



# NEW YEAR'S EVE FEATURED MENU

Your Three-Course dinner begins with freshly baked artisan bread and butter and includes a complimentary glass of champagne, your choice of soup or salad, entrée and dessert.

## FIRST COURSE

**Crab Bisque** Crab meat and cream puree, chives

**Local Harvest Green Salad** Organic mixed greens, apples, candied walnuts, raspberry vinaigrette

**Caesar Salad** Baby romaine hearts, Parmesan cheese, garlic-herb croutons,  
creamy Caesar dressing

## SECOND COURSE

**Stuffed Salmon** Brie cheese, shrimp, scallops, buerre blanc sauce, risotto rice, Chef's vegetables

**Seafood Collage** Lobster tail, scallops, shrimp, fresh salmon, white wine sauce, linguine

**Roasted Vegetable Wellington** Red bell pepper coulis, risotto rice

**Molasses Marinated Chicken Breast** Lemon buerre blanc and mango salsa, mashed potatoes,  
Chef's vegetables

**Herb Crusted Prime Rib** Au jus, fingerling potatoes, Chef's vegetables

**Filet Mignon** Port demi sauce, herb roasted fingerling potatoes, Chef's vegetables +10

**Add Lobster Tail** +15

## DESSERT

**Chef's Special New Year's Eve Dessert**

\$59.95 Per Person\*



**CONTINUE THE FESTIVITIES AT OUR NYE CELEBRATION!**  
*Party includes DJ, Dancing and a Champagne Toast at Midnight!*  
*\$20 Per Person*

