

NEW YEAR'S EVE

PRIX FIXE \$80PP + TAX

APPETIZERS

Oyster Rockefeller
Lobster Bisque
Calamari
Poached Pear Salad
Asian Glazed Duck Wings
Baked Clams

MAIN COURSE

Prime Rib

served with mashed potato and asparagus

Pan Seared Halibut

over a mediterranean cous cous

Filet Mignon (add 4oz lobster tail \$8)

roasted pearl onions and brussel sprouts

Seafood Pasta

mussels clams and shrimp in a white wine over angel hair pasta

Lump Crab Crusted Salmon

basmati rice and seasonal vegetables beurre blanc sauce

Shrimp & Scallops

over a butternut squash risotto

Pan Seared Veal Chop

grilled asparagus and a mushroom creamy sauce

SWEETS

Bourbon Berry Cheesecake
Carrot Cake
White Raspberry Gelato
Chocolate Decadence

