SAVE · SUPPORT · CELEBRATE
10 YEAR ANNIVERSARY
SIZZLE DINING
SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

CHUCK LAGER
LEGENDARY KITCHEN

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

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

SIZZLE DINING 2026

3 COURSES / $39 PER PERSON

choose one selection from each course

GENERAL MANAGER KELLEY NICHOLS
EXECUTIVE CHEF DAN NICHOLS
MIXOLOGIST SHYLA BROWN

WELCOME / BREAD & BUTTER BOARD

SERVED FAMILY-STYLE FOR THE TABLE WITH OUR COMPLIMENTS

warm baguette • whipped garlic-chive butter • truffle honey • maldon salt

01 FIRST COURSE

CRAVEABLE BEGINNINGS

Sticky Thai Wings
hickory-smoked wings • sticky thai sauce
compressed sesame-cucumber salad • sriracha
fresno chiles

Potato Croquettes
smoked gouda and bacon filling
peruvian huancaina sauce
citrus-shallot herb salad

Queso Fundido
skillet-baked oaxaca and chihuahua cheeses
roasted poblano chili • gold tequila • flour tortillas

Southwest Elote Salad
salad greens • sweet corn • beefsteak tomato
pickled onion • avocado • cotija
cornbread croutons • creamy chile-lime vinaigrette

02 SECOND COURSE

CHOOSE YOUR JOURNEY

Cajun Pasta
blackened chicken and florida gulf pink shrimp
andouille sausage • fettuccine • cajun cream sauce
calabrian peppers • white wine

Wagyu Five-Spice Short Rib +6
rainbow chard • whipped gold potato
gochujang demi-glace
compressed green apple and kohlrabi slaw

Cheshire Pork Baby Back Ribs
chipotle bbq sauce • pimento mac and cheese
sweet corn maque choux • cornbread

Florida Gulf Coast Red Snapper Tosca +6
parmesan potato crust
tasso ham and saffron velouté • corn maque choux
hatch chile and preserved orange peel

03 THIRD COURSE

ENDINGS WORTH SAVING ROOM FOR

Cookies & Cream
warm skillet cookie • vanilla-bean ice cream
powdered sugar

Flourless Chocolate Turtle Torte
salted caramel • toasted pecans • white chocolate

Basque Cheesecake
burnt sugar • macerated seasonal berries
marcona almond crumble • whipped cream

Bomboloni
italian doughnuts • chocolate
raspberry and caramel sauces

BAR PROGRAM / SIZZLE COCKTAILS

CACTUS BLOOM / 10
ghost tequila • mezcal • prickly pear
hibiscus • agave • lime juice • sea salt rim

BUTTERFLY EFFECT / 10
butterfly pea infused pearl vodka • simple syrup
triple sec • capped with fresh squeezed lemon

no substitutions or split plates / beverage, tax & gratuity not included.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.