with red sauce, side rice, beans, lettuce, and pico

Chicken Fajitas
Sizzling grilled chicken medallions, bell peppers and onions
side of rice, beans, sour cream, lettuce, pico, and tortillas
make it a combo +$7 / make it a trio +$10

Carne Asada y Camarones
Seasoned grilled flank steak with grilled shrimp
served with rice, plantains, lettuce, and pico

THIRD COURSE

Fried Cheesecake

Churros & Ice Cream

Mango Key Lime Pie

SIZZLE COCKTAIL +$12

El Cantarito

BENEFITING:
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Naples Coastal Kitchen

Bonita Springs

3-COURSE ALL DAY MENU • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

New England Clam Chowder +$3
White sauce, celery, onions, chopped clams, potatoes, and herbs

House Salad
Organic mixed greens, cucumbers, shaved carrots, and cherry tomatoes
balsamic vinaigrette, raspberry vinaigrette, bleu cheese, or ranch

Caesar Salad
Romaine lettuce, shaved Parmesan, seasoned croutons, and creamy Caesar dressing

Beet Salad +$3
Organic mixed greens, savory beets, mandarin oranges, candied pecans, feta cheese
balsamic vinaigrette, raspberry vinaigrette, bleu cheese, or ranch

SECOND COURSE

Petite Filet & Shrimp
4 oz. USDA choice filet, lightly seasoned, with 4 large white shrimp
Served with garlic smashed potatoes & citrus-glazed carrots
Grilled, fried, blackened +$2, coconut +$3

Triple Tail
8 oz. fillet, mild taste, firm texture, served with garlic smashed potatoes & citrus-glazed carrots
grilled, fried, blackened +$2, piccata +$3, black & blue +$5

Mediterranean Chicken Pasta
Angel hair pasta tossed with fresh tomatoes, mushrooms, spinach, basil, pine nuts, Parmesan, garlic, EVO sauce, and 6 oz. grilled chicken breast - blackened +$2
Substitute: 4 large white shrimp +$9.95, 6 oz salmon +$13.95, 3 scallops +$16.95

Canadian Walleye +$5
8 oz. fillet, fried, served with tartar, garlic smashed potatoes & citrus-glazed carrots
blackened +$2, almondine style +$3

Petite Filet & Lobster Tail +$10
4 oz. USDA choice filet, lightly seasoned, with 4 oz. cold water lobster tail and drawn butter, lemon
Served with garlic smashed potatoes & citrus-glazed carrots

Upgrade Entrée Sides +$3
Sweet potato fries, tater kegs, cheesy grits, Caribbean rice, sautéed mushrooms, caramelized onions, chef-roasted sweet corn (off the cob), Brussels sprouts (with candied pecans)

THIRD COURSE

Key Lime Pie
Homemade, topped with whipped cream

Chocolate Dome +$5
Filled with layered chocolate and raspberry mousse, topped with fresh raspberries & mint sprig

Crème Brûlée +$5
Homemade with a rich custard base, topped with a sugary crunch, fresh berries, and mint sprig

SIZZLE COCKTAIL +$10

NCK Red Sangria
A blend of Cabernet, brandy, Cointreau, and fruit juices

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Next Door

Cape Coral

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Focaccia & Knots
Pesto whipped feta, black garlic knots, EVOO

Tomato & Mozzarella
Cucumber, red onion, 'nduja, parmesan, focaccia crumb

Tuna Crudo
Pickled pineapple, avocado, yuzu–passionfruit tiger's milk, cashew, sesame

ND Salad
Mixed greens, pepperoncini, red onion, tomatoes, parmesan, roasted shallot vinaigrette

SECOND COURSE

Hoffman's Carbonara
Bucatini, sous vide egg yolk, guanciale, Grana Padano

Agnolotti
Blackened shrimp, house hot sausage, ricotta, corn, bell peppers, crispy basil, corn cream

Swordfish
Murasaki sweet potato, miso au poivre

Chicken Parmesan
Radiatori, tomato alla vodka, mozzarella

Prime NY Strip +$10
Broccolini, demi-glace

THIRD COURSE

Cake & Ice Cream
Chef's daily selection

Pistachio Cheesecake
Chocolate sable, whipped cream, praline crunch

SIZZLE COCKTAIL +$10

El Pepino
Cucumber-infused vodka, yuzu simple, club soda

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Nosh on Naples Bay

Naples

3-COURSE DINNER • $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

Chef's two course premium wine pairings +$24 per person

FIRST COURSE

Classic Caesar Salad
Hearts of romaine tossed with house-made Caesar dressing, crispy capers, Parmesan, white anchovy, and croutons

Nori Seared Bluefin Tuna
Served with peanut soba noodles and whisky barrel-aged soy and yuzu

Butcher's Beef Ragout Crepe
Fresh rosemary crêpe filled with slowly stewed beef ragout, roasted mushroom, veal glace, Foie "butter", and garlic chives

Sticky Ribs
Heritage Breed Berkshire Pork ribs, 24 hour sous vide, tossed with whiskey soy glaze, served with pickled vegetables and garnished with chopped peanuts and micro cilantro

Crispy Seafood Strudel +$6
Multi-layered flaky pastry filled with pink shrimp, lump crab, roasted mushrooms, spinach, and smoked Gouda cheese, served with passion fruit beurre blanc and topped with truffle honey

SECOND COURSE

Lobster & Summer Truffle Risotto
White wine risotto, simmered with shaved black truffle, lobster meat, and Parmesan cheese. Topped with a butter poached tail and garnished with saffron coral

"Everything Bagel" Crusted New Zealand Ora King Salmon
Seared medium and served with chive "pearl" beurre blanc and cream cheese potato puree

Butter Roasted Chicken Biryani
Lemon-curry brined Joyce Farms chicken breast, seared and served with saffron basmati rice, toasted cashews, cranberries, sweet peppers, curry sauce, and cucumber chutney

Grilled Prime Demkota Ranch Manhattan Steak +$12
Served with roasted summer vegetables and red wine demi glace

Butterfish +$12
Pacific Sablefish, miso-sake bronzed, served with baby bok choy, bamboo rice, and miso beurre blanc

Chianti-Lacquered Niman Ranch Beef Short Rib +$12
Served over Mascarpone Anson Mills White Grits and finished with a rich mushroom braisage

THIRD COURSE

Sizzle Espresso Crème Brûlée
Classic vanilla bean crème brûlée with Lavazza espresso infusion, served with fresh berries

Key Lime Timbale
Traditional native key lime recipe, served with raspberry coulis

Coconut Cream Pie
Drizzled with caramel sauce and garnished with a crispy curried plantain chip

Chocolate Mousse & Toffee Tort +$5
Chocolate torte with mousse, toffee center, served with chocolate sauce

BENEFITING:
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SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Oar & Iron

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Oysters
Gulf coast, mignonette, grilled lemon

Tomato Soup
Mildly sweet, creamy tomato soup with notes of garlic and parmesan

Wedge Salad
Iceberg lettuce, blue cheese crumbles, crispy bacon, tomatoes, blue cheese dressing

Calamari Frito
Fried calamari, peppers, firecracker aioli, grilled lemon

SECOND COURSE

Grilled Salmon
Harissa honey, cilantro lime jasmine rice, fresh green beans

Mango BBQ Ribs
Mango bbq glaze, Caribbean slaw, jalapeño corn muffins

Chicken Marsala
Pan-fried chicken breast, whipped garlic potatoes, mushrooms, marsala cream sauce

Oar & Iron Jambalaya
Chicken, chorizo, shrimp, corn risotto

New England Steak Tips +$10
Bourbon marinated sirloin tips, whipped garlic potatoes and crispy brussels sprouts

Steak Frites +$10
Cajun seasoned sirloin, chimichurri, seasoned french fries

THIRD COURSE

A Taste of Banana Cheesecake

SIZZLE COCKTAIL - $10

Paradise Punch
New Amsterdam Vodka, Cranberry, Orange, Pineapple, Lemon, Simple Syrup

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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SIZZLE DINING
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Oar & Iron

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Oysters
Gulf coast, mignonette, grilled lemon

Tomato Soup
Mildly sweet, creamy tomato soup with notes of garlic and parmesan

Wedge Salad
Iceberg lettuce, blue cheese crumbles, crispy bacon, tomatoes, blue cheese dressing

Calamari Frito
Fried calamari, peppers, firecracker aioli, grilled lemon

SECOND COURSE

Grilled Salmon
Harissa honey, cilantro lime jasmine rice, fresh green beans

Mango BBQ Ribs
Mango bbq glaze, Caribbean slaw, jalapeño corn muffins

Chicken Marsala
Pan-fried chicken breast, whipped garlic potatoes, mushrooms, marsala cream sauce

Oar & Iron Jambalaya
Chicken, chorizo, shrimp, corn risotto

New England Steak Tips +$10
Bourbon marinated sirloin tips, whipped garlic potatoes and crispy brussels sprouts

Steak Frites +$10
Cajun seasoned sirloin, chimichurri, seasoned french fries

THIRD COURSE

A Taste of Banana Cheesecake

SIZZLE COCKTAIL - $10

Paradise Punch
New Amsterdam Vodka, Cranberry, Orange, Pineapple, Lemon, Simple Syrup

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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.

Oasis the Kitchen Lounge

Ave Maria

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Beef or Chicken Argentinian Empanadas
Handcrafted fried pastry filled with seasoned ground beef, onions, and spices. Golden and crispy on the outside, savory and juicy on the inside.

Home Made Wings
Tender juicy inside with a crispy outside marinated to perfection. tossed in your choice of savory or spicy sauces

Roasted Brussel Sprouts
Crispy outside, tender inside lightly season and topped with goat cheese, almonds finished with drizzle of hot honey and balsamic glaze

SECOND COURSE

Gnocchi Burrata al Pomodoro With Crispy Prosciutto
Gluten free light and pillowy, served with burrata in a rich San Marzano tomato basil sauce and finished with crispy prosciutto

Argentinian Skirt 100% Grass Fed Steak
Our signature steak, grilled to perfection, topped with a savory crimini mushroom demi-glace, and served with soft mashed potatoes and grilled asparagus

Peruvian Tallarín Verde with Saltado
A luscious green pesto style pasta made with fresh basil, spinach and queso fresco, topped with sautéed chicken or beef, onions and tomatoes in a savory soy glaze

THIRD COURSE

Molten Chocolate Lava Cake
A rich chocolate cake with warm, gooey center served fresh from the oven

Fried Flan Pastry
Crispy golden pastry filled with creamy vanilla flan, dusted with powdered sugar and drizzle with chocolate

SIZZLE COCKTAIL +$7

Sizzle Oasis Margarita
A juicy, sun-kissed blend of tequila, triple sec, and fresh lime, swirling with sweet passion fruit, mango, and watermelon. Vibrant, refreshing, and perfectly tangy—like a vacation in a glass!

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Old Vines Naples at Mercato

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Fig & Baked Brie
Toasted sourdough, arugula, caramelized almonds, saba

Grilled Peach + Burrata
Watermelon, fennel, arugula, candied almonds (gf)

Caesar Salad
Baby romaine, confit tomatoes, parmesan, croutons, cured egg yolk

Crispy Calamari
Sesame pepper vinaigrette, sweet drop peppers, grilled pineapple, scallions, peanuts

Salmon & Tuna Tartare
Chili lime vinaigrette, mango, avocado, cashew gomasio, yucca chips

PEI Mussels
Bacon-leek-potato-saffron cream, garlic focaccia

SECOND COURSE

Crab and Rock Shrimp Gnocchi
Corn, snow peas, calabrian chili, tomato shellfish nage

Tagliatelle Bolognese
Pork and beef ragout, parmesan espuma, fresh herbs

Braised Chicken Thighs
Chorizo, potato, manchego, romesco (gf)

Miso Caramel Glazed Salmon
Pomme purée, bok choy, baby carrots, orange glaze, puffed wild rice (gf)

6oz. Beef Tenderloin (USA), Chimichurri (gf)
Add - 3 shrimp +$10, 3 scallops +$15

Grilled Zucchini Boat
Ratatouille, white beans, zucchini noodles, leeks, kale, crispy garlic (v + gf)

THIRD COURSE

Apricot Bread Pudding
Brandy ice cream, berry coulis, spiced almond tuile

Dark Chocolate Torte
Ganache, blackberry sorbet, smoked vanilla cream, dulce de leche

Olive Oil Cake
Strawberries, strawberry yuzu gel, coconut cream, pumpkin seed praline

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Olde Florida Chop House

@ Trianon Hotel, Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Sweet Corn and Crab Chowder

Sweet and tender corn kernels, potatoes, and blue crab meat

Quinoa Salad

Peppers, cucumber, red onions, fresh parsley, diced tomatoes and duo quinoa grains

SECOND COURSE

Petite Filet Au Poivre

6oz. petite filet center cut, au poivre sauce, seasonal vegetables and mashed potatoes

Pasta Mare e Monti

Linguini pasta tossed in a traditional carbonara sauce, shrimp, crab meat, pancetta and cremini mushrooms and peas

Mahi Miso

Pan fried mahi, baby bok choy, tri color vegetables julienne, basmati rice pilaf, miso, and sweet soy reduction

THIRD COURSE

Berries Romanoff

Marinated mix berries, served with chantilly cream

Waffle and Mango Sorbet

Vanilla flavor waffle, julienne mango, mango flavor sorbet and mango coulis

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Paella's Mediterranean Fusion

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Lobster Bisque
Garnished with main lobster meat

Tomato & Burrata
Tomato, arugula, balsamic glaze and pesto

Mushrooms Caps
Stuffed with chorizo & manchego cheese, romesco sauce

SECOND COURSE

Lobster Truffle Fettuccine
Maine lobster meat, cherry tomatoes, kale and fettuccine tossed in a truffle cream sauce

Hanger Steak
French fries, asparagus & side chipotle hollandaise

Seafood Paella
Traditional saffron rice, assorted seafood, and chorizo

THIRD COURSE

Flan
Thick andalucian custard cooked in caramel

Carrot Cake
House made with vegan cream frosting and walnuts

Belgium Chocolate Mousse

BENEFITING:
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BLESSINGS IN A BACKPACK
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Pazzo! Cucina Italiana

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Zuppa Del Giorno
Ask your server for today's soup

Homemade Garlic Bread
Warm butter, garlic bread

Pane, Sale, Olio
Extra virgin olive oil, pesto speziato

Fresh Ricotta White Truffle
Fresh baked warm bread

Seasonal Greens
Local fresh lettuces, cress, red oak, choice of dressing

Tuscan Kale, Arugula
Radicchio, bocconcini mozzarella, citrus-white truffle dressing

Caesar
Treviso, little gem, traditional toss, parmigiano

SECOND COURSE

Pan Seared Snapper
Roasted zucchini, squash, tomatoes and basil

Seared Salmon
Butternut squash, cavatelli, fresh garden kale, brown sugar butter

Linguine Alla Vongole
With fresh clams, white wine, garlic, olive oil, micro parsley

Handmade Rigatoni
Spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano

Pappardelle
Traditional veal, pork, and beef bolognese, ricotta

8oz Sirloin
Roasted summer vegetables, whipped potatoes, pepper-demiglace

Branzino "Miderrraneo" +$5
Shrimp, tomato, Castelvetrano olives and herbs, spaghetti squash and broccolini

Piccata +$5
Pinot grigio-lemon butter sauce, crispy capers and tossed linguine choice of chicken or veal

Tonno Bruschetta +$5
Seared tuna in a light spiced tomato-basil sauce with kalamata olives, served with cucumber noodles

Lemon Pepper Grouper +$10
With gulf shrimp scampi, sauteed spinach and broccolini

Grilled 7oz Fillet of Beef +$10
Gorgonzola-parmesan cheese crust, black pepper demi, roasted whole garlic, sautéed fresh spinach, crispy potatoes and cherry peppers

THIRD COURSE

Classic Tiramisu
Espresso soaked lady fingers, rum laced mascarpone cream with dusting of rich dark cocoa powder

House-Crafted Limoncello
Chilled to perfection and served in a petite glass, bursting with bright citrus and a smooth, sweet finish

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Phuzzy's Boat Shack

St. James City

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Soup

Cup of crab and corn chowder
New England clam chowder

Salad

Caesar Salad
House Salad

SECOND COURSE

Famous Fish & Chips

Alaskan pollock served with fries and coleslaw
Can substitute for other 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

Mahi Platter

Choice of fired, grilled, broiled, or blackened, served with two side items

Gulf Grouper Sandwich

A grouper filet grilled, broiled, blackened, or lightly breaded and fried, served on a toasted roll, with two side items

Shrimp Scampi

a generous amount of Gulf shrimp sauteed in lots of garlic, butter and wine with our secret family spices, served over pasta with a side of garlic bread

THIRD COURSE

Slice of Key Lime Pie

Served slightly frozen

BENEFITING:
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Pezzo Pizza + Bar

Estero

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

House Salad
Spring mix, tomato, red onion, banana pepper, shaved parm, house crouton, house signature vinaigrette

Cesar alla Limon
Romaine lettuce, shaved parm, grated parm, house caesar dressing, house garlic crouton, fresh squeezed lemon

Meatball e Ricotta
Our signature meatballs, topped with a dollop of ricotta cheese, fresh basil

Fried Mozzarella
Hand breaded fresh mozzarella, side of award winning marinara

Burrata & Fig
House made burrata ball, fig jam, prosciutto di parma, toasted ciabatta

SECOND COURSE

Chicken Parm
Hand breaded chicken breast, fried to a golden brown, award winning San Marzano marinara, melted fresh mozzarella cheese, fresh basil, rigatoni pasta

Luigi's rigatoni
Signature house meatballs, with our award winning San Marzano marinara, ricotta dollops, served over rigatoni pasta

Lasagna
24 Layers of 8-hour bolognese, ricotta, fresh & aged mozzarella, lasagna sheets, finished with shaved parm and fresh basil

Critically Acclaimed SWFL's Best Pizza
Choose from:
Margherita Pizza: mozzarelle, San Marzano tomato, basil, evoo
Spicy Baby: pepperoni, ricotta, red pepper infused honey
La Parma: Buratta, prosciutto di parma, arugula, lemon infused evoo
La Bianca: Ricotta, tomato, mozzarella, basil

Lobster Ravioli For $10 More
Hand stuffed lobster ravioli, served in our signature PINK! sauce

Pezzo's Sunday Sauce Ragu For $10 More
10-hour slow cooked ragu, beef short rib, pork, Italian sausage, meatball, served over rigatoni pasta

THIRD COURSE

Rainbow Cake
Rainbow colored cake, layered with Chantilly cream and covered in white fondant drizzled with chocolate sauce and a scoop of 3 color ice cream

Chocolate Lava Cake
Baked chocolate lava cake, served hot with ice creal

Cannoli
Imported goat cheese mascarpone cannoli cream, in a crispy shell

Signature Tableside Tiramisu
Our award winning signature dessert
homemade tiramisu cream, served over lady fingers soaked in fresh espresso & cocoa compiled tableside

SIZZLE COCKTAIL - $10

Watermelon Limetini
A summer delight. 11 vodka, watermelon pucker, fresh lime juice, cane sugar, watermelon wedge

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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Pinchers

All SWFL Locations

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Soup

Cup of crab and corn chowder
New England clam chowder

Salad

Caesar Salad
House Salad

SECOND COURSE

Famous Fish & Chips

Alaskan pollock served with fries and coleslaw
Can substitute for other 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

Mahi Platter

Choice of fired, grilled, broiled, or blackened, served with two side items

Gulf Grouper Sandwich

A grouper filet grilled, broiled, blackened, or lightly breaded and fried, served on a toasted roll, with two side items

Shrimp Scampi

a generous amount of Gulf shrimp sauteed in lots of garlic, butter and wine with our secret family spices, served over pasta with a side of garlic bread

THIRD COURSE

Slice of Key Lime Pie

Served slightly frozen

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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PJK Neighborhood Chinese

Estero

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Coconut Shrimp
Crispy fried, served with sweet chili sauce

Pork Dumplings
Steamed or pan-fried

Chicken Lettuce Wraps
Water chestnuts, shiitake mushrooms, iceberg lettuce, soy-lime dressing

Sticky Pork Riblets
Slowly braised, tossed with house-made black vinegar BBQ sauce

Salt & Pepper Calamari
Lightly fried with shishito peppers and cracked black pepper

SECOND COURSE

Mongolian Beef
Scallions and sweet soy glaze

General Tso's Chicken
Shishito peppers, sweet chili sauce

Dan Dan Noodles
Szechuan pork, bean sprouts, cucumber, cilantro, egg noodles in a spicy dark sauce

Pad Thai
Chicken or shrimp with egg, sprouts, carrots, peanuts, chili-sesame oil, rice

Beef & Broccoli
Ginger, garlic, scallions, hoisin sauce

Red Curry Ramen & Shrimp
Red curry coconut milk sauce, shrimp over ramen

THIRD COURSE

Vanilla Gelato

Chocolate Gelato

Lemon Sorbet

SIZZLE COCKTAIL - $12

Call Me Koko
Rivi gin, Del Maguey Vida mezcal, pomegranate, and lemon

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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PJK Neighborhood Chinese

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Coconut Shrimp
Crispy fried, served with sweet chili sauce

Pork Dumplings
Steamed or pan-fried

Chicken Lettuce Wraps
Water chestnuts, shiitake mushrooms, iceberg lettuce, soy-lime dressing

Sticky Pork Riblets
Slowly braised, tossed with house-made black vinegar BBQ sauce

Salt & Pepper Calamari
Lightly fried with shishito peppers and cracked black pepper

SECOND COURSE

Mongolian Beef
Scallions and sweet soy glaze

General Tso's Chicken
Shishito peppers, sweet chili sauce

Dan Dan Noodles
Szechuan pork, bean sprouts, cucumber, cilantro, egg noodles in a spicy dark sauce

Pad Thai
Chicken or shrimp with egg, sprouts, carrots, peanuts, chili-sesame oil, rice

Beef & Broccoli
Ginger, garlic, scallions, hoisin sauce

Red Curry Ramen & Shrimp
Red curry coconut milk sauce, shrimp over ramen

THIRD COURSE

Vanilla Gelato

Chocolate Gelato

Lemon Sorbet

SIZZLE COCKTAIL - $12

Call Me Koko
Rivi gin, Del Maguey Vida mezcal, pomegranate, and lemon

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Real Seafood Company Coconut Point

Estero

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crab and Corn Hushpuppies with Remoulade Sauce

Ceviche Tostadas
Shrimp & scallops in a lime marinade served with guacamole on crispy tortilla chips

Lobster Bisque

Roasted Beet Salad
Whipped goat cheese, tomato, avocado, hazelnuts, white balsamic vinaigrette

SECOND COURSE

Beef Tenderloin Medallions
Lobster, bearnaise sauce, baby green beans, and whipped potatoes

Shrimp & Scallops
Corn, tomatoes, roasted pepper cream, and trottole pasta

Parmesan Crusted Flounder
Whipped potatoes, baby green beans, and lemon caper beurre blanc

Grilled Block Island Swordfish
Whipped potatoes, corn & wild mushroom ragout, baby green beans, brown butter vinaigrette

THIRD COURSE

Bananas Foster Bread Pudding

Crème Brûlée

Key Lime Pie

Espresso Chocolate Hazelnut Cake

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Roy's Restaurant

Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Roy's House Salad

Served with Dean Okimoto's creamy herb dressing

SECOND COURSE

Hibachi Grilled Atlantic Salmon

Finished with Japanese citrus ponzu sauce

Chicken Adobo

Served with adobo demi-glace

Braised Beef Short Ribs +$10

Slow-braised in Roy's natural braising sauce

THIRD COURSE

Roy's Melting Hot Chocolate Souffle

Vanilla bean ice cream, raspberry coulis

SIZZLE COCKTAIL +$10

Roy's Signature Hawaiian Martini

Stoli vodka, coconut rum, vanilla vodka, muddled Hawaiian pineapple

BENEFITING:
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Ruth Chris Steak House

Estero

3-COURSE DINNER • $49.00 or $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

$49.00 PER PERSON

FIRST COURSE

Steak House Salad

SECOND COURSE

Stuffed Chicken Breast

Salmon & Shrimp

Choose One Side:
Creamed spinach, garlic mashed potatoes

THIRD COURSE

Mini Cheesecake

$59.00 PER PERSON

FIRST COURSE

Steak House Salad

Caeser Salad

SECOND COURSE

Ahi Tuna Mignon

6 oz. Filet & Shrimp

Choose One Side:
Creamed spinach, garlic mashed potatoes, corn

THIRD COURSE

Mini Cheesecake

BENEFITING:
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Sage On 47th

Cape Coral

4-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Bruschetta
Rustic baguette topped with Italian white sardine, burrata cheese, pistachio pesto, confit garlic, ugly tomatoes

Local Mushrooms
Sauteed gourmet mushrooms stuffed in a savory sage scented crepe with whipped goat cheese

Duck Fat Fries
Confit tender duck meat tossed with salty cheese, fresh herbs, served with lingonberry ketchup

SECOND COURSE

Caesar Salad
Romaine tossed in our caesar dressing with Calabrian chile brittle, garnished with focaccia croutons

House Salad
Live local greens tossed in our extra virgin olive oil, fresh lemon, garlic vinaigrette, garnished with reggiano cheese

Spinach Salad
Baby spinach, toasted quinoa, dried cranberry, apples, goat cheese, topped with warm dijon-pancetta dressing

THIRD COURSE

Gemelli Pasta
Duck ragu with sauteed mushrooms, tomato fileto, pecorino cheese & fresh herbs

Togarashi Seared Bluefin Tuna
Served over griddle seared jasmine rice cake scented with coconut, grilled asparagus spears, passion fruit butter sauce & our 21 day kimchi

Braised Berkshire Pork Cheeks
Served over creamy polenta and our savory red wine veal gravy

FOURTH COURSE

Homemade Key Lime Pie

Homemade Peanut Butter Chocolate Pie

BENEFITING:
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SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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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.

Sam Snead's Oak Grill & Tavern

@ Lely Resort, Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Mozzarella Triangles
Four house-made triangles, fresh basil, marinara

Caesar Salad
Romaine, croutons, caesar dressing, parmesan cheese

Southern Charm Salad
Mixed greens, almonds, pecans, tomato, jack cheese, cheddar cheese, honey mustard

Crispy Shrimp
Creamy spicy thai sauce

SECOND COURSE

Braised Short Ribs
Basil red skin mashed potatoes, bacon brussels sprouts, burgundy demi-glace

Chicken Parmesan
Breaded chicken breast, provolone cheese, spaghetti, marinara

Oriental Salmon
Capellini pasta, asian vegetables, thai chili soy sauce

Shrimp & Lobster Fettuccine +$7
Shrimp, Maine lobster meat, tomato, parmesan, garlic butter cream sauce

Filet Mignon +$10
Basil red skin mashed potatoes, mixed vegetables

THIRD COURSE

Raspberry Cheese Tart
Whipped cream, mandarin oranges

Chocolate Lava Cake
Warm hot fudge center, vanilla ice cream

SIZZLE COCKTAIL - $12

Blueberry Sizzle
Van Gogh blueberry, triple sec, lemonade, splash of club soda

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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San Matteo Italian Restaurant & Bar

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Soup of the Day

Side House Salad
Mix greens, cherry tomatoes, cucumber and onions

Side Caesar Salad
Romaine lettuce, croutons, parmesan cheese

SECOND COURSE

Margherita Pizza
Tomato sauce, mozzarella, parmigiano, evoo, basil

Regina Pizza
Tomato sauce, mozzarella, cherry tomatoes, oregano, buffalo mozzarella, micro basil

Spaghettoni Con Datterini
Yellow and red datterini tomatoes from Corbara, micro basil, evoo

THIRD COURSE

Cannoli
Pastry dough tube shaped filled with sweet Sicilian ricotta cheese

Tiramisu
Homemade coffee flavored Italian dessert with cocoa powder on top

SIZZLE COCKTAIL - $9

Raspberry Refresher
Crisp, clean vodka meets the bright burst of fresh raspberry puree in this vibrant twist on a classic topped with sparkling soda and kissed with fragrant basil, it's a garden party in a glass - refreshing, subtly sweet, and effortlessly cool

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

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San Matteo Italian Restaurant & Bar

Fort Myers

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Calamari Fritti
Fried squid rings & tentacles, parsley, lemon with side of marinara sauce

Meatballs
Beef & veal meat, with San Marzano tomato sauce, basil & shaved parmigiano

Carciofi in Padella
Artichoke hearts, white wine sauce, parsley & shaved parmesan cheese

Fennel Salad
Baby arugula, endive, celery, pomegranate, meyer lemon dressing

SECOND COURSE

Eggplant Parmigiana
Thinly sliced golden fried eggplant with mozzarella, marinara, parmigiano & basil

Linguine alle Vongole
Garlic oil and spicy peperoncino, clams, white wine sauce & parsley

Paccheri alla Genovese
Slow cooked veal and onion braised ragu, parmigiano, basil

San Matteo Burger
Wagyu beef burger, quadrello di bufala, caramelized onions, radicchio, smoked bacon, potato, pizza bun

THIRD COURSE

Tiramisu
Homemade coffee flavored Italian dessert with cocoa powder on top

Pastiera Napoletana
Traditional Italian cake, made with ricotta, wheat grains and Neapolitan citrus

Ricotta & Pere
A delicate ricotta cream filled with pear pieces in between two soft hazelnut cookies and finished with a dust of powered sugar

SIZZLE COCKTAIL - $9

Raspberry Refresher
Crisp, clean vodka meets the bright burst of fresh raspberry puree in this vibrant twist on a classic topped with sparkling soda and kissed with fragrant basil, it's a garden party in a glass - refreshing, subtly sweet, and effortlessly cool

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Savour Restaurant

Fort Myers

3-COURSE DINNER • PRICE DETERMINED BY MAIN ENTREE CHOICE

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

French Onion Soup
Crostini, gruyere

Prickly Pear Salad
Arugula, baby blue cheese, prickly pear dressing, candied pecans

Beet Salad
Frisée, marinated beets, goat cheese, picked onions, cashews, lemon poppy vinaigrette

Cocktail Blanc
Grilled gulf shrimp, cilantro yuzu cocktail

Crispy Yellowtail
Chopped YT, tobiko, yuzu, ponzu, cilantro, crispy rice

SECOND COURSE

Beet Risotto $39
Shallots, garlic, parmesan, herb oil

Coq Au Vin Blanc $49
White wine braised chicken, pancetta, seasonal vegetables, house potatoes

Five Spice Short Ribs $59
Parsnip puree, seasonal port wine truffle jus

THIRD COURSE

Crème Brûlée
Cereal milk, turbinado sugar

Lemon Posset
Red fruit jelly, berry puree, balsamic strawberries

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Sea Salt

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Shrimp
Speck ham, lemon caper beurre blanc

Baked Oysters
Blue crab, dynamite sauce, ritz cracker

Mango & Burrata
Basil, grilled onion vinaigrette, lime

Yellowfin Tuna Crudo + $5
Roasted pepper romesco, orange, pumpkin seeds

SECOND COURSE

Gnocchetti
Seafood ragu, lemon, zucchini, roasted tomato

Steamed Branzino
Spinach, salsa pantelleria, lemon agrumato

Pan Flashed Mahi Mahi
Crustacean sauce, cauliflower risotto, grilled artichoke

Salmon Piccata
Burrata potato, haricots verts, lemon caper

Petite Filet + $15
Tuscan truffle fries, wild mushroom sauce

THIRD COURSE

Peanut Butter Parfait
Warm ganache, cinnamon chantilly, macaron, candied peanuts

Bomboloni
Ricotta doughnuts, passion fruit curd, mascarpone crème fraîche

Gelato
Choice of: double chocolate, vanilla, pistachio

Sizzle Cocktail - $14

Clementine Crush
Grey Goose L'Orange, mint, fresh lime juice, agave, orange slice

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Seasons 52

September 3rd - September 15th - Naples

3-COURSE SUMMER 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 Salad

Romaine Caesar Salad

Watermelon and Tomato Salad

SECOND COURSE

Cedar Plank-Roasted Salmon

6 oz. Wood-Grilled Filet Mignon

Upgrade to 8 oz. for +$5

Caramelized Grilled Sea Scallops

THIRD COURSE

Mini Indulgence Dessert

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Seasons 52

September 16th - September 30th - Naples

3-COURSE AUTUMN 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 Salad

Romaine Caesar Salad

Golden Beet Salad

SECOND COURSE

Cedar Plank-Roasted Salmon

6 oz. Wood-Grilled Filet Mignon

Upgrade to 8 oz. for +$5

Caramelized Grilled Sea Scallops

THIRD COURSE

Mini Indulgence Dessert

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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SIZZLE DINING
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Shula's Steak House

@ Hilton, Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Any Half Salad

Cup of French Onion Soup
Caramelized onions, croutons, provolone, gruyère

Lobster Bisque +$2

SECOND COURSE

Steak Mary Anne
Two 3 oz filet medallions, mashed potatoes

Steak upgrades Available +$ - Ask your server

Antarctic Salmon
7oz Antarctic salmon, jumbo asparagus, lemon beurre blanc, gremolata

Crab Cake Dinner
Two 4 oz crab cakes, remoulade, steak fries

DESSERT

Mini Chocolate Lava Cake
Fresh Whipped Cream and Haagen-Dazs vanilla ice cream

Cheesecake
Topped with raspberry coulis and fresh whipped cream

SIzzle Cocktail +$8

Crisp Apple Cosmo

BENEFITING:
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Stones Throw

Cape Coral

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Summer Salad
Arugula, grilled peach, red onion, striped beets, candied pecan, herbed chevre, white balsamic

Smoked Fish Dip
Wahoo, shrimp, salmon, cream cheese, herbs de provence, old bay, citrus, crudite

Brussels Sprouts
Candied pecan, smoked bacon, dried cranberries, honey mustard

SECOND COURSE

Shrimp or Filet Tip Pesto
Cheese stuffed tortellini, pesto cream sauce

Salmon
Grilled or blackened, roasted marble potatoes, chili garlic green beans, cucumber dill cream sauce

Hunters Chicken
Pan-seard breast, garlic boursin smashed potatoes, broccolini, cognac jus

THIRD COURSE

Salted Carmel Cheesecake
Carmel sauce, cream, berries

Key Lime Pie
Cream, berries

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Taberna Ole

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Ostras con Espuma de Mojito
Fresh oysters topped with mojito foam

Crema de Calabaza
Silky butternut squash cream soup

Hummus de Garbanzo con Espárragos a la Brasa
Chickpea hummus served with grilled asparagus

Croquetas Especiales del Chef
House-made croquettes with the chef's special filling

Cola de Langosta a la Brasa +$10
Grilled lobster tail with herb butter

SECOND COURSE

Fetuccini con Albóndigas
Fresh house-made fettuccine tossed in a rich tomato sauce, served with tender, handcrafted meatballs

Bacalao con Sanfaina
Oven-roasted filet cod, set atop a rustic Catalan ratatouille of slow-cooked peppers, tomatoes, and eggplant

Entraña Prime a la Brasa
6oz. Grilled prime outside skirt steak with fries
add another 6oz. steak +$14

Carrillera de Cerdo Ibérico +$6
Slow-braised Iberian pork cheek, infused with red wine and aromatic herbs

Cochinillo Ibérico +$10
Crispy pressed Iberian suckling pig, served with a delicate apple sauce a true Spanish delicacy

Secreto Ibérico a la Brasa +$20
Tender, marbled cut from the prized Iberian pig an exquisite expression of Spain's finest pork

THIRD COURSE

Flan
Classic Spanish caramel custard

Crema Catalana
Creamy custard with a brûléed sugar crust

Gelato
Selection of artisanal Italian-style ice cream

SIZZLE COCKTAIL +$7

Mojito de Sidra
A refreshing twist on the classic mojito, blending crisp apple cider with fresh mint, lime, and a touch of rum

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SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Tap 42 Craft Kitchen & Bar

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Asian Calamari Tower
Asian slaw, sweet & sour sauce, scallions, sesame ginger aioli

Spicy Salmon Crispy Rice *GFA
Hand cut fresh salmon, eel sauce, spicy mayo, cilantro

Flame Grilled Chicken Wings *GF
Sweet & spicy bbq sauce, blue cheese dressing, celery, carrots, buffalo sauce

Philly Cheesesteak Egg Rolls
Shaved ribeye, Cooper sharp cheese, caramelized onions, spicy ketchup, smash sauce

Truffle Street Corn Guacamole *GF
Signature guac, charred corn, truffle crema, cotija, chile-lime spice

SECOND COURSE

Wagyu Steak & Noodle Bowl
Certified angus beef, fresh lo mein, wok sprouts, scallions, samurai sauce

Grilled Salmon Zen Bowl *GFA
Pan-fried brown rice, green veggie stir-fry, truffle miso glaze, toasted sesame

Barbecue Baby Back Ribs *GF
Slow cooked, fall off the bone tender, sweet & smokey bbq sauce, crispy fries

Rainbow Sushi Bowl *GFA
Tuna, salmon, steamed & chilled jumbo shrimp, avocado, cucumber, scallion, sushi rice, sesame

Crispy Chicken Tender Platter
Free range & buttermilk marinated, double dipped, french fries, asian style cole slaw, honey mustard, bbq sauce

Burrata Chicken Parm
Melted burrata & mozzarella, parmesan, basil, spicy rigatoni, alla vodka sauce

THIRD COURSE

Strawberry Shortcake Tres Leches *VEG
Strawberries, whipped cream

Key Lime Pie *VEG
Graham cracker crust, whipped cream

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
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SIZZLE DINING
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Tarpon Bay

@ Hyatt Regency Coconut Point Resort & Spa, Bonita Springs

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caesar Salad
Romaine hearts, asiago crisp, focaccia crouton, smoked anchovy fillet

Burrata & Berries
Berry trio, torn mint leaf, chilled olive oil, mango balsamic vinegar

3-Item Ceviche
Choose from salmon, tuna, shrimp, swordfish, or snapper
(Ask your server for descriptions)

SECOND COURSE

Lemon Parmesan-Crusted Salmon
Served with Mexican street corn risotto, grilled broccolini, and sauce beurre blanc

Catch of the Day
Coconut rice, asparagus, sauce beurre blanc

Tropical Jerk Chicken
Cilantro pineapple rice, baby heirloom carrots, pickled cabbage, island sauce

THIRD COURSE

Key Lime Pie
With coconut-macadamia crust

Triple Chocolate Cake
Layers of chocolate crème brûlée, white chocolate mousse, and chocolate ganache

Ice Cream
Two scoops of your choice

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Texas Tony's Rib & BrewHouse

Naples

3-COURSE ALL DAY • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cup of Chili

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 + $1,
Quarter lb. of pork, ⅓ rack of baby back ribs
Two bones of St. louis style ribs,
Quarter chicken
One link of Texas jalapeno sausage

****served with two sides and Texas toast ****

THIRD COURSE

Slice of Key Lime Pie
Served lightly frozen

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Two Meatballs in the Kitchen

Cape Coral

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Fried Zucchini Sticks
Served with marinara dipping sauce

Mama's Meatballs
Two large handmade meatballs made with veal, pork, and beef, topped with homemade tomato sauce, ricotta, and parmesan cheese

SECOND COURSE

Italian Trio
Lasagna, four-cheese ravioli with house-made red sauce, and fettuccine alfredo

Chicken Parmigiana
Breaded chicken topped with tomato sauce and mozzarella, served with pasta

Pan-Seared Corvina
Served with chef's vegetables and potatoes

THIRD COURSE

Key Lime Pie

Italian Chocolate Mousse Cake

BENEFITING:
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Two Meatballs in the Kitchen

Fort Myers

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Mama's Meatballs
Handmade meatballs made with veal, pork, and beef topped with homemade tomato sauce and parmesan cheese

Crispy Fried Zucchini
Deep fried, panko breadcrumbs, chipotle ranch sauce

SECOND COURSE

Gnocchi Alla Vodka
Potato filled gnocchi, vodka sauce, breaded chicken cutlet

Pork Tenderloin
Baked, rosemary, garlic, demi glaze, mashed potatoes

Grouper di Roma
Sauteed, capers, artichokes, sun-dried tomatoes, lemon butter sauce, fettuccine

THIRD COURSE

Profiterole

Cannoli

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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Two Meatballs in the Kitchen

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Fried Zucchini
Deep fried, panko breadcrumbs, chipotle ranch sauce

Mama's Meatballs
Two large handmade meatballs made with veal, pork, and beef topped with homemade tomato sauce and parmesan cheese

SECOND COURSE

Gnocchi Alla Vodka
Potato filled gnocchi, vodka sauce, breaded chicken cutlet

Pork Tenderloin
Baked, Rosemary, garlic, demi glaze, mashed potatoes

Grouper di Roma
Sauteed, capers, artichokes, sun-dried tomatoes, lemon butter sauce, fettuccine

THIRD COURSE

Profiterole

Cannoli

BENEFITING:
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USS Nemo Restaurant

Naples

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
Asian mayo, scallions, tobiko, cucumber, regular or spicy

Seafood Ceviche
Sea bass, shrimp, snapper, octopus, grilled pineapple, ginger, lime juice

Grilled Mediterranean Octopus +$8
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

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 +$10
With truffle-lobster risotto, grilled asparagus, bok choy tempura, and our famous citrus-ginger butter sauce
add-ons foie gras +$16 • U8 scallop +$15/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 COCKTAIL - $9

The Sizzlito
Rhumbero, fresh lime juice, mint and redbull

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

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.

Unidos A Latin Kitchen & Bar

Naples

4-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

AMUSE BOUCHE

Tostadita Aguachile
Blue corn tortilla, Aguachile shrimp, avocado, chili lime glaze

FIRST COURSE

Classico Corvina Ceviche
Fresh corvina cured in leche de tigre , red onion, cilantro, cancha corn, sweet potato crisps

Verdura Empanadas
Spinach, Chihuaha & Oaxaca cheese, Chimi aioli

Plantain Smash
Sweet maduros, slow cooked Cuban beef, Aji amarillo

SECOND COURSE

Saltado
Sauteed beef tenderloin, red& green peppers, crispy fries & white rice

Lamb Ragout Pappardelle
Slow cooked lamb shank, homemade pappardelle pasta & Reggiano cheese

Mahi Mahi Vera Cruzana
Pan-seared mahi mahi, with white wine & tomato garlic sauce, Peruvian potatoes

Vacio-Wood Grilled Flap Steak
Grilled Tomato & Roasted Lemon

THIRD COURSE

Torta De Elote Y Chocolate
Sweet chocolate corn cake, coconut gelato, dulce de leche

Suspiro Limon
Vanilla custard, red wine meringue

SIZZLE COCKTAIL +$12

Sizzle Old Fashioned
Contraluz tequila, castle & key rye, all spice syrup, Angostura & orange bitters

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Warren American Whiskey Kitchen

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Baby Gem Caesar Salad
Baby gem lettuce, salt-cured yolks, Parmesan crisp, herb-rubbed crostini wedges

Gloria's KFC Chicken
Gochujang glaze, sesame seeds, scallions

Braised Jerk Pork Belly
Lemon-thyme vinaigrette, frisée, apricot gastrique

Garlic Confit Hummus
Corn and bell pepper salsa, harissa sauce, heirloom carrots, cucumber, grilled pita

SECOND COURSE

Wagyu Meatloaf
Garlic chive mashed potatoes, heirloom carrots, shallot bourbon demi-glace

Vegan Risotto
Roasted mushrooms, sautéed spinach, seasonal baby vegetables, arugula pesto

Miso Honey Glazed Salmon
Cauliflower rice, carrot-ginger emulsion, sweet soy glaze, caramelized leeks

Roasted Chicken Roulade
Corn succotash, fingerling potato medley, lemon-thyme jus

Course Two Add-Ons
Oscar style (+$25), Béarnaise sauce (+$8), seared foie gras (+$15), summer truffle (+$35), caviar (market price)

THIRD COURSE

Apple Fritters
Cream cheese glaze, salted caramel, powdered sugar

Ice Cream Duo
Two scoops of our house-made ice cream

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
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SIZZLE DINING
SEPTEMBER 3 - 30, 2025

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Warren American Whiskey Kitchen

Naples

3-COURSE DINNER • $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Baby Gem Caesar Salad
Baby gem lettuce, salt-cured yolks, parmesan crisp, herb-rubbed crostini wedges

Gloria's KFC Chicken
Gochujang glaze, sesame seeds, scallions

Chili Crisp Tuna
Furikake-seared tuna, house-made chili crisp, avocado-cucumber salad, fried leeks

Garlic Confit Hummus
Corn and bell pepper salsa, harissa sauce, heirloom carrots, cucumber, grilled pita

SECOND COURSE

Warren Wagyu Flight
NY strip, teres major, and sirloin with smoked red chimichurri, horseradish crema, red wine demi-glace, grilled asparagus, and pommes purée

Surf & Turf
Jumbo grilled prawn and Wagyu NY strip, potato gratin, grilled broccolini, garlic tallow butter

Seafood Trio
5 oz. Chilean seabass, U15 scallops, crème fraîche risotto, asparagus tips, basil, salmon roe, citrus beurre blanc

Cauliflower Steak
Farro vegetable stir-fry, red and green chimichurri

Second Course Add-Ons
Oscar style (+$25), Béarnaise sauce (+$8), seared foie gras (+$15), summer truffle (+$35), caviar (market price)

THIRD COURSE

Apple Fritters
Cream cheese glaze, salted caramel, powdered sugar

White Chocolate–Raspberry Bread Pudding
Raspberry crème anglaise, white chocolate sauce

Ice Cream Duo
Two scoops of our house-made ice cream

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Watermark Grille

Naples

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 wontons.
Served with blue cheese dressing, hot sauce, and celery

Crab Cakes +$5
Blue lump crab mixed with spices and served with house-made lobster sauce

Fresh Wedge Salad +$5
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 Char-Grilled Salmon
7 oz. fresh salmon char-grilled and served with house-made lemon dill butter sauce

Chicken Marsala
Chicken breast sautéed with mushrooms and Marsala wine,
served with angel hair pasta in garlic butter and Parmesan

Beef Liver & Onions
With real caramelized bacon +$5
Hand-cut, lightly floured, sautéed and topped with grilled onions and au jus.
Served with baked potato or rice pilaf

Vegan Pasta (Gluten-Free, Dairy-Free)
Penne pasta sautéed with asparagus, red and green peppers, sun-dried tomatoes, and broccoli,
tossed in olive oil and garlic wine sauce

THIRD COURSE

Raspberry or Lemon Sorbet (Gluten-Free & Dairy-Free)
Light and refreshing, served with fresh mint

Classic Thick Milkshake
Chocolate, vanilla, or strawberry, topped with whipped cream

Chocolate Towering Cake +$5
Four eye-popping layers of moist chocolate cake stacked with rich chocolate icing

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SIZZLE DINING
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Watermark Grille

Naples

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 and flambéed tableside with ouzo and fresh-squeezed lemon

Fresh Caprese
Sliced mozzarella, fresh tomato, and basil, drizzled with Italian-spiced extra virgin olive oil and balsamic glaze

Escargot +$5
Six snails baked in garlic and butter, served with a lemon wedge

Seared Bluefin Tuna +$5
Sesame-crusted, thin-sliced tuna, served with wasabi, pickled ginger, and peanut Thai sauce

SECOND COURSE

Braised Boneless Short Ribs with Jack Daniel's Glaze
Served over homemade mashed potatoes and grilled asparagus, topped with onion strings

Mini Surf & Turf
Two 3 oz. filet medallions and one 4 oz. Maine lobster tail, served with grilled asparagus and your choice of potato
Add a second 4 oz. lobster tail +$10

Duck à l'Orange
Half duck served with orange sauce, vegetables, and your choice of potato

Baked Seafood Platter
A combination of shrimp, fish, and sea scallops, served with lobster sauce

THIRD COURSE

Crème Brûlée (Gluten-Free)
Slow-cooked custard topped with crackling caramelized sugar, whipped cream, and fresh strawberries

Reese's Peanut Butter Pie (Gluten-Free)
Oreo crust and rich peanut butter filling, topped with whipped cream, caramel, and fresh strawberries

Key Lime Pie
Traditional Florida-style key lime, not too tart, served with whipped cream and fresh lime

Mile-High Carrot Cake +$5
Cream cheese frosting layered between four tiers of spiced cake, topped with whipped cream and fresh strawberries

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Zaza Mexican Restaurant

Marco Island

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Tortilla Soup
Chicken-tomato broth, spices, crispy tortilla strips to garnish

Flautas
2 crispy fried tortillas filled with queso fresco, guacamole to dip, sour cream drizzle

Mariquitas
Fried crispy tostones topped with cod salad, drizzle avocado crema

Pacifico Seafood Salad +$7
Pink shrimp, bay scallop, calamari, baby octopus, celery, red onion, lime vinaigrette, cilantro sprigs

SECOND COURSE

Surf and Turf Enchiladas
3 Enchiladas, crab meat, shrimp and short ribs, rojo guajillo cheese sauce, rice and beans

Mix and Match Fajita
Sauteed peppers and onions, chicken breast, sirloin flap meat, served over sizzling plate, tortillas
Gulf Large shrimp +$5

Queso Birria Tacos
3 Grilled tortillas in guajillo oil, braised birria short rib meat, monterey cheese, cilantro and onion, birria jus for dipping, served with rice and beans

Snapper Veracruz +$10
Yellowtail snapper fillet, grape tomatoes, onion, olives, bay leaf, Chardonnay lobster-saffron tomato broth, mashed potatoes

THIRD COURSE

Dulce De Leche Cake
Vanilla cake topped with dulce de leche mousse, salted caramel sauce

Mexican Sundae
Fried churro dusted in cinnamon sugar, vanilla gelato, warm chocolate sauce, maraschino cherries

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