

NEW YEAR'S EVE 2018

THREE-COURSE MENU

Welcome Bubbles

APPETIZERS

Choice of one

- Coconut Shrimp** sweet coconut, key lime sauce
- Oysters Rockefeller** gulf oysters, creamed spinach, hollandaise
- Crispy Artichoke Hearts** fried baby artichoke hearts, zesty aioli
- Steak Tartare** hand-chopped filet mignon served raw with garlic butter crostini, white truffle oil and chef's blend of micro greens
- Stone Crab Claws** ½ lb served chilled with mustard sauce or steamed with drawn butter *Limited availability and additional +\$25*

SOUPS & SALADS

Choice of one

- Classic Caesar** chopped hearts of romaine tossed with garlic croutons, grated parmesan and caesar dressing
- Pelican House Salad** seasonal greens, roma tomato, spiral carrots, cucumber, house-made croutons, choice of dressing
- Tampa Bay Seafood Chowder**

ENTRÉES

Choice of one | Served with fingerling potatoes and seasonal vegetables

- Stuffed Gulf Grouper** jumbo crab, basil garlic beurre blanc 65
- Roasted Prime Rib** slow roasted for tenderness, served with horseradish cream sauce 65
- Filet Mignon** tender charbroiled filet, onion marmalade 70
- Lobster Tail** 14oz broiled cold water lobster, served with drawn butter 85
- Half Roasted Chicken** herb au jus 60
- Pistachio Crusted Scallops** parsnip puree, blood orange segments, blood orange sauce 68
- Stone Crab** 1 ½ lb served chilled with mustard sauce or steamed with drawn butter *Limited availability* 85

DESSERTS

Additional Charge

- Vanilla Bean Crème Brûlée** 10
- House Key Lime Pie** 10
- Molten Chocolate Lava Cake** 10

General Manager *Robert Johnson* / Executive Chef *Josue Torres*



WHITE WINE

Sparkling

	Split	gls	btl
William Wycliff Brut, California		9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10		
Korbel Split, Brut, California	12		
Domaine Chandon Brut Rosé Split, California	13		
La Marca Prosecco, Italy		34	
Chandon Brut 'Classic', California		56	
Veuve Clicquot 'Yellow Label', Reims France		105	
Dom Perignon, France		280	
Louis Roederer, Cristal, France		390	

Pinot Grigio

	6oz	9oz	btl
Canyon Road, California	9	13	34
Ecco Domani, delle Venezie, Italy	10	14	38
J Vineyards, California	12	17	44
Santa Margherita, Valdadige, Veneto, Italy			54

Sauvignon Blanc

	6oz	9oz	btl
Canyon Road, California	9	13	34
Oyster Bay, Marlborough New Zealand	10	14	38
Matanzas Creek, Sonoma	12	17	44
Cloudy Bay, Marlborough New Zealand			80

Chardonnay

	6oz	9oz	btl
Canyon Road, California	9	13	34
Kendall Jackson 'Vintner's Reserve', California	11	16	42
La Crema, Monterey, California	12	17	44
Mer Soleil Reserve, Santa Lucia Highlands			58
Cakebread, Napa Valley			90

Other White Varietals

	6oz	9oz	btl
Canyon Road, White Zinfandel, California	9	13	34
Mirassou, Moscato, California	9	13	34
Chateau Ste., Michelle, Riesling, Washington	10	14	38

COCKTAILS

Local Favorites

Smoked Old Fashioned Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 13

Blue Spruce St. George Gin, Blueberries, Basil, Lemon Juice, Agave 12

Smoked Cinn Fashioned Bulleit Rye Bourbon, Cinnamon Simple Syrup, Luxardo Liqueur and Orange Bitters 13

The Blue Lagoon Patron Silver, Triple Sec, Pineapple Juice, Lemon Juice, Blue Curacao 13

Blood Orange Bubbly Absolut Mandarin Vodka, Blood Orange Puree, Triple Sec, and Orange Juice topped with bubbly 10

Coconut Lemonade Rum Haven Coconut Rum, Simple Syrup, fresh Lemon Juice 10

Old Flames

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

RED WINE

Rosé

	6oz	9oz	btl
Sophia Coppola Rosé, Monterey	10	14	38
Meiomi, California	12	17	44

Pinot Noir

	6oz	9oz	btl
Francis Ford Coppola Votre Sante, Sonoma	10	14	38
La Crema, Sonoma Coast	12	17	44
MacMurray Ranch, Central Coast, California	13	18	48
Siduri, Willamette Valley, Oregon			60
Goldeneye, Anderson Valley, California			95

Merlot

	6oz	9oz	btl
Canyon Road, California	9	13	34
Silver Palm, Sonoma	11	16	42
Stag's Leap, California			84

Cabernet

	6oz	9oz	btl
Canyon Road, California	9	13	34
Louis Martini, California	11	16	42
Arrowood, Sonoma	14	20	52
Justin, Paso Robles, California	16	23	60
Decoy by Duckhorn, Sonoma			75
Freemark Abbey, Napa Valley			95
Silver Oak, Alexander Valley			165

Other Red Varietals

	6oz	9oz	btl
Apothic Wines 'Winemaker's Blend', California	9	13	34
Gascon Malbec, Mendoza, Argentina	9	13	34
Edmeades Zinfandel, Mendocino	11	16	42
Yangarra Shiraz, McLaren Vale Australia	12	17	44
Mt. Peak Gravity, Red Blend			85

ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS