

CRABTREE'S New Year's Eve Menu

\$95.00 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

Shrimp Bisque

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SALAD

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

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ENTREES

10 oz Prime Filet Mignon – Brandy peppercorn cream

Shrimp ala Rodos – Sautéed tomatoes, onions, white wine, Feta Cheese

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

Maryland Crab Cakes – Pan seared lump crabmeat

Wild Striped Bass – baked with plum tomato, scallion, white wine, fresh herbs

Grilled Swordfish – Evoo, fresh garlic, oregano, citrus

Grilled Australian Baby Lamb Chops – red wine shallot reduction

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DESSERT

Family Style Platters

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American Coffee or Tea

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Wine Selection (1 Bottle Per Couple Included)

La Marca Prosecco

Natura Sauvignon Blanc, Chile

Barton & Gustier, Bordeaux Blanc

Trivento Malbec Reserve, Argentina

Happy New Year!!!!!!

Menu Subject to change