

# New Year's Eve - December 31, 2024

## First Course

Choice of:

**Spinach & Cheese Ravioli**  
Pink Plum Tomato Sauce, with  
Sautéed Garlic Spinach & Shaved Parmesan

**Eggplant Rollatini**  
Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses,  
Marinara Sauce & Melted Parmesan

**\*Classic Jumbo Shrimp Cocktail**  
Homemade Cocktail Sauce

**Spring Roll**  
Vegetable Filled and a Sweet Thai Chili Dipping Sauce

**Holiday Pasta**  
Rigatoni Pasta, Braised Beef Short Rib Ragu & Shaved Parmesan

**\*Steamed Chicken & Lemon Grass Dumplings**  
Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce

**Crispy Fried Calamari**  
Three Sauces - Sweet Thai Chili, Marinara & a New Orleans Bayou

**\*Lobster Pot**  
Lots of Delicious De-Shelled Butter Poached Maine Lobster Claw & Knuckle Meat (addtl. 15 per person)

## Second Course

Choice of:

**Winter Wonderland Salad**  
Mesculin Greens, Caramelized Pecans, Crumbled Bleu Cheese, Sliced Pear and Balsamic Vinaigrette

**Caesar Style Salad**  
Garlic Croutons & Shaved Romano Cheese

**Wedge Salad**  
Iceberg Lettuce, Bleu Cheese, Bacon & Aged Balsamic Drizzle

**Baby New Year Cream of Tomato Soup**  
Jumbo Grilled Cheese Crouton

## The Entree's

Choice of:

**Half a French Roasted Duck Breast**  
Long Grain Wild Rice, Raspberry & Apricot Glaze

**\*Chicken Madeira**  
Breaded Chicken Breast, Sautéed Mushrooms, Spinach, Madeira Wine,  
Melted Fontina Cheese, over Linguine

**\*Seared Diver Sea Scallops**  
Sautéed Lemon, Butter & White Wine and an Asparagus Risotto

**\*Pan Roasted Filet of Scottish Salmon**  
Fresh Steamed Asparagus & a Classic Beurre Blanc Sauce

**\*Jumbo Lump Crabmeat Stuffed Shrimp**  
Lemon Parmesan Risotto

**\*Sesame Crusted Ahi Tuna**  
Jasmine Rice, Asian Vegetable Slaw & Teriyaki Ginger Sauce

**\*Grilled Iberian Pork Chop**  
Homemade Carmelized Apple & Cinnamon Compote

**\*Braised Bone-In Beef Short Rib**  
Homemade Red Wine Bordelaise Reduction & Mashed Potatoes

**\*8 oz. Grilled Filet Mignon**  
Homemade Red Wine Bordelaise Reduction & Mashed Potatoes (addtl. 15 per person)

**\*7 oz. Broiled South African Lobster Tail**  
Meunière Butter (addtl. 20 per person)

**\*Classic Surf & Turf**  
7 oz. Broiled South African Lobster Tail & 8 oz. Grilled Filet Mignon (addtl. 30 per person)

\*These Items will be cooked to your liking consuming raw or undercooked meats fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts or tree nuts. If you have a food allergy, please notify your server.



Auld Lang Syne Desserts

One Hundred Thirty Dollars  
Per Person  
Plus Tax & 20% Gratuity  
All Beverages Additional

