

The Local

Naples

3-COURSE Dinner • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Fried Artichoke

Served with lemon-caper aioli

Pig and Fig Bruschetta

Prosciutto, fig preserves, arugula, ricotta and hot honey

Pistachio Pesto Bruschetta

Pistachio pesto, ricotta and local honey

Tomato Basil Bruschetta

House-made almond cheese, tomato, basil and olive oil

Local Mushroom Bruschetta

House-made almond cheese, mushroom, conserva, oregano and white truffle oil

SECOND COURSE

Local Tomato Salad

Tomato slices, mixed greens, blue cheese crumbles, red onion, fresh basil and blue cheese vinaigrette

Local Caesar Salad

Inyoni Farms mixed greens, local Caesar dressing, lemon zest and breadcrumbs

The Local Watermelon

Organic spinach, watermelon, red bell pepper, tomato, red onion, cucumber, olive oil, hot honey, lemon juice and sumac

THIRD COURSE

Cowboy-Rubbed Skirt Steak

Coffee and brown sugar-rubbed, served with arugula and pico de gallo

Pan-Seared Grouper

With potato pancetta hash, chermoula, and romesco

Grilled Grass-Fed Brasstown Beef Tenderloin +\$15

With cognac cream sauce and mushroom conserva

Grilled 14 oz. Prime Delmonico Steak +\$20

Served with Beurre Gascon



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.