

NEW YEARS EVE
DINNER WITH CHAMPAGNE
\$145

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



Nick Sanzeri

“DINNER AND DANCING” SEATING
CHOICE BETWEEN 8:30—10:00
WITH “NICK SANZERI” LIVE

————— 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

SAGANAKI

SALADE OR SOUP

CHOICE OF ONE

CLASSIC CAESAR SALAD WITH
TOASTED PARMESAN CRISPS

BAKED FRENCH ONION SOUP GRATINEE

WINTER BEET SALAD
WITH ARUGULA AND TOASTED WALNUTS
FINISHED WITH CREAMY DANISH BLUE CHEESE

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

CHILEAN SEA BASS
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

OUR CLASSIC STEAK DELMONICO
16 OUNCE BONELESS RIBEYE FINISHED WITH OUR
GARLIC AND HERB BUTTER

CHARBROILED FILET MIGNON
AND CARAMELIZED ONION PORTOBELLO MUSHROOM
WITH A CLASSIC BORDELAISE SAUCE

DESERT CHOICE OF ONE

NEW YORK CHEESECAKE
WITH TART CHERRIES

CHOCOLATE GANACHE TORTE

BEIGNETS
WITH A POWDERED SUGAR DUSTING

VANILLA BEAN CREME BRULÉE