The Local

Naples

3-COURSE DINNER • $54.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Fried Artichoke
Served with lemon-caper aioli

Pig and Fig Bruschetta
Prosciutto, fig preserves, arugula, ricotta and hot honey

Pistachio Pesto Bruschetta
Pistachio pesto, ricotta and local honey

Tomato Basil Bruschetta
House-made almond cheese, tomato, basil and olive oil

Local Mushroom Bruschetta
House-made almond cheese, mushroom, conserva, oregano and white truffle oil

SECOND COURSE

Local Tomato Salad
Tomato slices, mixed greens, blue cheese crumbles, red onion, fresh basil and blue cheese vinaigrette

Local Caesar Salad
Inyoni Farms mixed greens, local Caesar dressing, lemon zest and breadcrumbs

The Local Watermelon
Organic spinach, watermelon, red bell pepper, tomato, red onion, cucumber, olive oil, hot honey, lemon juice and sumac

THIRD COURSE

Cowboy-Rubbed Skirt Steak
Coffee and brown sugar-rubbed, served with arugula and pico de gallo

Pan-Seared Grouper +$10
Miso glazed grouper, roasted fingerling potatoes, and heirloom carrots

Grilled Beef Tenderloin +$15
With cognac cream sauce and mushroom conserva

Grilled 14 oz. Delmonico Steak +$20
Served with Beurre Gascon

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS IN A BACKPACK

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

SAVE · SUPPORT · CELEBRATE 10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA

SEPTEMBER 1 - 30, 2026

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.