

New Years Eve Menu

Appetizers

Shrimp Cocktail

4 Jumbo gulf shrimp served with a zesty tomato sauce

16

Crabcake

Jumbo lump crabcake with Dijon aioli, frissee and corn relish

16

Saffron Arancini

Italian rice balls centered with mozzarella finished with red sauce

15

Burrata Brushetta Crostini

Tomato chutney, lemon, honey, basil and pine nuts

13

Meatballs

Special steak blend, spices and fresh herbs served with crostini and ricotta cheese

15

First Course

Onion Soup Gratinee

Caramelized onions, savory broth, melted provolone cheese and croutons

9

Crab Bisque

9

Roasted Beet Goat Cheese Salad

Avocado, arugula, beets, goat cheese, toasted walnuts served
with a lemon-honey vinaigrette

13

Grilled Caesar Salad

Grilled hearts of romaine tossed with a Caesar emulsion and crostini

10

Chef Salad

Mixed chicories with vegetable garnishes

6

Entrée

Pistachio Crusted Rack of Lamb

Served with greens, balsamic reduction and roasted fingerling potatoes

45

Filet Mignon

8oz Center cut finished with demi glace served with white cheddar whipped potato and roasted asparagus

48

Angus Strip Steak

Charbroiled Angus beef, white cheddar whipped potato, mushroom fricassee

46

Sea Bass

Pan seared with an Asian glaze and served with coconut jasmine rice and baby bok-choy

45

Seared Scallops

Roasted garlic-parmesan risotto and asparagus

34

Pasta Verde

Semolina Pasta tossed with peas, asparagus tips, spinach and pesto

19

Mediterranean Stuffed Chicken

Boneless breast stuffed with couscous, kalamata olives, feta cheese, sundried tomatoes, garlic and lemon

26

Veal Milanese

Breaded and pan fried, lemon caper sauce, roasted fingerling potato, roasted asparagus

35

Lobster Tail

Main tail seasoned with lemon and olive oil then broiled. Served with roasted fingerling potatoes and roasted asparagus

Single 49 · Double 90

Surf & Turf

Petite filet and Maine tail served with roasted fingerling potatoes and asparagus with a side of lemon and butter

79