

# Three Course Dinner Menu \$36 Per Person

plus tax & gratuity

## **CHOICE OF FIRST COURSE**

**Caesar Salad** 

Sweet gem lettuce, parmesan, herb garlic croutons, Caesar dressing

## **Lobster Bisque**

croutons, lobster chucks, cream, fennels

#### **CHOICE OF ENTRÉE**

12oz. **Prime New York Strip** with steamed asparagus

Half Chicken with pomme puree, spinach, sherry chicken jus

8oz. Grilled Mahi Mahi with steamed asparagus

# **Chef's Enhancement**

\$46 Per Person

#### **SURF 'N TURF**

6oz Grilled Filet Mignon & New Orleans Shrimp

with steamed asparagus

#### **CHOICE OF DESSERT**

Classic Vanilla Bean Crème Brûlée

Seven Layer Chocolate Cake with raspberry coulis



#DineWithPurpose \$1<sup>90</sup> From Every Meal Sold Goes Towards The Sizzle SWFL FGCU Food & Beverage Scholarship

