

## CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM



## STARTERS

- Pretzel Crusted Chicken Satay with Solo Chef Honey Mustard
- House Made Tortilla Chips with Gulf Shrimp and Avocado Salsa
- Marinated Calamari with Fennel, Peppadew Peppers and Florida Orange
- Grilled Chicken Wings with Garlic, Lemon and Thyme
- Spinach Bread with Mozzarella and Parmesan Reggiano
- Smoked Gouda and Blue Crab Fondue with Jumbo Soft Pretzels
- Empanadas with Spicy Pork, Spinach, Caramelized Onion and Queso Fresco
- Grilled Tuscan Bread with Chevre Goat Cheese and Sweet Tomato - Pepper "Jam"

## SALADS

- Watermelon and Goat Cheese with Fresh Basil and Yuzu Vinaigrette
- Solo Chef Caesar with Everything Croutons, Peppadew Peppers and Shaved Parmesan
- Roasted Beet, Watercress and Florida Orange with Maytag Blue Cheese
- Tomato, Cucumber and Red Onion with Oregano and Extra Virgin Olive Oil
- Shredded Savoy Cabbage with Tamari, Toasted Sesame, Carrot and Edamame
- Bibb Lettuce BLT with Apple Wood Smoked Bacon, Shaved Red Onion and Buttermilk Ranch
- Mixed Greens with Artichoke Hearts, Cherry Tomatoes and Oil Cured Olives

## SLIDERS

- Herb Brined Turkey Breast with Granny Smith Apples, Cranberry Mayonnaise and Gruyere Cheese
- Cuban Roast Pork with Grainy Mustard and Swiss Cheese
- Mesquite Smoked Ribeye with Sharp Cheddar, Tomato "Jam", Fresh Thyme - Horseradish
- Tarragon Chicken Salad with Smoked Almonds, Apples and Celery
- Grilled Eggplant and Roasted Red Pepper with Arugula, Fresh Mozzarella and Olive Tapenade
- Blue Crab BLT with Smokey Tomato Mayonnaise and Nueski Bacon
- Cheese Burger with House Made Pickles and Cheddar Cheese



A PERSONAL CULINARY EXPERIENCE

#### CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM

## MAIN COURSES

Ritz Cracker Crusted Black Grouper with Solo Chef Tartar Sauce

Coriander and Black Pepper Crusted Wild Salmon  
with Tomato-Fennel Chutney

Grilled Grouper Tacos with Avocado, Cilantro and Lime

Grilled Paillard of Chicken Breast with Arugula, Orange,  
Oil Cured Olives and Fennel

BBQ Glazed Pork Spare Ribs

Skirt Steak Tacos with Avocado, Cilantro and Lime

Fresh Herb Marinated Lamb Chops with Chimichurri

BBQ Glazed Beef Brisket with Caramelized Pearl Onions

Char Grilled Prime Ribeye Steaks with Roasted Shittake  
Mushrooms and Fresh Thyme Jus

## SIDES

Smokey Tomato Slaw

Char Grilled Romaine Hearts with Caramelized Onions Blue  
Cheese and Bacon

Chickpea Salad with Pickled Vegetables and Fresh Herbs

Grilled Jumbo Asparagus with Shaved Parmesan and Extra  
Virgin Olive Oil

Green Bean Salad with New Potatoes and Shaved Red Onion

Char Grilled Farmers Market Vegetables

Sweet Corn on the Cob

Orecchiette with Broccoli Rabe and Caramelized Garlic

Mac n' Cheese with Aged Cheddar and Ritz Cracker Crust

Red Bliss Potato Salad with Fresh Dill

Potato Gnocchi with Slow Roasted Tomatoes, Sweet Corn and  
Fresh Basil

Texas Style Red Onion Rings

Selection of House Made Potato Chips