

CRABTREE'S New Year's Eve Menu

\$90.00 per Person

Plus Tax and Gratuity

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APPETIZERS

Panko Crusted Shrimp – Mandarin Orange chutney

Fresh Mozzarella Napoleon – Roasted Portobello, grilled red pepper, beefsteak
tomato, balsamic reduction

Butternut Squash Soup

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SALAD

Apple Walnut Salad – Red apples, baby field greens, crumbs of Gorgonzola,
honey balsamic

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ENTREES

Filet Mignon – Pan seared 10oz. fillet, red wine shallot reduction, wild
mushrooms

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

Maryland Crab Cakes – Pan seared lump crabmeat

Halibut – Lightly breaded, lobster cream

Grilled Sword Mediterranean – Chopped fresh tomatoes, white wine, garlic, fresh
herbs

14oz. Black Angus – Grilled N.Y. Strip

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DESSERT

Family Style Platters

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American Coffee or Tea

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One Bottle of Wine per Couple

Vald'Oca Prosecco Italy

St. Francis Chardonnay, California

Ramon Bilbao, Albarinio, Spain

Black Opal Merlot/Cabernet, Australia

Alamos Cabernet, Argentina