41 Bistro

CHEF'S SPECIAL SELECTION

3-COURSE PRIX FIXE MENU

$39 PER PERSON

— FIRST COURSE —

Select One

French Onion Soup
Rich beef broth and caramelized onions, topped with toasted crostini and a melted blend of Swiss and Gorgonzola cheeses.

Caesar Salad
Crisp romaine lettuce, shaved parmesan, and rustic croutons, tossed in a rich, homemade Caesar dressing.

Figs Salad
Crisp spring mix, tossed with sweet figs, mandarin oranges, crunchy pistachios, and tangy gorgonzola cheese, finished with a zinfandel vinaigrette.

— SECOND COURSE —

Select One

Chicken Piccata
Tender chicken breast pan-seared in a bright caper, lemon, and white wine sauce. Served with fresh seasonal vegetables and creamy whipped garlic potatoes.

Ribeye Pork Chop Frostiera
Juicy pork chops smothered in a wild mushroom, rosemary, and port wine demi-glace sauce. Served with a seasonal vegetable and whipped garlic potatoes.

Meatloaf
A comforting classic elevated with a rich Chianti port wine demi-glace sauce. Served with seasonal vegetables and whipped garlic potatoes.

Shrimp Scampi
Jumbo wild shrimp, capers, and oven-dried tomatoes tossed with linguine pasta in a garlic-butter lemon sauce.

Linguine Clams
Tender clams served over a bed of linguine pasta, tossed in a savory garlic white wine clam sauce.

Veal Marsala +$5
Tender veal scallopini simmered in a rich wild mushroom Marsala wine sauce. Served with seasonal vegetables and whipped garlic potatoes

Pork Osso Buco +$10
Slow-roasted pork shank served over a bed of creamy white risotto and fresh broccoli.

Mediterranean Branzino +$10
Fresh branzino prepared piccata style with a bright lemon-caper sauce. Served with smooth mashed potatoes and seasonal vegetables.

— THIRD COURSE —

Select One

Crème Brûlée
Rich and creamy custard base topped with a texturally contrasting layer of hardened caramelized sugar.

Rice Pudding
A classic, comforting, and creamy traditional rice pudding.

Tiramisu
Layers of coffee-dipped ladyfingers and a whipped mixture of eggs, sugar, and mascarpone cheese, dusted with cocoa.

DRINK OF THE DAY +$10

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DineWithPurpose

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.