

New Year's Eve

menu

Appetizers

Crab Cakes 16

Served with a chipotle aioli

Fried Oysters 16

Served over spinach, artichoke and garlic toast points

Fried Calamari 16

Seasoned with orange pepper and served with a spicy marinara

Sesame Crusted Tuna 16

Served over rice noodles and sweet teriyaki sauce

Bruschetta 10

Diced tomatoes, fresh mozzarella cheese, garlic, basil, olive oil and balsamic glaze drizzle. Served on toasted crostini

Seafood de Jonghe 16

Three shrimp & three escargot in garlic butter sauce topped with breadcrumbs and served with garlic bread

Salads

Apple Walnut 25

Apples, candied walnuts, dried cranberries, bleu cheese and your choice of chicken or steak

Cobb 25

Bleu cheese, hardboiled egg, bacon, tomato, onion, cucumber, avocado and your choice of chicken or steak.

All meals served with soup or salad and warm bread

Entrées

All entrées are accompanied by warm bread and your choice of soup or salad

STEAKS

Filet Mignon* 43
Grilled with a demi-glaze.
Served with garlic mashed potatoes and fresh vegetables

Rib Eye* 37
Grilled with a demi-glaze.
Served with garlic mashed potatoes and fresh vegetables

New York Strip* 37
Grilled with a demi-glaze.
Served with garlic mashed potatoes and fresh vegetables

Rack of Lamb 48
Served with sauteed brussels sprouts, bacon, onions, and mashed potatoes. Accompanied by a balsamic reduction

SEAFOOD

Trio Salmon 27
Sautéed with garlic, onion, ginger, cherry wine, butter and white chocolate, served with bleu cheese mashed potato and vegetables

Blackened Salmon 27
Cajun seasoned filet served with a mango salsa, jasmine rice and vegetables

Chicken Marsala 25
Sautéed with garlic mushrooms, marsala wine, demi-glaze cream. Served with garlic mashed potatoes and vegetables

Twin Lobster 58
Served with drawn butter, vegetables and choice of potato

**Add a lobster tail 20 (while supplies last)*

PASTA

Shrimp & Scallops Au Gratin 27
Sautéed with roasted garlic, prosciutto, mushrooms, sweet peas, alfredo sauce, penne pasta and melted mozzarella cheese

Tenderloin Tips 28
Sautéed with roasted garlic, fettuccini, mushrooms, sundried tomatoes, pine nuts, spinach, demi-glaze and feta cheese

Steak Marinara 27
Fettuccini, onion, mushrooms in our home-made tomato basil sauce topped with a carved new york strip and parmesan cheese