

The background is a warm, golden-yellow color. It is decorated with numerous gold stars of various sizes, some of which are slightly blurred to create a sense of depth. In the bottom left corner, there is a faint, artistic illustration of a champagne bottle with its cork popping and a stream of gold streamers or confetti flowing out from the top.

2025 *New Years Eve*



LIVE MUSIC

John Bennett and friends
7pm - 12am

DINNER

2 PRE FIXE OPTIONS &
OPTIONAL APPETIZERS

3 course pre fixe menu
offered at \$65 or \$85

Kids eat free with any
reservation before 6pm

Pre fixe menu includes a
toasted glass of champagne
when ordered

2 hour time limits
on any tables
reserved before 9pm

Kitchen closes at 11:30pm

Bar open a little past midnight



2025 *New Years Eve*

OPTIONAL APPETIZER MENU

BRUSSELS SPROUTS 19
roasted brussels,
smoked orange maple glaze,
parmesan, bacon

AHI POKE STACK 26
mango, cucumber, seaweed salad, avocado,
furikake, ponzu, wasabi aioli

CRAB CAKE/CALAMARI SAMPLER 27

MUSSELS - FULL ORDER 27
classic style with garlic & chardonnay

\$65



2025
New

Years Eve
3 COURSE PRIX FIXE

\$85

SOUP or SALAD

{ choose one }

Lobster Bisque

Pear and Gorgonzola Salad

mimosa vinaigrette

ENTREE

{ choose one }

Bordelaise Steak Frites

grilled prime flat iron steak, papagayo steak seasoning,
housemade bordelaise sauce and garlic truffle fries

Three Taco Plate

choice of: marinated chicken, shrimp or mahi mahi, served
on flour tortillas topped with house cabbage mix, chipotle
crema, pico de gallo served with rice and beans

Short Rib Birria Enchiladas

2 red enchiladas stuffed with oaxacan cheese and short rib
birria topped with shredded lettuce, jalapeño/cilantro aioli,
served with house spicy black refried beans and spanish rice

Filet Stroganoff

egg noodles, filet, mushroom, beef broth, garlic toasted point

Local Halibut

whipped potato, grilled veggies, romesco sauce

Blackened Shrimp Scampi

fresh linguini, capers, white wine, garlic &
butter sauce, garlic toasted point

DESSERT

{ choose one }

Buttercake or Tiramisu

Complimentary Glass of Champagne

SOUP or SALAD

{ choose one }

Seafood Bisque

lobster, scallops, shrimp with sherry & chives

Pear and Gorgonzola Salad

mimosa vinaigrette

ENTREE

{ choose one }

Surf and Turf

6oz center cut prime filet mignon topped with
3oz of sautéed lobster meat, potato au gratin

Seared Jumbo Scallops

seafood truffle risotto

Crab Stuffed Halibut

beurre blanc, parmesan cilantro rice

1lb. Prime Rib

loaded baked potato, house au jus

DESSERT

{ choose one }

Buttercake

Tiramisu

Complimentary Glass of Champagne