

New Year's Eve Menu

\$55.00 PER PERSON
PLUS TAX AND GRATUITY

APPETIZERS

Butternut Squash 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 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

New Year's Eve Menu

\$95.00 PER PERSON
PLUS TAX AND GRATUITY

APPETIZERS

Butternut Squash Soup

Panko Crusted Shrimp – Mandarin Orange chutney

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

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

SALAD

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

ENTREES

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

Maryland Crab Cakes – Pan seared lump crabmeat

Sesame Crusted Tuna – Pan seared, Hoisin Teriyaki glaze

Lightly Blackened Swordfish – Cast iron seared, Cajun species

Long Island Panko Crusted Filet of Sole – Sautéed beurre blanc

10 oz Prime Filet Mignon – Brandy peppercorn cream

14oz Grilled Black Angus N.Y Strip Steak

DESSERT

Family Style Platters

American Coffee or Tea

Wine/Champagne Selection (1 Bottle per Couple Included)

La Marca Prosecco

Cono Sur Chardonnay, Chile

Clarendelle Bordeaux, France

Gran Reserva Cabernet Sauvignon, Chile

Trivento Malbec Reserve, Argentina

Folonari Pinor Noir, Italy



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