

NAPLES RESTAURANT WEEK MENU

DECEMBER 1-11, 2016

APPETIZER

Choice of One

ROASTED BEETS & GOAT CHEESE

Arugula, Candied Walnuts, Balsamic Glaze, Extra Virgin Olive Oil

CAPRESE FLATBREAD

Ripe Tomatoes, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze

CHICKEN POTSTICKERS

Sweet and Spicy Mustard, Ginger Soy Sauce

LUNCH SIZED ENTRÉES

Choice of One

THE LEONARD BURGER

American Cheese, Caramelized Onion, Lettuce, Tomato, Signature Sauce

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans

CHICKEN MADEIRA

Mushrooms, Fontina, Mary's Potatoes, Asparagus

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

SPAGHETTI & HOUSE-MADE MEATBALLS

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

FLATBREAD & SALAD COMBO

Choose one: Plain Ol' House, Caesar Pesto, Chopped Wedge Choose one: Italian Sausage & Ricotta Dolce, Caprese, Carne Asada, Roasted Vegetable & Goat Cheese

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

Mary's Potatoes, Roasted Vegetables

SOY GINGER SALMON

Wasabi-Buttered Potatoes, Asian Slaw

DESSERT

Choice of One

TRUFFLE OF THE MONTH
WHITE CHOCOLATE TRUFFLE
DARK CHOCOLATE TRUFFLE

\$25 Pre-Fixe Menu excludes Tax and Gratuity





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Enjoy one glass of Cooper's Hawk White or Cooper's Hawk Red wine with your meal

APPETIZER

Choice of One

ROASTED BEETS & GOAT CHEESE

Arugula, Candied Walnuts, Balsamic Glaze, Extra Virgin Olive Oil

CAPRESE FLATBREAD

Ripe Tomatoes, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze

CHICKEN POTSTICKERS

Sweet and Spicy Mustard, Ginger Soy Sauce

MAIN COURSE

Choice of One Entrée

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans

SPAGHETTI & HOUSE-MADE MEATBALLS

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

JAMBALAYA

Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

Mary's Potatoes, Roasted Vegetables

DESSERT

Choice of One

S'MORE BUDINO

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

\$35 Pre-Fixe Menu excludes Tax and Gratuity

