

SIZZLE SWFL

RESTAURANT WEEK

MAY 30TH- JUNE 12TH



THE CATCH

OF THE PELICAN

3-course dinner \$36++ per person

— Enjoy 50% off bottles of wine —

FIRST

choice of

Lobster Bisque
fennel foam

Burrata Caprese

baby heirloom tomato, aged balsamic
avocado crouton, micro basil

Tuscan Kale Salad

lemon, garlic, pecorino, crunchy crouton

SECOND

choice of

10 oz Grilled Filet

crispy shallot, charred market vegetable
pomme puree w/ whole grain mustard, shallot-thyme jus

Mediterranean Spiced Black Grouper

ancient grain, harissa buree blanc, wilted baby kale

Miso Glazed Cauliflower Steak

shitake mushroom, bok choy, tempura eggplant

DESSERT

choice of

Chocolate Profiteroles

vanilla cream, chocolate espresso ganache

Blueberry-Citrus Frangipane Tart

vanilla crust, almond cream, citrus zest

*vegan and vegetarian options available - please ask your server.



GREGNORMAN
AT MIROMAR OUTLETS



#DineWithPurpose
\$1⁰⁰ From Every Meal Sold
Goes Towards The FGCU Scholarship