

New Year's Eve

Starters

Tuna Lollipops 9

3 lollipops served with miso ginger, teriyaki, aioli & wasabi sauces. Garnished with seaweed salad

Calamari Fritti 8

Fried to a golden brown and served with lemon aioli

Hot Honey Frog Legs 8

2 legs fried to a golden brown over pickled slaw. Drizzled with bacon honey buffalo sauce

Vichyssoise 7

Served hot and topped with house infused truffle oil & fried potato strips

Salads

Caesar 7

Romain lettuce tossed in house Caesar dressing, topped with parmesan cheese and house croutons

Fresh Berry 7

Spring lettuce, cheddar cheese, strawberries, blueberries, candied peanuts, tomato & cucumber with honey balsamic dressing

Entrees

Surf & Turf 39

Filet mignon medium rare topped with 3 shrimp in a garlic lemon butter sauce over baguette Served with whipped potatoes and French beans

Rack of Lamb 34

Cooked to perfection with blueberry mint glaze and rosemary Dijon crumble. Served with whipped potatoes and French beans

She-crab Grouper 32

Grouper seared to perfection & topped with sherry crab sauce. Served with whipped potatoes & French beans

Chicken Cordon Bleu 29

2 tender panko rosemary crusted chicken breasts topped with baby Swiss and a creamy prosciutto alfredo. Served with whipped potatoes and French beans

Desserts

Cheesecake 8

NY style with house made caramel sauce & fresh strawberry

Flourless Chocolate Cake 8

Served with strawberry cognac sauce & fresh strawberry

4 course experience 10% discount
Food only