



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

Sept 7th - 27th 2023

Three Course Dinner \$49 per person

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

Appetizers

Flaming Saganaki

Slice of Kasseri Cheese Pan Seared, Flamed Tableside, Served with Ouzo and Fresh Squeezed Lemon

Fresh Caprese

Fresh Sliced Mozzarella Cheese, Fresh Tomato and Basil. Drizzled with Italian Spiced Extra Virgin Olive Oil and Balsamic Glaze

Escargot

6 pieces of the best snails you can get. Baked with lots of fresh bits of garlic and butter served with a lemon wedge. Add \$5.00

Seared BlueFin Tuna

Seared in a layer of sesame seeds & sliced thin. Served with Wasabi, Pickled Ginger and Peanut Thai Sauce Add \$5.00

Entrées

Braised Boneless Short Ribs with Jack Daniels Glaze

Served over Homemade mashed potato & grilled asparagus. Topped with onions strings - No need for a knife

Mini Surf & Turf

*Two 3 oz Filet Medallions and One 4 oz Maine Lobster Tail. Served with grilled asparagus and your choice of potato
+\$10.00 add second 4 oz Lobster Tail*

Duck a L'Orange

Half duck served with orange sauce, vegetables and choice of potato

Baked Seafood Platter

Combination of shrimp, fish, and sea scallops. Served with lobster sauce

Desserts

Crème Brûlée

Slow-Cooked Custard, Homemade, Topped with crackling caramelized Sugar; served with whipped cream and fresh strawberries

Reese's Peanut Butter Pie (Gluten Free)

Oreo Crust and Rich Peanut Butter. Served with whipped cream and topped with caramel & fresh strawberries

Key Lime Pie

Traditional Florida Key Lime, not too tart and served with whipped cream and fresh lime

Mile High Carrot Cake

Cream Cheese layered between four-layers of Spiced Cake. Served with whipped cream and fresh strawberries Add \$5.00

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

