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

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.