

# The Pewter Mug <sup>41</sup>

A Naples Tradition Since 1970



## ***Pewter Mug Dinner Menu***

### ***May 4th***

#### ***Appetizer's***

***Braised Escargot***  
\$12

***Half Dozen  
Cocktail Shrimp***  
\$15

***Blackened Shrimp***  
\$11

***Half Dozen  
COCONUT Shrimp***  
\$15

***Loaded Potato Skins***  
\$9

***\$23 Roasted Half Chicken W/Rosemary Mango  
Glaze***

***\$32 Maple Leaf Farms Half Duck/With mango chutney and Raspberry  
Glaze***

***\$28 Baby Back Ribs /Slow Braised and finished BBQ Sauce***

***\$23 Braised Beef Stroganoff/ Over Fettuccini***

***\$25 Grilled Topsy Salmon / Finished with  
Teriyaki bourbon glaze***

***\$25 Stuffed Sole W/Crab and Scallops Finished Lemon Butter***

***\$22 Fish and Chips /North Atlantic COD  
Beer Batter with Pub Steak Fries***

***\$26 Shrimp and Scallop Alfredo /Over Fettuccini***

***\$26 Coconut Shrimp /With Orange Marmalade***

***\$26 14oz Pork Chop Bone In W/Caribbean Glaze)***

***\$38 16oz Ribeye (Certified Angus Beef )***

***\$35 12oz New York Strip (Iowa P Establishment 8)***

***\$28 6oz Filet ( Iowa P Establishment 8)***

***\$40 10oz Filet ( Iowa P Establishment 8)***

***\$26 10oz Prime Rib***

***\$32 12 oz Prime Rib***

***\$23 Add Lobster Tail***

***\$42 16 oz Prime Rib***

#### ***Sides***

***Broccoli, Mushrooms, Onions, Baked Potato,  
Sweet Potato, Au Gratin Potato, Steak Fries, Spinach***



***\$20 French Dip /With Salad Bar or Salad***  
***\$20 Mug Burger /With Salad Bar or Salad***

## ***Salad Choices***

***Beet Salad with Mandarin orange  
Mixed greens Feta or Blue Cheese Crumbles  
Finished with Fig Glaze  
And Balsamic Dressing (on the side)***

***Mixed Green House Salad with  
Choice of Dressing***

***Caesar Salad with Croutons and  
Aged Parmesan Cheese***

***Loaded House With Egg , Bacon, Roasted  
Peppers and Blue Cheese Crumbles Choice of  
Dressing***