



11280 Tamiami Trail N - Naples, FL. 34110 - 239-596-1400

Sept 7<sup>th</sup> – 27<sup>th</sup> 2023

**Three Course Dinner \$39 per person**

*Beverages, Gratuity + Tax not included  
Choice of one dish from each course*

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**Appetizers**

**3-Cheese French Onion Soup**

*Onion Soup Baked with Swiss, Mozzarella and Parmesan cheese, melted over Crunchy Croutons*

**Buffalo Twist**

*Shredded Chicken, Mozzarella Cheese and Hot Sauce wrapped in Wontons served with Blue Cheese dressing, Hot sauce & Celery.*

**Crab Cakes**

*Blue Lump Crab Mixed with Spices and Served with a House Made Lobster sauce. Add \$5.00*

**Fresh Wedge Salad**

*Quartered Baby Iceberg lettuce topped with Caramelized Bacon, Blue Cheese dressing and Baby Heirloom Tomatoes. Add \$5.00*

**Entrées**

**Baked Stuffed Shrimp**

*Shrimp stuffed with blue lump crab mix and topped with lobster sauce*

**Pepper Steak**

*Sliced Filet, sautéed with Green Bell Peppers and Onions, served over Rice Pilaf and Topped with Mushroom Wine Sauce.*

**Atlantic Salmon Char-Grilled**

*7 oz. Fresh Salmon Char-Grilled and served with a house made Lemon Dill Butter Sauce.*

**Chicken Marsala**

*Chicken Breast Sautéed with Mushrooms & Marsala Wine, Served with a side of Angel Hair Pasta, Garlic Butter & Parmesan Cheese.*

**Beef Liver & Onions**

*Hand Cut, Lightly Floured, Sauteed and Topped with Grilled Onions and Au Jus Served with Baked Potato or Rice Pilaf.  
+\$5.00 add Caramelized Bacon*

**Desserts**

**Raspberry or Lemon Sorbet (Gluten & Dairy Free)**

*Refreshing and light to palette, served with fresh mint*

**Classic Thick Milkshake**

*Chocolate, Vanilla or Strawberry, Served with Whip Cream and a Cherry.*

**Chocolate Towering Cake**

*Eye popping, four layers of moist cake stacked on top of layered chocolate icing, truly delicious Add \$5.00*

**Add a bottle of Cupcake Chardonnay or Cupcake Cabernet - \$30.00**

