

Bayside

Seafood Grill & Bar

Naples Restaurant Week, November 29 – December 12, 2018

\$ 36.00 per person

Select one Appetizer, one Entrée, and one Dessert

Appetizer

Prince Edward Island Black Mussels – *Andouille Sausage, Saffron-Tomato & Lobster Broth*

Beet Salad – *Artisanal Greens, Red Onion, Goat Cheese, Balsamic Glaze*

Classic Caesar – *Shaved Asiago Cheese, Croutons*

Soup of the Day

Entrée

Ancho Chile Glazed Salmon – *White Rice, Tomato-Caper-Olive Relish*

10-oz. New York Strip Steak – *Mashed Potatoes, Steamed Broccolini, Demi-Glace*

Chicken Penne – *Pancetta, Asparagus, Shallots, Fresh Tomatoes, Roasted Garlic Cream & Asiago*

Shrimp Skewers – *Lime-Cilantro Aioli, Roasted Vegetables*

Grilled Vegetable Plate – *Grilled Red Onion, Zucchini, Yellow Squash, Asparagus with Parmesan-Crusted Tomato, Olive Oil Drizzle*

Desserts

Royal Scoop Ice Cream

Key Lime Tart

Flourless Chocolate Cake

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

SIZZLE SWFL
RESTAURANT WEEK


GREG NORMAN
AT MIROMAR OUTLETS

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, or blood, or have an immune disorder, you are at greater risk of serious illness from eating raw oysters and should eat oysters fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.