

# NEW YEAR'S EVE MENU

## APPERTIZERS

FRENCH ONION SOUP	
Robust beef and vegetable broth, covered with melted cheese.....	9
MUSSELS PARISIENNE	
Leeks, garlic, white wine reduction, grilled parmesan crostini.....	16
SRIRACHA SHRIMP**	
Flash fried, tossed in a tangy sauce, over 51 slaw and duo sesame seeds.....	16
ZUCCHINI FRIES**	
Local squash, panko bread crumbs, sriracha sauce.....	8

## MAIN COURSE

HERB CRUSTED PRIME RIB 14oz	
Slow cooked, au-jus and horseradish cream .....	47
FILET MIGNON*	
Hand cut daily.....	6oz 39  9oz 44
Add Cold Water Lobster Tail, 5oz.....	16
SEAFOOD PASTA	
Chopped clams, mussels and shrimp in a seafood broth over linguine (no sides).	27
TUSCAN STUFFED CHICKEN	
Joyce Farms airline chicken breast, spinach, sun-dried tomatoes, goat cheese...	27
VEGETABLE DINNER	
Grilled zucchini, spinach, lyonnaise potatoes, roasted vegetables and tomato.....	25
Add on: Chicken 6   Shrimp 12   Plant based patty 12   5oz Filet mignon 12	

## **STARTERS AND SIDES (Choose One each)**

*House or Caesar Salad*

Loaded baked potato, Roasted vegetables or Creamed spinach

## **CHILDREN'S DINNER**

Lemonade or Apple Juice | A scoop of Vanilla Ice Cream

Chicken Tenders with Fries | Cheese Flatbread | Cheese Burger 12

Filet Mignon and Fries. 5oz tail-end cut, grilled to desired temperature, served with ketchup 16

SEE DESSERT LIST