



# NEW YEAR'S EVE

## 3 Course Dinner

### COURSE 1:

**Choice of House Salad  
or Lobster Chowder**

### COURSE 2:

**Chicken** – pan seared whiskey citrus chicken, atop penne pasta with wild mushrooms

**Prime Rib** - 14 oz. chef potato, vegetable du jour, popover, au jus, horseradish cream

**Lobster Tail** - cold water tail, drawn butter, chef potato, vegetable du jour

**Halibut** – champagne, grapefruit, fennel, crispy potatoes

**Seared Scallops** – crispy potatoes, blistered tomatoes, orange slices, pesto (nut free)

**- ADD A TAIL (\$29) OR SHRIMP COCKTAIL (\$12)**

### COURSE 3:

**Traditional Crème Brulee  
Chocolate Mousse  
Lemon Trifle  
Cookie Crumble Cheesecake**