

NEW YEAR'S EVE THREE COURSE MENU

Welcome Bubbles

STARTERS

Choice of one

French Onion the one that made the french famous

Caesar fresh crisp romaine with house-made croutons

Shrimp Cocktail cocktail sauce, horseradish

ENTRÉES

Choice of one

Seafood Pasta fresh linguini, shrimp, scallop, walleye, white wine, garlic, tomato 60

Grilled Lobster Tail mashed potatoes, seasonal vegetables, drawn butter 65

Vegetable Wellington puff pastry filled with zucchini, squash, mushrooms, spinach dip and red peppers, served on fire roasted marinara and topped with sautéed spinach 55

12oz Prime Rib slow roasted & perfectly seasoned, mashed potatoes, horseradish, au jus 60

Center Cut Filet Mignon topped with red wine demi, mashed potatoes, seasonal vegetables 65

Balsamic Chicken mashed potatoes, seasonal vegetables 55

ENHANCEMENTS TO COMPLEMENT YOUR ENTRÉE

Grilled Lobster Tail +35

Grilled Shrimp +15

DESSERT

Choice of one

Signature Tiramisu chocolate covered coffee bean, chantilly cream

Upside Down Apple Walnut Pie cinnamon ice cream

Blondie Brownie caramel sauce, vanilla ice cream

General Manager *Mark Hoover* / **Executive Chef** *Ryan Cannon*

20920 Brookpark Road, Cleveland, OH 44135 | 216.267.1010 | 100thbgrestaurant.com

*One complimentary glass of Sparkling Wine

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

