



**\$39**  
Per Person

**STARTER**

BURRATA & TOMATO SALAD  
BASIL WRAPPED SHRIMP  
CHORIZO MUSHROOM CAPS

LOBSTER BISQUE  
MUSHROOM CALAMARI V  
ALBONDIGAS- LAMB & BEEF MEATBALLS

ADD A COURSE \$10

MARINATED LAMB SKEWERS, QUINOA TABBOULEH  
SEARED SCALLOPS, MANGO SALSA & COCONUT PESTO  
TUNA TARTARE  
AGED BELLOTA IBERICO HAM

**MAIN**

LAMORAGA SEAFOOD PAELLA  
SHORT RIB BOLOGNESE FETTUCCHINE  
HANGER STEAK, BRUSSLES SPROUTS & FRENCH FRIES  
TRUFFLE PASTA, BEYOND\* SAUSAGE & MUSHROOMS V  
HOGFISH, POLENTA CAKES, VEGETABLES & LOBSTER SAUCE

UPGRADE YOUR ENTRÉE \$12

CHILLEAN SEABASS, CAULIFLOWER POTATO MASH, MUSHROOMS & BOK CHOY  
SEA SCALLOPS, ROASTED TOMATO RISOTTO & ASPARAGUS  
DUROC PORK CHOP, FINGERLING POTATOES, HARICOT VERT & RUM DEMI GLAZE  
BRAISED SHORT RIBS, MASHED POTATOES VEGETABLE OF THE DAY  
NY STRIP STEAK "OSCAR", ASPARAGUS, FRENCH FRIES, CRAB MEAT & HOLLANDAISE

**DESSERT**

CHOCOLATE GANACHE CAKE V  
CHOCOLATE LAVA CAKE, VANILLA ICE CREAM

KEY LIME TARTE  
CHEESECAKE, VIOLET ICE CREAM



When you dine out during Hope For Hospitality, you're supporting local restaurants in our community in the wake the most devastating year in the restaurant industry.



**#HopeForHospitality**  
\$1.00 From Every Meal Sold Goes To The FGCU's School of Entrepreneurship