

New Year's Eve - December 31, 2022

Choice of:

First Course

*Twin Maryland Lump Crab Cakes

Sweet Roasted Red Pepper Aioli

Lobster Pot

De-Shelled Maine Lobster Claw & Knuckle Meat & Lots of Butter (addtl. 10 per person)

*Jumbo Gulf Shrimp Cocktail

Homemade Cocktail Sauce

Holiday Pasta

Rigatoni Pasta, Braised Beef Short Rib Ragu & Shaved Parmesan

Steamed Chicken & Lemon Grass Dumplings

Wasabi & Soy Sauce

Crispy Fried Calamari

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



Choice of:

Second Course

Winter Wonderland Salad

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

Caesar Style Salad

Garlic Croutons & Shaved Romano Cheese

Beet Salad

Fried Goat Cheese, Mesculin Greens, Cherry Tomatoes, Red Onions, Roasted Pumpkin Seeds & Balsamic Vinaigrette

Baby New Year Cream of Tomato Soup

Mini Grilled Cheese Croutons



Choice of:

The Entrees

Half a French Roasted Duck Breast

Long Grain Wild Rice, Raspberry & Apricot Glaze

*Chicken Francese

Sautéed Chicken Breast, Lemon, Butter, White Wine

*Pan Roasted Filet of Scottish Salmon

Diced Lobster Sauce

*Three Crabmeat Stuffed Jumbo Gulf Shrimp

Lemon Parmesan Couscous

Sesame Crusted Ahi Tuna

Jasmine Rice, Asian Vegetable Slaw & Teriyaki Ginger Sauce

*14 oz. Long Bone Veal Chop

Sautéed Artichoke, Capers, Lemon, Butter and White Wine

*Braised Bone-In Beef Short Rib

Bordelaise & Mashed Potatoes

*8 oz. Filet Mignon

Bordelaise & Mashed Potatoes

(addtl. 15 per person)

* Classic Surf & Turf

7 oz. South African Lobster Tail & 8 oz. Filet Mignon

(addtl. 30 per person)

*7 oz. South African Lobster Tail

Meunière Butter

(addtl. 20 per person)



Champagne Toast

Auld Lang Syne Dessert
Coffee or Tea

Music by DJ Gary
Hats, Horns & Noise Makers
Top Shelf Open Bar
Champagne & Wine

One Hundred Fifty -five Dollars Per Person ~ Plus Tax & 20% Gratuity