

New Year's Eve 2022

Party Menu

Hors d'Oeuvres

Jumbo Shrimp Cocktail

Tanqueray Gin Cocktail Sauce | \$18

Lobscargot

Herb Butter | \$24

Prime Filet Sliders

Steakhouse Butter | Brioche Bun | \$20

Bison Meatballs

San Marzano Tomato Sauce | Whipped Ricotta | \$20

French Onion Soup

Baguette Crouton | Gruyère Cheese | \$12

Lobster Bisque

Lobster Meat | Mascarpone | Fresh Tarragon | \$12

Winter Salad

Baby Greenhouse Lettuces | Toasted Pecans | Lady Pink Apples | Blue Cheese Crumbles |
Apple Cider Vinaigrette | \$14

Entrées

Prime Filet Mignon

Bèarnaise Sauce | Crispy Fingerling Potatoes | Creamed Spinach | \$42

Add 3 Jumbo Garlic Shrimp +\$10

Add 4oz Lobster Tail +\$15

Prosciutto and Fontina Stuffed Chicken Breast

Vesuvio Potatoes | Crispy Brussel Sprouts | \$28

Roasted Brioche Crusted Flounder

Sautéed Spinach | Lemon Butter Sauce | Crispy Fingerling Potatoes | \$34

Chestnut Gnocchi

Winter Squash | Parmesan Cream Sauce | \$22

Dessert

Key Lime Pie | with Vanilla Whipped Cream | \$12

Creme Brûlée | with Fresh Seasonal Berries | \$12

Chocolate Mousse Tart | with Blueberry Jam | \$12