

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
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



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.