

The Lakehouse Kitchen and Bar

Babcock Ranch

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

INTERMEZZO

Bread with Sauce

FIRST COURSE

Brussels Sprouts

Crispy fried brussels sprouts with shaved parmesan topped with our homemade bacon jam

Goat Cheese Fritters

2 Fried goat cheese fritters served over a bed of arugula, with a side of house made marinara

SECOND COURSE

Shrimp Scampi

Linguine, garlic, white wine, parsley, lemon and scampi butter, served with a breadstick

Chicken Woodland

Mashed butternut squash, maple roasted brussels sprouts, baby carrots, with a brown sage butter

Mahi Midwest

Roasted garlic-parmesan fingerlings, blistered cherry tomatoes, zucchini, basil pesto cream

THIRD COURSE

Creme Brulee

Traditional Cheesecake

Apple Cinnamon Bread Pudding



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.