

New Year's Eve 2016-2017

Menu

(Menu items and preparations subject to changes; Wine & Champagne corkage \$25/bottle (750ml); Purchase of one main entrée per person is required for all dinner reservations)

APPETIZERS

MEXICAN SHRIMP COCKTAIL Spicy Cocktail Sauce, Garlic Crostini 19.25

BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 17.75

TUNA TARTAR Cucumber, Crushed Avocado, Scallions, Chili Vinaigrette 19.00

LUMP CRAB CAKE Roasted Pepper Aioli, Pea Sprouts, Lemon Vinaigrette 18.00

WEDGE SALAD Baby Iceberg Lettuce, Tomatoes, Bacon, Pickle Red Onions, Gorgonzola Dressing 14.00

ORGANIC BABY MIXED GREENS Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 12.75

CAESAR SALAD Parmesan Cheese, Garlic Croutons 12.75

GARLIC SOUP Chives, Whipped Cream, Croutons 10.00

MAIN ENTRÉES

16oz DRY AGED PRIME NY STEAK

Served with your choice of Peppercorn, Red Wine, or Blue Cheese Butter Sauce 49.00

14oz ANGUS RIBEYE STEAK

Served with your choice of Peppercorn, Red Wine, or Blue Cheese Butter Sauce 41.00

FILET MIGNON (8 OZ)

Roasted Carrots and Pearl Onions, Garlic Mashed Potatoes, Wine Reduction 42.00

PRIME FLAT IRON STEAK (10 OZ)

Wilted Spinach, Potato au Gratin, Red Wine Reduction 34.00

RACK OF LAMB

Garlic Mashed Potatoes, Heirloom Carrots, Port Wine Reduction 40.00

RICOTTA GNOCCHI

Mushroom Ragu, Arugula, Roasted Tomato & Goat Cheese 29.00

WILD SALMON

Molasses Pecan Crust, Spaghetti Squash, Blood Orange Sauce 35.00

GRILLED PACIFIC SWORDFISH

Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32.00

SEARED SCALLOPS

Cauliflower, Raisins, Capers, Almonds 32.00

OVEN ROASTED CHILEAN SEA BASS

Exotic Mushroom Risotto, Truffle Essence, Concord Grape Reduction 40.00

SIDE DISHES \$9.00 each

Spaghetti Squash & Blood Orange Purée; Sautéed Exotic Mushrooms;
Broccolini, Lemon & Chili Flake; Brussels Sprouts & Spanish Almonds;
Potato Au Gratin; Creamed or Sautéed Spinach; Garlic Infused Yukon Potato Purée

DESSERTS \$10.00

Chocolate Decadence *or* Apple Cobbler

suggested pairing with

Dolce dessert wine \$25.00/glass (1.5oz); \$130.00/bottle (375ml)

Champagne

by the glass

Taittinger Brut \$16.50/glass

Heidsieck Monopole "Blue Top" \$14.50/glass

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness