



New Year's Eve Dinner Menu

*Food Orders from 4:45-7:00 pm charged at this price.
Order must be in the Kitchen before 7.00 pm Sharp for Early Seating Pricing
Price is Per Person, No Sharing Please! Thank You!!!*

To Start

- Tuna Tempura:** with Guacamole and a Soy and Ginger Sauce. *Add \$3*
- Escargot:** With Garlic & Parsley Butter. *Add \$3*
- Caesar Salad:** Hearts of Romaine with Croutons, Parmesan Cheese, and Anchovies.
- Bistro Salad:** Mixed Greens with Black Olives, Cucumber, Cherry Tomatoes, and Red Onions with Honey Mustard Dressing, in a Wonton Pastry Basket.
- Ice Berg Wedge,** With Blue Cheese Dressing, & Blue Cheese Crumble, & Bacon Lardons.
- Clams Casino:** With an Herb Butter Crust, and Bacon *Add \$3*
- Jumbo Crab Cocktail,** Jumbo Lump Crab Cocktail, served with Mixed Greens & Marie Rose Sauce in a Wonton Pastry Basket. *Add \$5*

Soup of the Day

Entrees

Blackened Organic Salmon

Pan Seared Organic Salmon, with Garbanzo Bean Salsa, Asparagus Tips & Lemon Dressing

Dover Sole Meunierre (\$15 Extra)

Fresh Dover from Europe, With Lemon Parsley Butter, Almond Potato Cake, & Asparagus Tips

Snapper en Papilloté

*Fillet of Snapper, with Rice Pilaf, Stir Fried Vegetables,
With a Soy Glaze, Cooked and Served in a Parchment Bag.*

Lobster Ravioli

Lobster Ravioli, with a Lobster, & Champagne Sauce, with Asparagus Tips, & a Caviar Garnish

Lamb Pie

Braised Diced Leg of Lamb in a Rosemary & Juniper Berry Jus, with Roast Root Vegetables and a Pastry Bonnet, served in its own Bowl.

Venison Medallions (Add \$5)

Cooked to Temperature, with Braised Red Cabbage, Fondant Potato and Cranberry Glaze..

Spinach & Wild Mushroom Ravioli

With Red Pepper Pesto, Basil Pesto and Parmesan Cheese.

Chicken Bistro

Murrays Free Range Chicken Breast Stuffed with Sausage & Mozzarella, with Braised Red Cabbage, Bistro Potato Purée, and a Wholegrain Mustard Sauce.

Twin Lobster Tails (\$7 Extra)

Two 5-6 oz Maine Lobster Tails, with Steamed Vegetables and Bistro Potato Puree

Veal Chop (\$15.00 Extra)

Veal Chop Cooked to Temperature, Served with Carrot & Parsnip Purée, Fondant Potato and a Rosemary Jus

Filet Mignon 8 oz (\$7 Extra)

Hereford Aged Filet Mignon, Cooked to Temperature with Bistro Potato Puree Asparagus Tips, and a Peppercorn Sauce.

Dessert

Chocolate Marquise Mousse : with a Baileys Anglaise

Strawberry Shortcake: with a Strawberry Coulis & Fresh Strawberries

Peanut Butter Explosion: Peanut Pie, with Chocolate Sauce

\$55.00

"Happy New Year 2017"