

# **DECEMBER 2 - DECEMBER 15**



### REAL SEAFOOD COMPANY

#### **\$36 MENU**

(Tax & Gratuity Not Included)

## **Appetizers**

Please select one of the following:
OVEN ROASTED BRUSSELS SPROUTS bacon / balsamic vinegar STUFFED MUSHROOM CAPS chicken & pecan stuffing

#### Entrée

Please select one of the following: MISO GLAZED CHILEAN SEABASS ginger-soy / wasabi / white rice / baby bok choy

PARMESAN ENCRUSTED LEMON SOLE garlic mashed potato / asparagus / lemon-caper beurre blanc

> PETITE FILET MIGNON & LOBSTER TAIL mushroom & white truffle cous cous

MAINE LOBSTER THERMIDOR butternut squash risotto / steamed asparagus

#### **Dessert**

Please select one of the following: PUMPKIN CREME BRULEE KEY LIME PIE

## ADD A BOTTLE OF WINE FOR ONLY \$30!

Whitehaven Sauvignon Blanc OR Chateau Souverain Merlot



LINGA porterwright

\$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship