

New Year's Eve 2009
First Seating - 6:00 PM - 8:00 PM
*\$65.00 per person**

Appetizer

Jumbo Wild Shrimp Cocktail with Cocktail Sauce
Grilled Portabello Mushroom with Red Pepper Pesto Aoli
Domestic and Imported Cheese Pallet for One
Baked Goat Cheese with Marinara Sauce and Crostinis
Yellow Fin Tuna Carpaccio with Chopped Cucumber and Ginger Soy Sauce

Choose one Soup or Salad

Creamy Warm Pear, Brie and Crab Soup
Classic Caesar Salad with Reggiano Parmesan
Baby Spinach Salad with Egg, Mushroom and our Hot Bacon Dressing

Choose one Entree

Classic Surf and Turf ~ 6 oz Prime Filet and 6 Oz Butter Poached Lobster Tail
Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn Spinach and Tomato
French Vinegar Chicken with Tarragon Cream Sauce and Angel Hair Pasta
12 oz Grilled Veal Porterhouse
Slow Roasted Prime Rib
Twin Butter Poached Lobster Tails

Choose one Dessert

Chocolate Peanut Butter Cake
Crème Brulè Cheese Cake
Lemon Cake with Blueberry Compote
Warm Bread Pudding

**Total does not include tax or gratuity*
Thank you for your patronage

New Year's Eve 2009
Second Seating - 8:15PM - until
*\$80.00 per person**

Appetizer

Jumbo Wild Shrimp Cocktail with Cocktail Sauce
Grilled Portabello Mushroom with Red Pepper Pesto Aoli
Domestic and Imported Cheese Pallet for One
Baked Goat Cheese with Marinara Sauce and Crostinis
Yellow Fin Tuna Carpaccio with Chopped Cucumber and Ginger Soy Sauce

Choose one Soup or Salad

Creamy Warm Pear, Brie and Crab Soup
Classic Caesar Salad with Reggiano Parmesan
Baby Spinach Salad with Egg, Mushroom and our Hot Bacon Dressing

Choose one Entree

Classic Surf and Turf ~ 6 oz Prime Filet and 6 Oz Butter Poached Lobster Tail
Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn Spinach and Tomato
French Vinegar Chicken with Tarragon Cream Sauce and Angel Hair Pasta
12 oz Grilled Veal Porterhouse
Slow Roasted Prime Rib
Twin Butter Poached Lobster Tails

Dessert Buffet

Includes decadent desserts, chocolate fountain, fresh fruits

Champagne Toast at Midnight

**Total does not include tax or gratuity*
Thank you for your patronage