NOSH
ON NAPLES BAY

Three Course - Choice of One Dish From Each Course - $59

Beverage, Tax & Gratuity not included

Two Course Wine Tasting, Curated by Chef/Sommelier, Todd Johnson +$28

First Course Selections

Classic Caesar Salad
Hearts of romaine tossed with house-made Caesar dressing, crispy capers, parmesan, white anchovy & crouton crisp

Nori Seared Bluefin Tuna
With peanut soba noodles, whiskey barrel-aged soy & yuzu

Butcher's Beef Ragout Crêpe
Fresh Rosemary Crepe filled with slowly stewed Beef Ragout, roasted Mushroom & Veal Glace, Foie "butter" & Garlic Chive

Bahamian Style Coconut Rock Shrimp Fritters
Served with Sweet Thai chili & Coconut Sauce

Sticky Ribs
Heritage Breed Berkshire Pork Ribs, sous vid for 24 hours, tossed in a sticky whiskey barrel aged sweet soy.
Served with pickled vegetables & garnished with chopped peanuts & micro cilantro.

Seafood Strudel +$6
Multi-layered flaky pastry filled with pink shrimp, lump crab, roasted mushrooms, spinach, smoked gouda cheese.
Served with passion fruit beurre blanc & topped with truffle honey

Second Course Selections

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

Berkshire Pork Tenderloin "Saltimbocca"
Wrapped in sage & proscuttio, served with Ancient Farro Piccolo, steamed Haricot Verts & Marsala Demiglace

Roasted Joyce Farm's Chicken Biryani
Lemon-curry brined Joyce Farm's chicken breast, served over saffron-scented Basmati rice tossed with cashews, cranberries, & sweet peppers. Finished with curry sauce & cucumber cilantro chutney

"Everything Bagel" Crusted Faroe Island Salmon
Seared Medium, served with chive "pearl" beurre blanc, and cream cheese potato puree

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

Jack's Creek Score 8 Wagyu Manhattan Steak +$26
Served with roasted summer vegetables and red wine Demi glace

Chianti Lacquered Niman Ranch Beef Short Rib + $12
Served over mascarpone Anson Mills grits, and finished with a rich mushroom braisage

Dessert Selections

Espresso Creme Brûlée
Classic vanilla bean brûlée with Lavazza espresso infusion; served with fresh berries

Key Lime Timbale
Traditional native key lime recipe with raspberry coulis

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

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

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DINEWITHPURPOSE

SCAN HERE TO DIRECTLY BLESSINGS BENEFIT

10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

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.