

NEW YEARS EVE  
DINNER WITH CHAMPAGNE  
\$125

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

YELLOWFIN TUNA TARTARE WITH CUCUMBER SALAD

PARISIAN STEAK TARTARE

CHILLED SEASONED BEEF TENDERLOIN

## 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

CHILEAN SEABASS

TENDER FILET PAN ROASTED WITH  
ARTICHOKE HEARTS AND MUSHROOMS IN  
A LIGHT LEMON SHALLOT BUTTER WITH CAPERS

SLOW ROASTED PRIME RIB AU JUS

WITH A HORSERADISH CREAM

BEEF WELLINGTON

CENTER CUT FILET MIGNON WITH MUSHROOMS  
AND ONIONS BAKED IN FLAKY PASTRY SERVED WITH A  
MADEIRA WINE SAUCE

CHARGRILLED RIB EYE STEAK

MARINATED AND FIRE GRILLED ON THE BONE  
WITH SLIVERED MUSHROOMS AU JUS

FLAMING ROAST DUCKLING L'ORANGE

WELL SEASONED AND SLOW ROASTED  
WITH WILTED SPINACH AND ORANGE SAUCE

## SALADE OR SOUP

CHOICE OF ONE

CLASSIC CAESAR SALAD WITH  
TOASTED PARMESAN CRISPS

WINTER BEET, ARUGULA,  
BLEU CHEESE AND WALNUT

WITH A  
HONEY LEMON BALSAMIC REDUCTION

BAKED FRENCH ONION SOUP GRATINEE

SPINACH MANDARIN ORANGE AND PEPPERED  
GOAT CHEESE WITH ROASTED FENNEL

AND SWEET ONION IN A LIGHT WARM  
BACON DRESSING

## 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