

MENU

TIMELESS AN MK EATERY

3-course dinner \$36 per person

FIRST COURSE

CHOICE OF

TIMELESS HOUSE SALAD

spring mix greens, vanilla-cinnamon infused apples,
goat cheese, frosted spiced pecans

SHAVED BRUSSELS & KALE CAESAR

radicchio, imported turkish anchovies,
cured smoked egg yolk, shaved pecorino, crispy
chickpeas

BUFFALO FRIED OYSTERS

malted vinegar slaw, house b&b pickles

SMOKED KUROBUTO PORK RIBS

Sweet Soy Mustard Glaze, Sweet Onion Apple Slaw

SECOND COURSE

CHOICE OF

CHICKEN PICATTA

parmesan-crusted chicken breast, orechiette,
basil pesto, lemon-caper butter sauce

SEAFOOD RISOTTO

rock shrimp, bay scallops, preserved lemon, smoked
tomato-sherry butter, shaved fennel citrus salad

PORK & GRITS

sous vide pork tenderloin, cheddar grits,
guava-habanero glaze, apple-currant mostarda,
tobacco onions

VEAL RAGU W/ PAPPARDELLE

house made pasta, lemon-herbed ricotta,
pickled beech mushrooms

DESSERT

CHOICE OF

KEY LIME PIE

graham crust, cinnamon whipped cream

CHOCOLATE BOURBON CRÈME BRULEE



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



* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.