

Tap 42 Craft Kitchen & Bar

Naples

3-COURSE LUNCH • \$19.00 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

The Prohibition

Tap 42 burger blend, white cheddar, LTO, applewood bacon, secret sauce, dijonnaise, served with crispy fries

The Big Smash

*Two tap 42 blend patties, smash sauce, melted American cheese, caramelized onions, served with crispy fries
sunny side up egg +\$1, thick cut peppered bacon +\$2.5*

Grilled Chicken Avocado Salad *GF

Mixed greens, charred corn, black beans, manchego cheese, tomato, tortilla strips, cilantro lime vinaigrette

Blackened Mahi Mahi Sandwich

House-made herb remoulade, lettuce, tomato, onion, served with crispy fries

Chopped Chicken Caesar Wrap

Grilled chicken or crispy chicken tenders, romaine, parmesan reggiano, focaccia croutons, house-made caesar dressing, served with crispy fries

California Chopped Chicken Bowl GF

Grilled free range chicken breast, cilantro rice, charred corn, guacamole, tomato, black beans, house-made red salsa, lime



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.