

New Year's Eve 2021

Appetizers:

Mozzarella Monticello \$11 ~ Buffalo Shrimp \$12 ~ Spring Rolls \$12 ~ Scallops Bruschetta \$15
Jumbo Shrimp Cocktail \$13 ~ Filet & Potato Latke Appetizer \$15 ~ Chicken Francoise Appetizer \$14

Entrees:

All entrees served with Cup of Soup du jour or House Salad
Small Caesar salad or French Onion soup available for additional charge



Herbed Salmon \$27

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

Chicken Piccata \$24

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

Filet Mignon 6 oz ~ \$29 10 oz ~ \$36

6 or 10 ounce Filet Mignon grilled and topped with crumbled Maytag Bleu Cheese & toasted Walnuts. Served with mashed red skinned potatoes.

Twin Lump Crab Cakes \$30

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

Chicken Marsala \$24

Sautéed boneless breast of chicken tossed with local mushrooms & baby spinach in a rich Marsala sauce served with house rice.

Roasted Prime Rib Au jus \$30

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

Horseradish & Crab Crusted Sirloin \$27

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 6 oz \$38/ 10 oz \$45

Tender 6 or 10 ounce Filet Mignon, grilled and paired a sweet 5 ounce Brazilian lobster tail. Served with drawn butter & a baked potato

Bronzed Grouper \$26

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.

Mahi & Crab Provencal \$25

Market fresh Mahi fillet pan sautéed & finished with tomatoes, baby spinach & mushrooms
Finished with crabmeat in a light Olive oil sauce. Served with house rice.

Shrimp Saint Charles \$28

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

Delmonico \$32

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)