

NEW YEARS EVE
DINNER WITH CHAMPAGNE
\$119

1ST SEATING RESERVATIONS
A CHOICE BETWEEN 5:00—6:30



“DINNER AND DANCING” SEATING
CHOICE BETWEEN 8:30—10:00
WITH LIVE BAND “MARTINI LUNCH”

————— LIMITED SPACE AVAILABLE —————

DINNER SERVED WITH CHAMPAGNE

APPETIZER

CHOICE OF ONE

LOBSTER BISQUE

SHRIMP DEJONGUE WITH ARTICHOKE
BAKED IN GARLIC BUTTER AND LIGHT CRUMB

SHRIMP COCKTAIL

GIANT ICED FANTAIL SHRIMP WITH COCKTAIL SAUCE

CHAR GRILLED LAMB CHOPS
WITH A LEMON HERB REDUCTION
OVER ARUGALA AND PEPPERED GOAT CHEESE

SALADE

CHOICE OF ONE

CLASSIC CAESAR SALAD WITH
TOASTED PARMESAN CRISPS

WINTER BEET, ARUGALA,
BLEU CHEESE AND WALNUT
WITH A
HONEY LEMON BALSAMIC REDUCTION

BAKED

FRENCH ONION SOUP GRATINEE

DINNER

CHOICE OF ONE

STEAK AU POINRE AND LOBSTER
BLACK PEPPER CRUSTED FILET MIGNON DRIZZLED
WITH COGNAC SAUCE
BROILED COLDWATER LOBSTER TAIL WITH DRAWN BUTTER

ALASKAN KING CRAB LEGS
1 POUND WITH DRAWN BUTTER

COQUILLES ST. CHARLES
DINER SEA SCALLOPS IN CREAM WITH MUSHROOMS
BAKED WITH GRUYERE CHEESE AND SCALLION

SLOW ROASTED PRIME RIB AU JUS
WITH A HORSERADISH CREAM

CHARGRILLED RIB EYE STEAK
MARINATED AND FIRE GRILLED ON THE BONE
WITH SLICED MUSHROOMS AU JUS

FLAMING ROAST DUCKLING L'ORANGE
WELL SEASONED AND SLOW ROASTED
WITH WILTED SPINACH AND ORANGE SAUCE

DESERT

CHOICE OF ONE

NEW YORK CHEESECAKE
WITH TART CHERRIES

OUR SIGNATURE CHOCOLATE MOUSSE
WITH OUR BELGIAN CHOCOLATE
AND FRESH RASPBERRY SAUCE

CARROT CAKE FOR TWO
WITH CREAM CHEESE FROSTING
AND A PINEAPPLE NUT RELISH

BEIGNETS

WITH A POWDERED SUGAR DUSTING

VANILLA BEAN CREME BRULÉE