

New Year's Eve Menu

2019

THREE
COURSE MEAL
4 PM - 10 PM

\$45*
Per Person

*Includes a Bottle of Our "Wine of the Month" for Every Two People***

FIRST COURSE

Lobster & Crab
Lobster Bisque & Crab Salad Wrap

Shrimp Cocktail
Horseradish Cocktail Sauce

Chicken Satay
*Grilled Chicken Tenderloin on
Orange Quinoa Salad with
Peanut Dipping Sauce*

Celebration Salad
*Romaine and Bibb Lettuce with
Hearts of Palm, Artichoke Hearts,
Teardrop Tomatoes and
Champagne Vinaigrette*

SECOND COURSE

Roast Prime Rib of Beef
10oz. cut, Dry Aged and Slowly Cooked for Full Flavor

Coq Au Vin
*Free Range Chicken Breast Simmered with Red Wine
and Herbs, Bacon, Pearl Onions and Mushrooms*

Oven Roast Stuffed Filet of Salmon
With Shrimp and Crab Filling on Saffron Cream

Surf & Turf
*3oz. Medallion of Beef with Merlot Reduction
and 3oz. Fillet of Halibut, Sundried Tomato
Crust and Tomato Beurre Blanc*

New York Steak
12oz. Steak with a Red Wine Demi and Mushroom Cap

Served with Choice of Saffron Rice, Yukon Gold Creamed Potato or Baked Potato and Asparagus Tips

THIRD COURSE

Chocolate Mousse Cake *with Fresh Raspberries* ♦ Chocolate Drizzled Brandy Snaps *with Strawberry Mousse*
Chocolate Roulade *with Seasonal Berries and Whipped Cream*

Tea or Coffee

Primarily _____
PRIME RIB

Please alert your server to any food allergies or dietary concerns prior to ordering.

Regular Menu Not Available.

*Not including tax or gratuity
**Must be 21 years of age or above