

NEW YEARS EVE
DINNER WITH CHAMPAGNE
\$125

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



*BMR4 Chicago Jazz
Quartet*

“DINNER AND DANCING” SEATING
CHOICE BETWEEN 8:30—10:00

WITH LIVE BAND “BMR4”

————— 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

GRILLED LAMBCHOP
WITH HOUSE MADE TZATZIKI SAUCE

SAGANAKI

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

CHOCOLATE GANACHE TORTE

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

BEIGNETS

WITH A POWDERED SUGAR DUSTING

VANILLA BEAN CREME BRULÉE