



NEW YEARS EVE 2025

WEDNESDAY,

DEC. 31

4:00 TO 8:00

RESERVATIONS

REQUIRED 724-752-4653

PROLOGUE

PORK WELLINGTON ~ SANDRIA CAPRESE ~ SHRIMP COCKTAIL

ACT I

PUMPKIN BISQUE ~ HOUSE SALAD ~ CAESAR SALAD

ACT II

SURF N' TURF

TWO GRILLED 4 OZ FILETS & A 6 OZ CANADIAN LOBSTER TAIL
POACHED IN CHARDONNAY BUTTER. SERVED W/ DRAWN BUTTER \$92.95

TWIN LOBSTER TAILS

TWO 6 OZ CANADIAN LOBSTER TAILS, POACHED IN CHARDONNAY BUTTER
W/ A SIDE OF DRAWN BUTTER 79.95

FILET BORDELAISE

2 PAN SEARED 4 OZ FILET MIGNON MEDALLIONS ON A BED OF BORDELAISE
(RED WINE, CARMELIZED SHALLOT DEMI GLACE) \$82.95

VEAL FRANCAISE

THINLY POUNDED VEAL FILLET, SAUTEED IN A PARMESAN EGG BATTER,
WITH LEMON GARLIC BUTTER 76.95

NEW YORK STRIP STEAK

14 OZ SEASONED, GRILLED & TOPPED W/ HERB COMPOUND BUTTER \$74.95

PRIME RIB

12 OZ. CUT, SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS \$72.95

BAKED SEABASS

PAN SEARED, FLAKEY WHITE SEA BASS FILLET, DRIZZLED WITH A
LITE PROSECCO BUTTER CREAM SAUCE \$69.95

HAPPY HOLLANDAISE CHICKEN

TENDER HALF CHICKEN ON THE BONE W/ GRILLED ASPARGUS SPEARS
AND HOLLANDAISE SAUCE 68.95

RISOTTO PRIMAVERA

ROASTED RED PEPPER CREAM RISOTTO W/ BROCCOLI, ASPARAGUS, ZUCCHINI
& MUSHROOMS FINISHED W/ IMPORTED ITALIAN PARMESAN \$49.95

EPILOGUE

NY CHEESECAKE ~ CHOCOLATE HAZELNUT MOUSSE ~ ITALIAN LEMON CAKE

MEALS INCLUDE: APPETIZER, SOUP OR SALAD, ENTREE, CHEFS POTATO, VEGETABLE,
ROLLS, DESSERT & GLASS OF CHAMPAGNE

SHAKESPEARE'S RESTAURANT & PUB