

Welcoming 2023

To Start

Potato & Lager Soup \$12

French Onion Soup \$12

Jumbo Shrimp Cocktail \$19

Fresh Lemon & Citrus Cocktail Sauce

Prosciutto Wrapped Buratta \$23

Mixed Greens Salad, Balsamic Reduction & E.V.O.O.

Lollipop Lamb Chops \$27

Sweet Potato Shoestring Fries, Warm Honey Drizzle & Sea Salt

Tahini Chick Pea Hummus \$15

Mixed Olives, Celery, Carrots & Toasted Pita Bread

Entrees

Surf & Turf, 8oz Filet Mignon & 6oz Lobster Tail \$58
Clarified Butter, Demi Glaze, Mashed Potato & Seasonal Vegetables

Roasted Prime Rib \$49

Baked Potato & Seasonal Vegetables

Twin 6oz Lobster Tails \$55

Clarified Butter, Fresh Lemon, Baked Potato & Seasonal Vegetables

Pan Roasted Chilean Sea Bass \$45

Lemon Zest, Fresh Herbs, Sauté Greens & Basmati Rice

Iron Skillet French Cut Veal Chop \$41

Crispy Roasted Gold Potatoes, Fresh Herbs & Sautéed Greens

Lemon & Rosemary Roasted Half Chicken \$29

Stuffing, Mashed Potatoes & Pan Gravy

Roasted Salmon & Crab Stew \$40

Light Garlic Cream, Haricot Vert & Carrots over Basmati Rice

Rigatoni Fra Diavolo \$35

Shrimp, Scallop, Squid & Mussels in a Spicy Marinara Sauce

Desserts

Chocolate Dipped Strawberries & Whipped Cream \$11

Belgian Chocolate Mousse Cake \$12

Tiramisu \$13

Cheesecake \$12

Sticky Toffee Cake Ala Mode \$13