

CRABTREE'S New Year's Eve Menu 4:30/ 6:30

**\$42.00 per Person
Plus Tax and Gratuity**

APPETIZERS

Caesar Salad

Butternut Squash Soup

House Salad – Crisp Romaine lettuce, tomatoes and red onions, creamy balsamic dressing

Crispy Calamari – Sweet marinara **(Add \$4.00)**

Mozzarella Napoleon – Fresh mozzarella, roasted Portobello, red Peppers, balsamic reduction **(Add \$4.00)**

ENTRÉES

Chicken Gismunda – Boneless breast, lightly breaded, over spinach, topped with wine and mushrooms

Walnut Crusted Salmon – Pan seared with white wine, lemon butter

Roast Duck L'Orange – Crispy duck, orange Grand Marnier glaze, wild rice

Grilled Sword Mediterranean – Topped with chopped tomato, onion, white wine and fresh herbs

Peppadew Pepper and Smoked Mozzarella Ravioli – Parmesan cream

Shrimp Ala Rodos – Sautéed with white wine, scallion, feta, tomato and Mediterranean seasonings

Filet of Sole – Panko breaded, pan seared, Meuniere

Maryland Crab Cakes – Pan seared lump Crabmeat

Pork Shank – Cabernet braised, crispy risotto, spinach

Medallions of Lamb – Chianti marinated, seasoned with fresh rosemary and garlic, charcoal grilled

Grilled Marinated Skirt Steak (Add \$5.00)

Filet Mignon – Grilled 10oz. fillet, red wine shallot reduction, wild mushrooms **(Add \$7.00)**

DESSERT

Family Style Platters