



May 31 - June 13
Three Course Dinner Menu- \$36

Choice of One Starter:

Roasted Tomato & Crab Soup

Steak House Salad

Caesar Salad

Choice of One of Entrée:

8 oz. Filet

The most tender cut of Midwestern beef, broiled expertly to melt-in-your-mouth

Stuffed Chicken Breast

Oven roasted free-range double chicken breast stuffed with garlic herb cheese

Sizzling Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter

(Additional Charge)

16 oz. NY Strip...\$15.95

USDA Prime cut, full bodied, slightly firmer than a ribeye

12 oz. Ribeye...\$15.95

USDA Prime cut, well marbled for peak flavor and deliciously juicy

Entrée Additions (Additional Charge)

Bleu Cheese Crust...\$5

Six Grilled Shrimp...\$15

Horseradish Crust...\$5

Oscar Style...\$15

Truffle Butter Crust...\$6

Choice of One Personal Side Dish:

Creamed Spinach

Garlic Mashed Potatoes

Sweet Potato Casserole (additional charge) ...\$5.00

Dessert:

Cheesecake & Mix Berries

Suggested Wine and Cocktail Pairings:

Terrazas de los Andes "Altos del Plata" Malbec...\$12

Two Oceans Chardonnay...\$10

Nola Mule (feat. Ketel One vodka)...\$14

***No Substitutions Please | Tax & Gratuity Not Included**

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**



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

