

New Years Eve 2017

Appetizers:

Mozzarella Monticello \$9 ~ Buffalo Shrimp \$11 ~ Spring Rolls \$9 ~ Fried Scallops Appetizer \$13
Jumbo Shrimp Cocktail \$12 ~ Steak Teriyaki \$10 ~ Grouper Fingers \$9 ~ Blackened Chicken Appetizer \$10

Entrees:

All entrees served with Cup of Crab Bisque or House Salad
Small Caesar salad or French Onion soup available for additional charge

Herbed Salmon \$24

Market fresh Atlantic Salmon fillet, lightly seasoned with fresh herbs, pan sautéed & served with oven roasted asparagus spears.

New York Strip \$28 / Strip Scampi \$31

14 ounce NY Strip steak served with grilled onions & finished with Cabernet butter or topped with scampi style shrimp. Served with roasted garlic mashed red skinned potatoes.

Chicken Piccata \$22

Tender boneless breast of Chicken sautéed with diced tomatoes & capers in a light lemon butter sauce. Served over Capellini pasta.

Filet Maytag 5 oz ~ \$24 8 oz ~ \$29

5 or 8 ounce Filet Mignon grilled and topped with crumbled Maytag Bleu Cheese & toasted Walnuts. Served with mashed red skinned potatoes.

Twin Lump Crab Cakes \$28

Perfectly seasoned & broiled to a golden brown. Latticed with Béarnaise & served with rice du jour.

Roasted Prime Rib Au jus \$25

16 ounce plus cut of our slow roasted Prime Rib served au jus with piping hot baked potato.

Horseradish & Crab Crusted Sirloin \$26

Tender 8 ounce sirloin steak crusted with a mixture of horseradish, cheeses and Lump Crabmeat. Grilled to your liking and served with our roasted garlic red skinned mashed potatoes.

Surf 'n Turf 5 oz ~ \$35 8oz ~ \$39

Tender 5 or 8 ounce Filet Mignon, grilled to your specifications & paired with a sweet 5 ounce Brazilian lobster tail. Served with drawn butter and baked potato.

Bronzed Grouper \$25

Market fresh deep sea Florida grouper, lightly seasoned and pan bronzed, topped with jumbo shrimp and matchstick vegetables in a creamy Buerre Blanc sauce. Served with rice du jour.

New Orleans Cod \$27

. Market fresh Cod topped w/ sautéed shrimp, cherry tomatoes & local mushrooms.
Finished with a honey Cajun pan sauce & house rice. \$22 –

Shrimp Saint Charles \$25

Sautéed jumbo shrimp with diced tomatoes, baby spinach & capers in a light lemon butter sauce.
Served over Angel Hair pasta.

Delmonico \$28

Hand-cut, 18 ounce boneless Rib Eye Steak, chili rubbed, served with garlic butter, crispy tobacco onions and garlic mashed red potatoes.

Featured Cocktail: Poinsettia (Champagne, Cointreau & Cranberry)