

# LO LA 41° Naples

## FLAVORS OF THE 5TH MENU

THREE-COURSE DINNER

\$55 PER PERSON *Plus tax and gratuity.*

### FIRST COURSE (choose one)

#### CHOPPED SALAD

romaine, greek olive, marinated feta, pickled pepper, heirloom tomato, chickpea, cucumber, red onion, herb vinaigrette

#### CRAB RANGOON

cream cheese, scallion, sesame oil, serrano sweet chili

#### CHICKEN LETTUCE CUPS 🌶️

boston bibb, garlic, ginger, sweet soy, sesame seed, pickled vegetable, fresno chili, micro cilantro

### ENTRÉE (choose one)

#### KOREAN BEEF BULGOGI 🌶️

egg noodles, chinese broccoli, gochujang, crispy garlic, chili threads

#### \*GRILLED SALMON LO MEIN

water chestnuts, snow peas, broccoli, carrot, bell pepper, sorrel

#### \*THE LOLA BURGER

cabot cheddar cheese, red onion compote, foie gras sauce, english muffin

### DESSERT (choose one)

#### TRES LECHES

3 milk cake, spiced caramel sauce, strawberry

#### PRETZEL PARFAIT

chocolate pretzel crunch, whipped mascarpone, dulce de leche



**\$1 FROM THIS MEAL  
DIRECTLY BENEFITS  
BEVERLY'S ANGELS**

FLAVORS of 5<sup>th</sup>  
July 14 – August 28, 2025

#### THE FINE PRINT

\*Consuming raw or undercooked seafood may increase your risk of food borne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.  
No other discounts apply to the Early Dining Menu.