



First Course

Tomato-Basil Soup

Artisanal Greens

Classic Herb Vinaigrette

Caesar Salad

White Balsamic Caesar Vinaigrette

Entrees

Pan-Seared Scottish Salmon Filet

Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes

Sliced Hanging Tender Steak

Naples Best Fries

Red Wine Demi-Glace

Grilled Chicken Breast

Zucchini Fritters ~ Spicy Tomato Sauce, Caponata

Vegetable Plate

Goat Cheese Ratatouille Tart, Grilled Japanese Eggplant,

Haricots Verts, Roasted Tomato Vinaigrette

Desserts

Key Lime Tart ~ Sweet Cream

Carrot Cake ~ Cream Cheese Frosting

\$48 per person, plus tax & gratuity