SAVE · SUPPORT · CELEBRATE

10 YEAR ANNIVERSARY

SIZZLE DINING

SOUTHWEST FLORIDA

SEPTEMBER 1 - 30, 2026

3-Course Dinner ~ $37 per person

choice of one dish from each course

beverage, gratuity & tax not included

A SOUTHERN KITCHEN

Tanglewood

STARTER

BURRATA & TOMATO *GF*

heirloom tomatoes, basil, pickled shallot, balsamic glaze, extra virgin olive oil

COASTAL CRAB DIP *GFA*

lump crab, cream cheese, old bay, parmesan, served with crostini

CRISPY CALAMARI

lightly fried, banana peppers, cherry peppers, lemon aioli

ENTREE

BRAISED SHORT RIB *GFA*

red wine jus', crispy shallots

SHRIMP & GRITS *GF*

sautéed Gulf shrimp, andouille, roasted peppers, Tasso cream

MUSHROOM RAVIOLI *V*

wild mushrooms, sage brown butter, parmesan, arugula

DESSERT

KEY LIME PIE

graham cracker crust, whipped cream, lime zest

SEASONAL FRUIT COBBLER

warm fruit filling, vanilla ice cream

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

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

ask your server about our specialty cocktail $12

GF GLUTEN FREE · GFA GLUTEN FREE AVAILABLE · V VEGETARIAN

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.