

NEW YEARS EVE MENU

PLEASE CALL NO LATER THAN DECEMBER 28TH WITH YOUR CHOICE OF ENTREE

APPETIZER

SEAFOOD FRITATTA WITH TARRAGON-CREAM REDUCTION, CAVIAR AND HAVARTI CRUSTINI \$9

ENTREES

ENTREES INCLUDE SOUP OR SALAD, FRESH BAKED BREAD WITH SWEET CREAM BUTTER AND YOUR CHOICE OF BAKED POTATO, MASHED YUKON GOLD POTATOES, BASMATI RICE PILAF AND THE VEGETABLE OF THE DAY

PRIME RIB AU JUS \$18

HAND RUBBED AND SLOW ROASTED, SERVED WITH AUJUS AND HORSERADISH SAUCE

PRIME RIB AND LOBSTER TAIL \$45

8oz PRIME RIB HAND RUBBED AND SLOW ROASTED, SERVED WITH AUJUS AND HORSERADISH SAUCE WITH A 10 oz LOBSTER TAIL AND FRESH DRAWN BUTTER

PRIME RIB AND JUMBO PRAWNS \$28

8oz PRIME RIB HAND RUBBED AND SLOW ROASTED, SERVED WITH AUJUS AND HORSERADISH SAUCE WITH 6 JUMBO BROILED PRAWNS AND FRESH DRAWN BUTTER

JUMBO PRAWNS \$20

6 JUMBO BROILED PRAWNS AND FRESH DRAWN BUTTER

LOBSTER TAIL MEDALLIANS \$39

BROILED LOBSTER TAIL SLICED INTO MEDALLIANS AND SERVED OVER SAFFRON RISOTTO

CHICKEN A'LA GRIEGO \$16

STUFFED CHICKEN BREAST WITH GREEN CHILES, MONTERY JACK CHEESE AND SUN DRIED TOMATOES. EGG BATTERED AND SERVED WITH A SPICY CIL-LI RAY SAUCE

EXTRA THICK-CUT T-BONE STEAK BROILED \$16

SERVED WITH BLACKENED BACON AND ROASTED RED PEPPER HOLLAIDISE

SESAME AND BLACK BEAN CURIED PORK TENDERLOIN \$16

PAN SEARED AND SERVED WITH SOBA NOODLES AND WILTED ORIENTAL GREENS

DESSERT

CHOCOLATE GRAND MARNIER MOUSSE WITH ALMOND BARK

INCLUDED WITH YOUR CHOICE OF ENTREE

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758-2546