

New Year's Eve
2024



First Seating

First Course

Eggplant Rollatini - Stuffed with Ricotta & Mozzarella Cheeses,
Marinara Sauce & Melted Parmesan 20

*Classic Jumbo Shrimp Cocktail - Homemade Cocktail Sauce 26

*Lobster Pot

Lots of Delicious De-Shelled Butter Poached Maine
Lobster Claw & Knuckle Meat 40

Spring Roll

Vegetable Filled and a Sweet Thai Chili Dipping Sauce 18

Crispy Fried Calamari

Three Sauces - Sweet Thai Chili, Marinara & a New Orleans Bayou 20

Holiday Pasta - Rigatoni Pasta, Braised Beef Short Rib Ragu & Shaved Parmesan 20

*Steamed Chicken & Lemon Grass Dumplings

Seaweed Salad, Wasabi & A Ginger Soy Dipping Sauce 20

Baby New Year Cream of Tomato Soup - Jumbo Grilled Cheese Crouton 16

Winter Wonderland Salad

Mesculin Greens, Caramelized Pecans, Crumbled Bleu Cheese,
Sliced Pear and Balsamic Vinaigrette 20

Wedge Salad

Iceberg Lettuce, Bleu Cheese, Bacon & Aged Balsamic Drizzle 20

Caesar Style Salad

Hearts of Romaine, Garlic Croutons & Shaved Romano Cheese 20

Entreés

*Half a French Roasted Duck Breast

Long Grain Wild Rice, Raspberry & Apricot Glaze 48

*Chicken Madeira

Breaded Chicken Breast, Sautéed Mushrooms, Spinach, Madeira Wine,
Melted Fontina Cheese, over Linguine 44

*Grilled Iberian Pork Chop - Homemade Carmelized Apple & Cinnamon Compote 48

Braised Bone-In Beef Short Rib - Homemade Red Wine Bordelaise Reduction & Mashed Potatoes 48

*8 oz. Grilled Filet Mignon - Homemade Red Wine Bordelaise Reduction & Mashed Potatoes 66

*Seared Diver Sea Scallops - Sautéed Lemon, Butter & White Wine and an Asparagus Risotto 52

*Pan Roasted Filet of Scottish Salmon - Fresh Steamed Asparagus & a Classic Beurre Blanc Sauce 46

*Jumbo Lump Crabmeat Stuffed Shrimp - Lemon Parmesan Risotto 52

*Sesame Crusted Ahi Tuna - Jasmine Rice, Asian Vegetable Slaw & Teriyaki Ginger Sauce 48

*Classic Surf & Turf - 7 oz. Broiled South African Lobster Tail & 8 oz. Grilled Filet Mignon 130

*7 oz. Broiled South African Lobster Tail - Meunière Butter 80



Special New Year's Eve Sweets 16

Coffee or Tea 6 - Espresso 8 Cappuccino 10

\$35 plate sharing charge ~ 20% gratuity added to all checks

*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.