

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 Gratinéed

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 Provençal

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:

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.