

New Year's Eve 2018

Appetizers:

Mozzarella Monticello \$9 ~ Buffalo Shrimp \$11 ~ Spring Rolls \$9 ~ Scallops & Arugula \$13
Jumbo Shrimp Cocktail \$12 ~ Filet Tips Appetizer \$11 ~ Chicken Tuscan 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 5oz \$35 / 8oz \$39

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

Market Seafood Provencal

Chef is still checking for the freshest seafood that is available at the time of the Holiday

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)