

# **New Year's Eve**

## **Tuesday, December 31, 2024**

### **Appetizers**

**Fresh crab cakes \$17.00**

**Fried potato and cheese croquette  
with marinara sauce \$10.00**

**Burrata, crispy pancetta,  
tomatoes, arugula, and crispy  
focaccia \$15.00**

### **Starters**

**Minestrone soup \$7.00**

**Lobster bisque \$10.00**

**House salad \$8.00**

**Mixed greens, bleu cheese, candied  
pecans, and pomegranate  
vinaigrette \$11.00**

### **Dessert**

**Eggnog cheesecake \$12.00**

**Pomegranate crème brûlée \$13.00  
Topped with chocolate mousse**

**Chocolate cake roll \$14.00  
Chocolate and mascarpone cheese  
mousse and fresh blueberries**

**Reservations accepted and recommended  
Call to reserve**

### **Entrees**

**Butternut squash ravioli \$23.00  
browned butter and sage sauce**

**8-10 oz Filet Mignon \$37.00  
Red wine and porcini mushroom sauce  
Mashed potatoes and vegetables**

**8-10 oz Lobster tail \$40.00  
Garlic and herb butter sauce  
Mashed potatoes and vegetables**

**Double-cut Pork Chop \$30.00  
Cranberry and rosemary chutney  
Mashed potatoes and vegetables**

**Sautéed Fresh Sea Bass \$32.00  
Grapes, chanterelle mushrooms, and  
shallots, in a champagne butter sauce.  
Mashed potatoes and vegetables**

**Certain items may be available on  
Friday 12/27 and Saturday 12/28,  
while supplies last available**

**Regular menu will not be available  
on Tuesday 12/31**