Warren American Whiskey Kitchen

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Baby Gem Caesar Salad
Baby gem lettuce, salt-cured yolks, Parmesan crisp, herb-rubbed crostini wedges

Gloria's KFC Chicken
Gochujang glaze, sesame seeds, scallions

Braised Jerk Pork Belly
Lemon-thyme vinaigrette, frisée, apricot gastrique

Garlic Confit Hummus
Corn and bell pepper salsa, harissa sauce, heirloom carrots, cucumber, grilled pita

SECOND COURSE

Wagyu Meatloaf
Garlic chive mashed potatoes, heirloom carrots, shallot bourbon demi-glace

Vegan Risotto
Roasted mushrooms, sautéed spinach, seasonal baby vegetables, arugula pesto

Miso Honey Glazed Salmon
Cauliflower rice, carrot-ginger emulsion, sweet soy glaze, caramelized leeks

Roasted Chicken Roulade
Corn succotash, fingerling potato medley, lemon-thyme jus

Course Two Add-Ons
Oscar style (+$25), Béarnaise sauce (+$8), seared foie gras (+$15), summer truffle (+$35), caviar (market price)

THIRD COURSE

Apple Fritters
Cream cheese glaze, salted caramel, powdered sugar

Ice Cream Duo
Two scoops of our house-made ice 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.