



PRESENTED BY
Mercedes-Benz
of Bonita Springs

Benefiting



HUMANE SOCIETY
— N A P L E S —



3 COURSE MENU \$35 PER PERSON

November 30TH - December 13TH, 2017

FIRST COURSE

SHRIMP COCKTAIL

8 large gulf shrimp with homemade cocktail sauce and lemon

CRISPY GREEN BEANS

with spicy mayo

HUMMUS

homemade carrot ginger, cucumber edamame and roasted beet hummus with crispy poppyseed cracker bread

KALE GUACAMOLE

fresh avocado, tangerine, cilantro, serano chile pepper, flax seeds and lime served with freshly made chips

FRESH MARKET SOUP

choice of today's fresh market soups

PERFECT SUNSET ROLL

tempura fried shrimp and spicy tuna roll with mandarin orange cream cheese. yuzu-white truffle soy

FRESH

mixed green lettuces with garden veggies and farro served with your choice of maytag blue cheese, homemade peppercorn ranch, honey lime, classic french, balsamic vinaigrette, maple-miso or Louie's famous "lemonade" dressing

ORGANIC KALE CAESAR

fresh kale, crisp romaine, raddichio and toasted hemp seed, tossed in a homemade caesar dressing

ANCIENT GRAINS

hemp seed, farro, rye berry, quinoa and spelt with fresh tomato, mandarin oranges, young arugula, feta cheese and pomegranate. Served with a fresh cucumber gazpacho dressing

SPICY TUNA ROLL

fresh chopped tuna, sweet and spicy sauce, green onion and cucumber. spicy yum yum*

SECOND COURSE

GRILLED 6oz. SIRLOIN

served with your choice of side

VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta (there are no pasta noodles in this dish – all vegetables)

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese served with sour cream mashed potatoes and vegetables

PAPPARDELLE BOLOGNESE

fresh pappardelle pasta in a traditional beef and tomato sauce with fresh oregano, basil and cheese (ground turkey available on request)

FLORIDA PINKS

15 jumbo shrimp hand battered Served with homemade cocktail sauce and your choice of side

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with king crab, popcorn shrimp and lobster, sweet and spicy sauce and "lo cal" béarnaise Served with mashed potatoes and vegetables*

TACOS

(3) with your choice of hard shell, flour tortilla, or fresh lettuce leaves served with organic vegetable slaw, pickled red onion, citrus sour cream and 4 exceptional salsas

Pulled beef | mahi mahi | chicken

THIRD COURSE

COCONUT CHEESECAKE

with Fresh Strawberries and Chocolate Sauce

ASSORTED GELATOS

3 Scoops Of Homemade Gelato Made By Our Pastry Chef, Samantha

UPGRADE

Choose one of these entrees for an additional \$10.00

GRILLED 7OZ. FILET

served with your choice of side

GRILLED SWORDFISH

served with your choice of side

PEPPERCORN SEARED TUNA

with roasted tomatoes, redskin potatoes, mango and green beans, lemongrass dressing

MAHI MAC

macadamia encrusted mahi mahi with roasted vegetables, brown sugar-dijon dressing and petite greens

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. Choose one menu item from each course. No substitutions. Beverages and alcohol not included. No take out. Cannot be combined with any other discounts or promotions. YABBA Restaurant Week 2017 Menu.