The Local

Naples

2-COURSE LUNCH • $24.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Red Lentil Soup
Served with fresh lemon

Soup of the Day
Chef's seasonal selection

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

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

SECOND COURSE

House-Made Skirt Steak Pastrami
Featured on Diners, Drive-Ins and Dives

Mushroom Lovers Pizza
Lucques olives, oregano, taleggio, arugula, house-made ricotta peto, white truffle oil, parmesan and mushroom conserva

Carnivore Pizza
Pepperoni, sausage, ground beef, bacon, mozzarella, tomato sauce, oregano, basil and parmesan

The Local Cobb Salad
(No Substitutions) Mixed greens, chopped bacon, blackened chicken, hard-boiled egg, blue cheese crumbles, chopped tomato, avocado, scallions and avocado-ranch dressing

Bistro Burger
Arugula, tomato, onion, Swiss cheese, and Beurre Gascon

SCAN HERE TO DIRECTLY BLESSINGS BENEFIT

$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.