

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**
#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.