



SIZZLE SWFL

RESTAURANT WEEK

September 9-29, 2021

THREE-COURSE DINNER

\$39 PER PERSON

Beverages, Gratuity + Tax not included | Choice of one dish from each course

FIRST COURSE SELECTION

MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

CALAMARI

Ginger-Lime & Marinara Sauces

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

SEAFOOD RISOTTO

Gulf Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese

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, 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 \$59 *(Choose one entrée)*

NY STRIP

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

LOBSTER TAIL

Warm Water Tail, Cheese Risotto, Asparagus, drawn Butter

DESSERT SELECTION

CHEESECAKE

Fresh Berries, Raspberry Coulis, Whipped Cream

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Fresh Berries

BELGIUM CHOCOLATE MOUSSE

Whipped Cream, Fresh Berries, Raspberry Coulis