



Scott's on the Square New Years Eve 2008

First Seating 2 hours - \$65 per person
6:00PM – 8:00PM & 6:30PM – 8:30PM
Live Entertainment by: Guitarist Walter Biel

Appetizers

Choose 1

Oyster Shooters

4 Fresh oysters in shot glasses with cocktail sauce and Tabasco tequila

Jumbo Shrimp Cocktail

Jumbo wild-caught shrimp served with a trio of sauces

Domestic and Imported Cheese Pallet

Chef's selection of cheeses with breads and crackers

Prime Filet of Beef Carpaccio

with a Dijon mustard sauce, shaved Reggiano parmesan and crispy capers

Fried Green Tomatoes

Served with melted pepperjack cheese, crawfish tails and a zesty remoulade sauce

Soup or Salad

Choose 1

Lobster Bisque

Traditional bisque with lumps of lobster meat

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese

Chopped Salad

Chopped iceberg and romaine lettuce, hearts of palm, egg, tomato, blue cheese, onion, and sweet peppers with a fresh basil dressing

Spinach Salad

Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized pistachios and a blueberry balsamic dressing



Entrée
Choose 1

Surf & Turf

The perennial New Years Favorite
USDA Prime 6 oz Filet paired with a 6oz Maine cold water, fried or butter poached
lobster tail, julienne vegetables and roasted potatoes

Chilean Sea Bass

Delicate white-fleshed fish sautéed with an orange ale sauce and served over a medley of
fresh leeks, corn, spinach and tomatoes

Pan Seared Glazed Duck Breast

Ancho and cherry glazed duck breast pan seared with a rich reduction sauce creamy
mashed potatoes and wilted spinach

Hand Cut 12 oz. USDA Prime, Aged NY Strip

Grilled to perfection, topped with crispy onion rings and served with roasted potatoes and
fresh asparagus

Twin Lobster Tails

2 - 6oz cold water Maine lobster tails, served fried or butter poached with truffle mashed
potatoes and haricot verts

Dessert
Choose 1

Chocolate Ganache
Crème Brule Cheesecake
Italian Lemon Cake



Scott's New Years Eve 2008

Second Seating \$75 per person

8:15 PM & 8:30PM Until 1:00AM

Live Entertainment by the Jimmy Wooten and The Ringerz

Appetizers

Choose 1

Oyster Shooters

4 Fresh oysters in shot glasses with cocktail sauce and Tabasco tequila

Jumbo Shrimp Cocktail

Jumbo wild-caught shrimp served with a trio of sauces

Domestic and Imported Cheese Pallet

Chef's selection of cheeses with breads and crackers

Prime Filet of Beef Carpaccio

with a Dijon mustard sauce, shaved Reggiano parmesan and crispy capers

Fried Green Tomatoes

Served with melted pepperjack cheese, crawfish tails and a zesty remoulade sauce

Soup or Salad

Choose 1

Lobster Bisque

Traditional bisque with lumps of lobster meat

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese

Chopped Salad

Chopped iceberg and romaine lettuce, hearts of palm, egg, tomato, blue cheese, onion, and sweet peppers with a fresh basil dressing

Spinach Salad

Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized pistachios and a blueberry balsamic dressing



Entrée
Choose 1

Surf & Turf

The perennial New Years Favorite
USDA Prime 6 oz Filet paired with a 6oz Maine cold water, fried or butter poached
lobster tail, julienne vegetables and roasted potatoes

Chilean Sea Bass

Delicate white-fleshed fish sautéed with an orange ale sauce and served over a medley of
fresh leeks, corn, spinach and tomatoes

Pan Seared Glazed Duck Breast

Ancho and cherry glazed duck breast pan seared with a rich reduction sauce creamy
mashed potatoes and wilted spinach

Hand Cut 12 oz. USDA Prime, Aged NY Strip

Grilled to perfection, topped with crispy onion rings and served with roasted potatoes and
fresh asparagus

Twin Lobster Tails

2 - 6oz cold water Maine lobster tails, served fried or butter poached with truffle mashed
potatoes and haricot verts

Dessert

Sumptuous Dessert Bar Buffet

Champagne Toast at Midnight