

New Year's Eve 2013 At Scott's  
\$70.00 per person\*

Amuse Bouche

Crab Salad stuffed Campari Tomato  
Alternate with Chicken Salad

Appetizers

Poached Gulf Shrimp and Jumbo Lump Crab Remoulade on Butter Lettuce  
Filet of Prime Beef Carpaccio with Dijon, Fried Capers, and Reggiano Parmesan  
Flash Fried Oysters Bordelaise with a Garlic Butter Sauce  
Rare Seared Yellow Fin Tuna on Asian Pickled Cucumber Julienne

Choose one Soup or Salad

Hearts of Romaine Salad with Caesar Dressing and Reggiano Parmesan  
House Chopped Salad  
Classic Iceberg Wedge with Blue Cheese Crumbles, Bacon and Chopped Tomatoes  
Lobster Bisque

Choose one Entrée

8oz Prime Barrel Cut Filet of Beef with Garlic Mashed Potatoes and Asparagus  
Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn,  
Spinach and Tomatoes  
Seared, Diver Scallops with Leeks, White Asparagus and a Champagne Caviar Sauce  
Jumbo, Butter Poached, Cold Water Lobster Tail with Haricot Verts and Garlic Mashed  
Potatoes  
Roasted Prime Rib of Beef with Horseradish Mashed Potatoes and Bacon Sautéed  
Brussels Sprouts  
Herb Roasted Chicken with Haricot Verts and Buttermilk Mashed Potatoes  
Lobster Pasta with Herbed Cream Sauce

Digestif & Dessert

Chocolate Covered Strawberry & Glass of Champagne  
Crème Brule Cheesecake  
Chocolate Peanut Butter Torte  
Cinnamon Raisin Bread Pudding  
Death by Chocolate Cake

\*plus tax and gratuity