



# NEW YEAR'S EVE CELEBRATION MENU

## THREE-COURSE MENU

*Welcome Bubbles*

### FIRST COURSE

*Choose one*

New England Clam Chowder

California Waldorf Salad

### SECOND COURSE

*Choose one*

#### SEAFOOD SPECIALTIES

**Seafood Symphony** shrimp, scallops, salmon and mussels sautéed with garlic, cajun spices and white wine, served on a bed of penne pasta 61.95

**Lobster Tail** broiled and served with drawn butter and mashed potatoes 61.95

**Grilled Atlantic Salmon** choice of lemon caper or pico de gallo, served with quinoa and chef's vegetables 53.95

**Grilled Shrimp Scampi** grilled shrimp, lemon garlic butter, capers, tomato, garlic mashed potatoes 53.95

#### HOUSE SPECIALTIES

**3/4lb Prime Rib of Beef** served with au jus and creamy horseradish and herb roasted fingerling potatoes 63.95

**Filet Mignon** crimini mushroom with truffle demi-glace, served with herb roasted fingerling potatoes 61.95

**Rib Eye (10oz)** USDA choice 60.95

**Mary's Organic Roasted Chicken** truffle demi-glace, mushrooms, olives, artichoke hearts with herb roasted fingerling potato 48.95

**Portobello Mushroom Ravioli** pesto cream 44.95

#### SURF & TURF

**Filet Mignon and Lobster Tail** served with drawn butter and mashed potatoes 80

### THIRD COURSE

*Choose one*

Classic Cheesecake

Housemade Key Lime Pie

Tiramisu

*"There are far, far better things ahead than any we leave behind." -C.S. Lewis*

Executive Chef *Eddie Garcia* | Regional Manager *Kris Krishnan*

## WHITE WINE

	<i>glass</i>	<i>btl</i>
<b>SPARKLING</b>		
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

### PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46

### SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46

### CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

### OTHER WHITE VARIETALS

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

## SPECIALTY DRINKS

### LOCAL FAVORITES

Appletini Vodka, Apple Sucker, Sprite, Sweet & Sour, chilled 12  
HS Lordships Rum Punch Rum, Pineapple & Orange Juice, Sprite, Grenadine 10

### OLD FLAMES

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

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

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

	<i>glass</i>	<i>btl</i>
<b>ROSÉ</b>		
Sophia Coppola Rosé, Monterey	10	38
<b>PINOT NOIR</b>		
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54

### MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

### CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

### OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, Australia		46

**ASK YOUR  
SERVER FOR  
OUR LIST OF  
SEASONAL AND  
CRAFT BEERS**