

# NEW YEAR'S EVE CELEBRATION MENU

## STARTERS

Spinach & Artichoke Dip creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 12

Calamari sunset tiki sauce 14

## SOUPS AND SALADS

Clam Chowder chef's favorite 8

Local Harvest Green Salad organic mixed greens, apples, candied walnuts, raspberry vinaigrette 10

Caesar Salad baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing 10

Crab Cakes jumbo lump crab, sunset tiki sauce 16

Shrimp Cocktail fresh jumbo shrimp, cocktail sauce 15

## THREE-COURSE PRIX FIXE MENU

*Choice of one from each course | 65*

*Welcome Bubbles*

### 1<sup>ST</sup> COURSE

Clam Chowder

Caesar Salad

Mixed Greens Salad

### 2<sup>ND</sup> COURSE

Filet Mignon fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes

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

### 3<sup>RD</sup> COURSE

Signature Cheesecake

Tiramisu

## FRESH SEAFOOD

Macadamia Nut Crusted Mahi Mahi mango papaya relish, coconut rice, seasonal vegetables, beurre blanc sauce 36

Ginger Glazed Salmon shiitake mushrooms, bok choy, coconut rice, sweet ginger glaze 35

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 36

Seafood Collage lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce 44

Lobster Tail fresh seasonal vegetables, choice of baked potato or garlic mashed potatoes, drawn butter 50

## FROM THE LAND

Herb Roasted Prime Rib (12 oz) with garlic mashed potatoes, fresh seasonal vegetables 39

Filet Mignon (8 oz) fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes 44

Herb Crusted Tofu Skewers zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice or couscous & orzo salad 25

## SURF AND TURF

*Served with fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes*

Filet Mignon & Shrimp Scampi 55

Filet Oscar filet mignon, jumbo lump crab, asparagus, béarnaise sauce 58

Filet Mignon & Lobster Tail 60

Executive Chef *Romel Panis* | General Manager *Jonathan Cantlo*

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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.

**The Reef**  
ON THE WATER

## WHITE WINE

glass btl

### SPARKLING

William Wycliff Brut, California	8	30
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Korbel Split, Brut, California	10	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

### PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
King Estate 'Signature' Pinot Gris, Oregon	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

### SAUVIGNON BLANC

Canyon Road, California	8	30
Coppola Diamond Collection Yellow Label, Sonoma	9	34
Oyster Bay, Marlborough New Zealand	10	38

### CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		58

### OTHER WHITE VARIETALS

Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum 'Caymus' White Blend, California	12	46

## RED WINE

glass btl

### ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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### PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

### MERLOT

Canyon Road, California	8	30
St. Francis Vineyards, 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

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

## SPECIALTY DRINKS

### LOCAL FAVORITES

Trans Atlantic Dream Kahlua, Hennessy VS, cream and simple syrup	12
Sunset Siesta Makers Mark, Lemon, Simple Syrup, Iced Tea, Mint leaves	11
58 Pine Tito's Vodka, Ginger Beer, grapes, rosemary	12

### OLD FLAMES

Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel	12
Lion's Tail Maker's Mark, All Spice, Clove, Lime	12
Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda	11
Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer	10
Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled	12

### WINE COCKTAILS

Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit	10
Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit	10
Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries	11

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