
TOPSAIL

Restaurant & Bar

NEW YEARS EVE THREE COURSE MENU

First Course (Choose one)

Thai Coconut Cream Crab Soup

Arugula Salad

strawberries, pickled red onions, toasted almonds, goat cheese, balsamic drizzle

Caesar Salad

crisp romaine lettuce, house made caesar dressing

Lobster Deviled Eggs

Beef Bone Marrow

Crab Stuffed Shrimp

Second Course Entrée Selection

8 oz Sous Vide Filet Mignon *

grilled asparagus & fingerling potatoes, served with garlic butter and demi-glace

Crab Stuffed Flounder

jasmine rice, grilled asparagus, topped with lobster crème broth

Lobster & Grits

lobster crème sauce, bacon, tomatoes, caramelized onions

Main Lobster Plate

two halves - stuffed with crab, smashed potatoes and vegetable medley

Sous Vide Duck Breast

red wine reduction sauce, smashed potatoes, roasted baby carrots and caramelized onions

Third Course

Select Desserts

www.TopsailMtPleasant.com

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.