



New Year's Eve 2018 Menu

Appetizers

<i>Toasted Cheese Ravioli</i>	\$14	<i>Baked Clams Oreganata</i>	\$16
<i>Escargot</i>	\$18	<i>Crab Cake</i>	\$18
<i>Shrimp Cocktail</i>	\$17	<i>Beef Carpaccio</i>	\$16
<i>Shrimp & Crab Cocktail</i>		\$26	

Dinner includes three courses: starter, entrée & dessert

Starter Selection

<i>Lobster Bisque</i>	<i>Caesar Salad</i>
<i>Arugula & Asian Pear Salad</i>	<i>Organic Baby Greens Salad</i>
<i>Bleu Cheese Wedge Salad</i>	

Entrée Selection

<i>Spinach & Mushroom Ravioli - tomato & arugula sauce</i>	\$54	<i>Seafood Risotto - shrimp, scallops, fish, white wine & butter</i>	\$74
<i>Chicken Toscana - battered chicken breast topped with asparagus, Swiss cheese, white wine, lemon, and butter, with spinach risotto</i>	\$59	<i>Imported Dover Sole Meuniere - lemon beurre blanc sauce</i>	\$79
<i>Crab Legs Diavolo - with linguini pasta & spicy marinara sauce</i>	\$76	<i>Eggplant Florentine - breaded eggplant, mozzarella cheese, spinach & marinara sauce</i>	\$54
<i>Grilled Marinated Salmon - grilled vegetable ragout, tomato caper beurre blanc</i>	\$59	<i>Grilled Filet Mignon - roasted garlic bordelaise sauce, baby vegetables & potatoes</i>	\$78
<i>Australian Lobster Tail - baby vegetables & potatoes</i>	\$89	<i>Chilean Sea Bass - pan seared & served with asparagus, roasted tomato, citrus butter sauce</i>	\$78
<i>Prime Rib of Beef - baby vegetables & potatoes</i>	\$76	<i>Prime Rib & Lobster Tail - baby vegetables & potatoes</i>	\$106
<i>Filet & Lobster Tail - baby vegetables & potatoes</i>	\$106	<i>Twin Australian Lobster Tails - baby vegetables & potatoes</i>	\$120

Dessert Selection

<i>Tiramisu</i>	<i>Bread Pudding</i>	<i>Baked Alaska</i>	<i>Berries & Crème</i>
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