

NEW YEAR'S EVE FEATURED MENU

Your Four-Course dinner is accompanied by live entertainment and begins with freshly baked artisan bread and butter and includes an appetizer, your choice of soup or salad, entrée and dessert.

FIRST COURSE

Shrimp Cocktail

Creole Cocktail Sauce

SECOND COURSE

New England Style Clam Chowder

-Or-

California Waldorf Salad

Sliced apples, candied walnuts and dried cranberries in a house made raspberry vinaigrette dressing

THIRD COURSE

SEAFOOD SPECIALTIES

Seafood Symphony

Shrimp, scallops, salmon, and mussels sautéed with garlic, Cajun spices, and white wine. Served over penne pasta. 54.95

Lobster Tail

Broiled and served with drawn butter and mashed potatoes 59.95

Grilled Salmon

Served with rice and lemon sauce 49.95

Shrimp Fettuccine

Sauteed garlic, red bell peppers, crimini mushrooms, white wine, creamy parmesan cheese 49.95

HOUSE SPECIALTIES

¾lb Prime Rib of Beef

¾lb roast with au jus and creamy horseradish, served with herb roasted potatoes 49.95

Filet Mignon

Crimini mushrooms with truffle demi-glace, served with herb roasted potatoes 56.95

New York Steak

Caramelized onions, bleu cheese and peppercorn sauce, served with herb roasted potatoes 54.95

Pan Roasted Chicken

Truffle demi-glace, mushrooms, olives, artichoke hearts and rice 42.95

Mushroom Ravioli

Pesto cream or alfredo sauce 40.95

COMBINATIONS

Holiday Combination

Prime Rib and shrimp scampi served with a mashed potato 65

Celebration Combination

Filet mignon and lobster tail served with drawn butter and a mashed potato 75

FOURTH COURSE

Choice of our house made New Year's Eve dessert

Cheesecake, Chocolate Cake Mousse, or Key Lime Pie