

New Year's Eve 2022

Primarily
PRIME Rib

**THREE
COURSE
MEAL**

\$45*
Per Person

INCLUDES A BOTTLE OF "WINE OF THE MONTH" FOR EVERY TWO PEOPLE** | 4 PM - 10 PM

First Course (choose one)

LOBSTER & CRAB DUO Lobster Bisque with Cajun Crab Cake

SHRIMP COCKTAIL Horseradish Cocktail Sauce

SMOKEHOUSE B.B.Q. PRIME RIB ENCHILADAS With Tomatillo Sour Cream Sauce & Crisp Onion Strings

CELEBRATION SALAD Diced Honeydew & Cucumber with Pickled Ginger folded in Honey Infused Vinaigrette Over Romaine Lettuce. Topped with Chopped Peanuts

Second Course (choose one)

ROAST PRIME RIB OF BEEF 10oz. Cut, Dry Aged & Slowly Cooked for Full Flavor

CHICKEN WELLINGTON Chicken Breast with Mushrooms & Spinach Baked in Pastry Crust. Madeira Demi Glaze

SURF & TURF 4oz. Medallion of Beef with Cabernet Reduction & 4oz. Pan Seared Fillet of Halibut with Chive Butter

BROILED NEW YORK STEAK 12oz Steak with Sautéed Mushroom Caps & Garlic Butter

TEMPURA SHRIMP & ASIAN GRILLED SALMON Two Golden Fried Shrimp & Sake Marinated Grilled Salmon with Wasabi Cream Dipping Sauce Served with Chinese Broccoli & Jasmin Rice

All Second Course Entrées Served with Choice of Chateau, Yukon Gold Creamed Potatoes, or Baked Potato & Green Beans

Third Course (choose one)

CHOCOLATE WHISKEY CAKE With Crème Anglaise & Sliced Strawberries

RUM BABA Yeast Cake Marinated in Rum infused Syrup with Whipped Cream & Berries

DESSERT TACOS White & Dark Chocolate Mousse with Fresh Raspberries

TEA OR COFFEE

Regular Menu Not Available

Please alert your server of any food allergies or dietary concerns prior to ordering.

*Not including tax or gratuity **Must be 21 years of age or older.