The Mini Bar

Naples

3-COURSE DINNER • $29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Coconut Shrimp
Freshly battered coconut shrimp, Thai chili sauce

Tuna Nachos
Crispy wontons, ahi tuna, wakame, serrano, avocado

Ultimate Fries
Beer cheese, ranch, bacon, jalapeño, scallion

Bang Bang Shrimp
Crispy fried shrimp, garlic slaw, signature sauce

SECOND COURSE

Faroe Island Salmon
Faroe Island salmon, tri-color cauliflower, asparagus, lemon beurre blanc

Steak and Frites
Two tenderloin medallions, peppercorn sauce, golden fries

Seared Tuna
Blackened fresh bluefin tuna, bok choy, sushi rice, ponzu

Hawaiian Chicken
Grilled chicken breast, coconut rice, pineapple, roasted tomato

Almond-Crusted Snapper
Brown butter almond crema, tri-color carrots, and fingerling potatoes

Fish and Chips
Crispy mahi mahi, golden fries, tartar, grilled lemon

DESSERT

Key Lime Pie Tartlet

Whiskey-Glazed Bread Pudding

SIZZLE COCKTAIL - $15

Cheeky Tiki
Four Roses bourbon, orgeat, pineapple, lemon

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.