

NEW YEARS

TREBLE MAKERS 2025

First Course served approximately 7:00pm
Select your favorite from each course!

First Course

CAESAR SALAD

Fresh sliced romaine tossed with croutons and caesar dressing topped with parmesan

HOUSE SALAD

Fresh chopped iceberg topped with cucumbers, grape tomatoes, red onions, and house made croutons served with choice of dressing

Second Course

FRENCH ONION SOUP

Caramelized onions in a rich beef broth topped with crostini, Swiss cheese, and chives

NEW ENGLAND CLAM CHOWDER

Creamy chowder full of clams, bacon, celery, onions, and potatoes

Third Course

GREEK DIP

Creamy cheese dip with onions, peppers, artichokes, olives, cucumbers, and feta topped with dill and served with pita bread

CALAMARI

Fresh calamari and peppers hand breaded and fried. Served with a side of marinara.

Fourth Course

LOBSTER MAC AND CHEESE

Butter poached, cold-water Maine lobster tossed with cavatappi pasta, smoked gouda cheese sauce and topped with parmesan

WAGYU MEATBALLS

Wagyu beef mixed with parmesan cheese and sauteed with a Guinness glaze

Fifth Course

CHEESE TORTELLINI

Cheese tortellini tossed in a red wine reduction sauce, fresh garlic, onions, basil, and San Marzano tomatoes. topped with fresh parmesan cheese

BRONZED SNAPPER

Gulf-caught red snapper, pan seared in clarified butter served with squash/zucchini mix

Sixth Course

CHICKEN BRUSCHETTA

Grilled chicken breast topped with mozzarella cheese, house made bruschetta mix, aged balsamic glaze and served with broccoli

ROASTED RACK OF LAMB

Roasted rack of lamb served with a mint chimichurri sauce and scalloped potatoes

Seventh Course

TIRAMISU

Biscotti savoiardi soaked in an espresso and Frangelico mix, layered with mascarpone and cocoa

RASPBERRY PISTACHIO ROLL

Pistachio cake with raspberry coulis and mouseline