Tommy Bahama®

RESTAURANT | BAR | STORE

THREE COURSES $36

SALADS

BUNGALOW SALAD
Toasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette

ARUGULA SALAD
Heirloom Tomatoes, Toasted Almonds, Goat Cheese, Herb de Provence Vinaigrette, Balsamic Reduction

APPETIZERS

MACADAMIA CRUSTED GOAT CHEESE
Mango Salsa, Sweet Soy, Flatbread

CHICKEN TORTILLA SOUP
Pureed Vegetables, Tortillas, Roasted Corn Salad

UPGRADE TO WORLD FAMOUS COCONUT SHRIMP + $5.00
UPGRADE TO LUMP BLUE CRAB BISQUE + $3.00

ENTREES

PARMESAN CRUSTED SANIBEL CHICKEN
Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini

GRILLED BABY BACK PORK RIBS
Sweet & Spicy Blackberry Brandy BBQ, Island Slaw Cauliflower-Potato Mash

OVEN ROASTED COD
Butternut Squash Risotto, White Truffle Butter, Swiss Chard

UPGRADE TO MACADAMIA NUT CRUSTED SNAPPER + $10.00
UPGRADE TO KONA COFFEE CRUSTED RIBEYE + $15.00

EXECUTIVE CHEF TODD VENTO

SIZZLE RESTAURANT WEEK
POWERED BY LINGA
porterwright
FGCU #DineWithPurpose $1.00 From Every Meal Sold Goes Towards The FGCU Scholarship
GREG NORMAN AT MISSONI HOTELS

1220 Third Street South
Reservations Encouraged: 239.643.6889