



Cape Coral
SIZZLE
DINING
MENUS

ENTREPRENEUR



Fathoms

Cape Coral

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Calamari

Fathoms spicy marinara sauce

Chicago Eggroll

Italian shaved beef, Giardiniera, provolone, garlic aioli

Fried Goat Cheese & Beet Salad

Sweet & spicy bbq sauce, blue cheese dressing, celery, carrots, buffalo sauce

Philly Cheesesteak Egg Rolls

Panko-crusted goat cheese, organic mixed greens, red beets, candied walnuts, cherry tomatoes, honey balsamic vinaigrette, balsamic reduction

Fathoms Lettuce Wedge

Candied walnuts, cherry tomatoes, gorgonzola, bacon, house ranch, balsamic reduction

Wagyu Meatballs +\$5

Spicy marinara, parmesan cheese

Sesame Seared Tuna Tataki +\$5

Wasabi mayo, avocado, soy reduction, wakame salad, crispy wonton

SECOND COURSE

Pan-Roasted Cobia

Mushroom & English pea risotto, scampi butter sauce

Harbour Shrimp Mac & Cheese

Baby shrimp, andouille sausage, basil, cajun cream, Monterey jack & cheddar blend

Honey Smoked BBQ-Style Ribs

Summer coleslaw & whipped potatoes

Rotisserie Chicken Breast

Roasted fingerling potatoes, assorted vegetables, mushroom marsala

Grilled Lamb Lollipops +\$10

Roasted fingerling potatoes, assorted vegetables, rosemary demi-glace

Skirt Steak & Frites +\$10

French fries, assorted vegetables, red wine demi-glace, gorgonzola butter

THIRD COURSE

Belgian Chocolate & Toffee Cake

Key Lime Pie

SIZZLE COCKTAIL +\$10

House Margarita



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



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.

Gather

Cape Coral

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FIRST COURSE

Brussels

General Tso sauce, sesame, crispy garlic, cashews

Spicy Shrimp

Chorizo, cilantro, lime, seared bread

Chopped Salad

Romaine, tomatoes, bacon bits, crispy parmesan, Gather ranch

Duck Wings

Korean barbecue sauce, sesame, Peruvian peppers

Pierogies +\$5

Whipped potato, Gruyère, pancetta, caramelized onion

SECOND COURSE

Gather Rigatoni

House hot sausage, mozzarella, parmesan streusel, alla vodka sauce

Short Rib

Whipped potatoes, roasted vegetables, demi-glace

Salmon

Sriracha-honey glaze, Japanese sweet potato, maitake mushroom, black garlic

Angel Hair +\$5

Blue crab, cherry tomatoes, asparagus, parmesan, beurre blanc

Wagyu Skirt Steak +\$10

Marble potato bravas, chimichurri

THIRD COURSE

Toasted Almond Crème Brûlée

Chantilly cream, candied almonds

Warm Brownie

Roasted white chocolate gelato, peanut butter whipped ganache, chocolate crunch

SIZZLE COCKTAIL +\$10

Fruit Salad

House-made tropical fruit vodka, lychee, pineapple, passionfruit liqueur, agave, club soda



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Next Door

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FIRST COURSE

Focaccia & Knots

Pesto whipped feta, black garlic knots, EVOO

Tomato & Mozzarella

Cucumber, red onion, 'nduja, parmesan, focaccia crumb

Tuna Crudo

Pickled pineapple, avocado, yuzu-passionfruit tiger's milk, cashew, sesame

ND Salad

Mixed greens, pepperoncini, red onion, tomatoes, parmesan, roasted shallot vinaigrette

SECOND COURSE

Hoffman's Carbonara

Bucatini, sous vide egg yolk, guanciale, Grana Padano

Agnolotti

Blackened shrimp, house hot sausage, ricotta, corn, bell peppers, crispy basil, corn cream

Swordfish

Murasaki sweet potato, miso au poivre

Chicken Parmesan

Radiatori, tomato alla vodka, mozzarella

Prime NY Strip +\$10

Broccolini, demi-glace

THIRD COURSE

Cake & Ice Cream

Chef's daily selection

Pistachio Cheesecake

Chocolate sable, whipped cream, praline crunch

SIZZLE COCKTAIL +\$10

El Pepino

Cucumber-infused vodka, yuzu simple, club soda



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Pinchers

All SWFL Locations

3-COURSE DINNER • \$29.00 PER PERSON

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FIRST COURSE

Soup

*Cup of crab and corn chowder
New England clam chowder*

Salad

*Caesar Salad
House Salad*

SECOND COURSE

Famous Fish & Chips

*Alaskan pollock served with fries and coleslaw
Can substitute for other side items*

Shrimp Platter

Choose from 9 deliciously prepared ways: grilled, fried, blackened scampi, peel & eat (hot or cold) BBQ, coconut, buffalo, boom boom, served with two side items

Mahi Platter

Choice of fired, grilled, broiled, or blackened, served with two side items

Gulf Grouper Sandwich

A grouper filet grilled, broiled, blackened, or lightly breaded and fried, served on a toasted roll, with two side items

Shrimp Scampi

a generous amount of Gulf shrimp sauteed in lots of garlic, butter and wine with our secret family spices, served over pasta with a side of garlic bread

THIRD COURSE

Slice of Key Lime Pie

Served slightly frozen



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Sage On 47th

Cape Coral

4-COURSE DINNER • \$49.00 PER PERSON

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FIRST COURSE

Bruschetta

Rustic baguette topped with Italian white sardine, burrata cheese, pistachio pesto, confit garlic, ugly tomatoes

Local Mushrooms

Sauteed gourmet mushrooms stuffed in a savory sage scented crepe with whipped goat cheese

Duck Fat Fries

Confit tender duck meat tossed with salty cheese, fresh herbs, served with lingonberry ketchup

SECOND COURSE

Caesar Salad

Romaine tossed in our caesar dressing with Calabrian chile brittle, garnished with focaccia croutons

House Salad

Live local greens tossed in our extra virgin olive oil, fresh lemon, garlic vinaigrette, garnished with reggiano cheese

Spinach Salad

Baby spinach, toasted quinoa, dried cranberry, apples, goat cheese, topped with warm dijon-pancetta dressing

THIRD COURSE

Gemelli Pasta

Duck ragu with sauteed mushrooms, tomato fileto, pecorino cheese & fresh herbs

Togarashi Seared Bluefin Tuna

Served over griddle seared jasmine rice cake scented with coconut, grilled asparagus spears, passion fruit butter sauce & our 21 day kimchi

Braised Berkshire Pork Cheeks

Served over creamy polenta and our savory red wine veal gravy

FOURTH COURSE

Homemade Key Lime Pie

Homemade Peanut Butter Chocolate Pie



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Stones Throw

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FIRST COURSE

Summer Salad

Arugula, grilled peach, red onion, striped beets, candied pecan, herbed chevre, white balsamic

Smoked Fish Dip

Wahoo, shrimp, salmon, cream cheese, herbs de provence, old bay, citrus, crudite

Brussels Sprouts

Candied pecan, smoked bacon, dried cranberries, honey mustard

SECOND COURSE

Shrimp or Filet Tip Pesto

Cheese stuffed tortellini, pesto cream sauce

Salmon

Grilled or blackened, roasted marble potatoes, chili garlic green beans, cucumber dill cream sauce

Hunters Chicken

Pan-seared breast, garlic boursin smashed potatoes, broccolini, cognac jus

THIRD COURSE

Salted Carmel Cheesecake

Carmel sauce, cream, berries

Key Lime Pie

Cream, berries



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Two Meatballs in the Kitchen

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FIRST COURSE

Fried Zucchini Sticks

Served with marinara dipping sauce

Mama's Meatballs

Two large handmade meatballs made with veal, pork, and beef, topped with homemade tomato sauce, ricotta, and parmesan cheese

SECOND COURSE

Italian Trio

Lasagna, four-cheese ravioli with house-made red sauce, and fettuccine alfredo

Chicken Parmigiana

Breaded chicken topped with tomato sauce and mozzarella, served with pasta

Pan-Seared Corvina

Served with chef's vegetables and potatoes

THIRD COURSE

Key Lime Pie

Italian Chocolate Mousse Cake



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