

HOPE FOR HOSPITALITY



RESTAURANT WEEK

SWFL | NOV. 29TH - DEC. 13TH

THREE-COURSE DINNER

\$39 PER PERSON

(Does not include tax & gratuity)

FIRST COURSE SELECTION

MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

BURRATA RAVIOLI

Truffle Brown Butter Sauce, Arugula, Red Bell Peppers, Yellow Pear Tomatoes

NUT & BERRY SALAD

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

SPINACH & GORGONZOLA SALAD

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Warm Smoked Bacon Balsamic Dressing

CAESAR

Romaine, Grana Padana Cheese, Croûtons, Anchovy

SECOND COURSE SELECTION

JUMBO DAY BOAT SCALLOPS *(Add another Scallop for \$10)*

Two Jumbo Scallops, Carrot Whipped Mashed, Asparagus, Lemon Beurre Blanc

CRISPY LEMON AND PARMESAN SOLE

Carrot Whipped Mashed, Broccolini, Lemon Beurre Blanc

MISO-SAKE ROASTED SEA BASS *(For full portion, add \$15)*

4 oz. Sea Bass Filet, Miso-Sake Marinade, Whipped Carrot & Potato Mashed, Asparagus, Lemon Beurre Blanc

FLAT IRON STEAK

10 oz. Flat Iron Whipped Carrot and Potato Mashed, Green Beans, Wild Mushroom Marsala Sauce

COCONUT, GINGER AND LEMON GRASS ENCRUSTED SNAPPER *(For full portion, add \$15)*

4 oz. Snapper, Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables, Sweet and Spicy Thai Chili Peanut Sauce

JUMBO PRAWNS *(For full portion, add \$15)*

Two Jumbo Prawns, Jasmine Rice Cake, Stir Fry Vegetables, Sweet and Spicy Thai Chili Peanut Sauce

CHEF'S SELECTIONS \$50

NY STRIP

10 oz. Strip, Whipped Carrot & Potato Mashed, Asparagus, Peppercorn Au Poirve

PAELLA

Clams, Mussels, Shrimp, Scallops, Medallions of Fish, Saffron Rice, Grilled Vegetables

DESSERT SELECTION

BRÛLÉE KEY LIME PIE

Crisp Caramelized Sugar Crust, Fresh Berries, Raspberry Coulis, Whipped Cream

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Fresh Berries

BELGIUM CHOCOLATE MOUSSE

With Whipped Cream, Fresh Berries, Raspberry Coulis



#Dinewithpurpose
\$1 from every meal sold goes
towards the FGCU scholarship