

The Bay House

Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Creamy Corn & Crab Bisque

Charred corn and crab garnish

Tuna/Watermelon Poke

Citrus soy, toasted sesame, pickled ginger, cucumber & carrot, rice crackers

Sauteed Calamari Southern Style

Tomato caper white wine sauce

Caesar Salad

Romaine, herbed croutons, shaved parmesan, creamy garlic dressing, white anchovy

Farmer Salad +\$5

Celebrating the bounty of our local farmer friends

Half Dozen Fried or Raw Oysters + \$10

Shrimp or Blue Crab Cocktail +\$10

SECOND COURSE

Pan Seared Scottish Salmon

Sweet potato puree, roasted asparagus, mango salsa

Prime Churrasco Steak

Salt and pepper fries, rocket salad, chimichurri

Mediterranean Herb and Lemon Branzino

Lemon risotto, baby carrots, lemon butter sauce

Veal scaloppine Piccata

Angel hair pasta, broccolini, lemon white wine and caper sauce

Braised Lamb Shank

Parsnip puree, baby pattypan squash, cabernet mushroom demi

Lobster Frites +\$10

One lobster tail split and grilled with herb butter, salt and pepper frites, rocket salad, béarnaise sauce

Nightly Fish Special +\$10

THIRD COURSE

Bay House Key Lime Pie

Graham cracker crust, whipped cream

Chocolate Berry Cake

Beignets +\$5

3 New Orleans style French doughnuts, tossed in cinnamon and sugar, served with chocolate and caramel sauce



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.