

NEW YEARS EVE MENU
2025

Appetizers

Caramelized Onion Soup \$14

Hearty beef broth, caramelized onions with a herbed croutons and topped with mozzarella cheese

Caesar Salad \$14

Crisp romaine leaves tossed in our caesar dressing with bacon, herbed croutons and parmesan cheese

Ahi Tuna \$16

Thinly sliced seared Ahi tuna with sesame ginger sauce on a bed of Asian slaw

Iceberg Wedge \$14

Iceberg lettuce, bacon, tomato, crumbled blue cheese, drizzled with blue cheese or ranch dressing

Baked Brie \$15

Warm brie topped with fig jam, balsamic reduction, and toasted naan bread

Poached Shrimp Cocktail (6) \$20

Cold poached shrimp served with seafood sauce

Whipped Feta Dip \$15

Roasted garlic and cherry tomatoes on whipped feta drizzled with hot honey served with crostini



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Main Entrées

*All entrees are served with fresh rolls and butter and you choose
Baked, Mashed, Dauphinois Potato or Parmesan Risotto*

Filet Mignon \$50

7 oz. filet mignon grilled to your liking accompanied with veal demi-glace

20oz T-bone \$70 *(cooked doneness rare to med rare)
Accompanied with a compound butter*

Rack of Lamb \$60

Dijon herbed crusted rack of lamb accompanied with a cabernet juss

Brazed Short Rib \$50

Accompanied with a veal demi-glace

Prime Rib \$50

*12 oz slowly roasted grain fed AAA prime rib hand rubbed with a selection
of spices, served with Yorkshire pudding, cabernet jus*

Black Cod \$55

7oz Cod, pan seared served with a lemon caper sauce

Seafood Platter \$65

Lobster tail, crab cake, grilled salmon, and garlic shrimp

Add 5 sautéed shrimp \$18 or lobster tail \$20 or sauteed garlic mushrooms \$7.00 to any dish

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Dessert Menu

CHOCOLATE TRIO \$14

*Mini chocolate grande marnier crème brulee
Chocolate ganache tart with sea salt caramel
Bailey's cheesecake mousse with brownies*

BRULEED CHEESECAKE \$10

Cheesecake with champagne-soaked berries

CHOCOLATE SOUFFLE CAKE \$12

*Dark chocolate souffle baked fresh to order with
hidden sour cherries and a dusting of icing
sugar with fresh berries*

