

New Year's Eve

1st Course

Sunset Beach Oysters on the Half Shell with Chili-Cucumber
Mignonette and Citrus-Basil Salsa 10

Lollipop Lamb Chops with Crisp Apple-Golden Raisin Compote
and Dry Cherry Gastrique 12

2nd Course

Roasted Garlic Soup with Parmesan Crisp 6

Organic Baby Arugula with Red Belgian Endive, Shaved Pears, Stilton
Blue Cheese and Champagne-Honey Vinaigrette 9

3rd Course

Brandy Sautéed Quail stuffed with Walnuts and Red Grapes over
Smoked Bacon-Asparagus Wild Rice and a Natural Pan Sauce 32

Roasted Pork Tenderloin Medallions with Black Pepper, Herbed
Fingerling Potatoes and a Fennel-Green Apple Sauté 27

Black Sesame Crusted Scottish Salmon with Roasted Purple Potatoes,
Grilled-Marinaded Green Onion and Ponzu Aioli MP

4th Course

*Kahlua Soaked Pound Cake with Mixed Berries and Chocolate
Mousse* 9

Classic Tiramisu 8

Starters

Soup of the day 6

Guacamole & Salsa with warm tortilla chips 9

Tuna Tartare with Sesame Wakame Salad, Ponzu aioli and Spicy Chili Sauce 13

Garlic Grilled Shrimp with Heirloom Tomato Confit, and Roasted Garlic Aioli
13

Wild Mushroom & Chèvre Crostini with Baby Arugula and White Truffle Oil 12

Baby Mixed Greens Salad with Grape Tomatoes, Red

Onion, Sliced Radishes, Carrot Ribbon and Balsamic Vinaigrette 7

Classic Wedge Salad with Smokey Bacon, Sweet Red Onion, Diced Tomatoes,
Herb Croutons and Creamy Blue Cheese Dressing 8

Classic Caesar Salad with Crisp Romaine Hearts, Herbed

Crostini, Shaved Parmesan Cheese and Creamy Caesar Dressing 8

Entrees (choice of two sides)

Bone in Pork Chop 25

14 oz Certified Angus Beef Rib-eye 30

8 oz Certified Angus Beef Filet Mignon 33

12 oz Certified Angus Beef N.Y. Striploin 26

Steak Sauce Additions 2

Peppercorn Demi Glace

Mushroom Cream

Creamy Dijon-Herb

Sides

Baked Potato, Mashed Potatoes, Wild Rice Pilaf, Broccoli, Green Beans and
Seasonal Mixed Vegetables

Chefs Creations (no substitutions)

Cilantro-Garlic Marinated Ahi Tuna over Citrus Rice Pilaf, Sautéed Asparagus and
Sambal Aioli 28

Sautéed Chicken Breast over Wild Rice Pilaf with Grilled Asparagus and
Sundried Tomato-Artichoke Cream Sauce 22

Beef Filet Tips over Linguine with Mushrooms and Creamy Marsala Sauce 28

Desserts

Fried Bread Pudding with Vanilla Bean Ice Cream and Caramel Sauce 6

Chocolate Toffee Mousse Cake with Mixed Berry Coulis 6

Ciao Bella Gelato 5

Vanilla Bean Ice Cream 4