

New Year's Eve Menu

**\$55.00 PER PERSON
PLUS TAX AND GRATUITY**

APPETIZERS

Cream of Mushroom Soup

Caesar Salad

House Salad – Crisp Romaine, heirloom tomatoes and red onions, creamy balsamic vinaigrette

Watercress Salad – Crumbled gorgonzola, tomatoes, walnuts, honey Balsamic

Fresh Mozzarella Napoleon – Heirloom tomato, roasted Portobello, red peppers

Crispy Fried Calamari – Sweet marinara (Add \$5.00)

ENTRÉES

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

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

Long Island Panko Crusted Filet of Sole – Sautéed beurre blanc

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

Rigatoni a la Vodka

Roasted Red Pepper and Fresh Mozzarella Ravioli – Parmesan Cream

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

Maryland Crab Cakes – Pan seared lump Crabmeat

Grilled Medallions of Lamb – Marinated in olive oil - Merlot - Vinegar Season w/ Rosemary

Grilled Skirt steak – Marinated in Chianti and Mediterranean Seasonings – Charcoal Grilled (Add \$6.00)

12 oz. Black Angus N.Y Strip Steak – Charcoal Grilled (Add \$8.00)

10 oz Filet Mignon – Pan seared, Au Poivre. (Add \$10.00)

DESSERT

FAMILY STYLE PLATTERS

Items on this menu are subject to change