



**NEW YEARS' EVE MENU 2011**

**\$30 SUNSET PACKAGE** is available *only* between 4:30 and 5:45 pm.

Package includes a choice of ONE special Entrée (see below) and for an additional \$5 you may choose one of the following:

(RIB EYE, LOBSTER, SURF-TURF&EARTH, VEAL CHOP & SEAFOOD PLATTER)

.choice of **garden or Caesar salad** and one of the following **appetizers**:

Cup of lobster bisque or chowder, shrimp cocktail, chilled oysters or clams, coconut shrimp, crab cake, onion soup, clams oreganata, fried oysters, buffalo wings, nachos, quesadilla, calamari, kobe pigs in blanket, mussels, spinach dip, flatbreads...and **COFFEE SERVICE**.

**\$40 SPECIAL PACKAGE** IS AVAILABLE ALL NIGHT and includes **GARDEN OR CAESAR SALAD, APPETIZER, ONE SPECIAL ENTRÉE AND DESSERT AND COFFEE SERVICE.**

Tax and gratuity are additional

ENTRÉE SPECIALS:

**Pan Tanned Sea Scallops**- *w crispy fried brie, over endive, arugula, radicchio with poached pears, crumbled gorgonzola, toasted walnuts, golden beets, strawberry balsamic....\$24.95*

**Seafood Stuffed Jumbo Shrimp**- *with a light champagne buerre blanc sauce, over garden rice pilaf and sautéed spinach.... \$25.95*

**Stuffed Whole Maine Lobster**-*crab-oreganata stuffed lobster, with baked potato, winter vegetables....\$34.95*

**Cashew-Panko Crusted Chilean Sea Bass**- *over Black Forbidden Rice with steamed edamame and braised bok choy in a soy ginger sauce....\$27.95*

**Roasted Seafood Platter**- *½ roasted lobster oreganata, jumbo stuffed shrimp, sea scallops in citrus chardonnay au jus, pilaf, winter vegetables....\$32.95*

**Duck, Duck, Goose**- black-cherry plum ginger glazed breast, confit duck leg and smoked duck sausage marinated in Grey Goose O'range Vodka, wild rice pilaf, baby string beans....\$26.95

**16 oz. Centercut Rib Veal Chop**- breaded and stuffed with prosciutto, spinach and fontina, garlic mashed potatoes, asparagus and wild mushroom demi....\$32.95

**Grilled Rib Eye Steak** – green & pink peppercorn sauce, broccoli rabe, wild mushroom risotto....\$27.95

**Surf-Turf & Earth “stack”**- applewood bacon wrapped filet mignon, with crab cake, jumbo shrimp, portabella mushroom, grilled asparagus, truffle porcini mashed potatoes, demiglace, soft polenta, roasted turnips, string beans, chimmichurra sauce....\$34.95

**Stuffed Chicken Roulade**- w spinach, goat cheese, shiitake mushrooms, wild rice, dried cranberries, in madeira wine sauce w/ steamed broccoli....\$21.95

### **Dessert Specials:**

#### ***Chocolate Fondue Party for 2 or 4***

....assorted treats, fruit, cookies & candies for dipping

#### **Our homemade Cheesecakes:**

***Chocolate Mousse*** w/ white chocolate frosting, pecan crust

***Banana-Chocolate-Peanut Butter*** w shortbread crust

And just a few more...

#### ***Gingerbread Crème Brule***

***Red Velvet Cupcakes*** w vanilla-raspberry sauce