

NEW YEAR'S EVE 2018



Appetizers

Colossal Shrimp Cocktail

Four Extra Large Shrimp, Spicy Cocktail Sauce & Lemon 12

Loaded Bruschetta

Chopped Vine Ripe Tomatoes, Prosciutto, Fresh Mozzarella
Extra Virgin Olive Oil, Fresh Basil, & Balsamic Glaze 9

Scallops and Bacon

Bacon Wrapped Barnegat Light Scallops, Lobster Cream, Grilled Scallion 13

Portobello Gorgonzola Stack

Roasted Portobello Mushroom, Fried Eggplant, Red Pepper Coulis,
Gorgonzola & Balsamic Glaze 10

Fried Calamari

Italian Style with Fresh Marinara, Spicy or Sweet 11

Tuna Poke

Fresh Ahi Tuna Minced & Tossed With Hawaiian Marinade, Sushi Rice Fresh Avocado
Wonton Crisps Teriyaki Hoisin Drizzle 13

Soups

Italian Wedding 4 or *Crab Bisque* 6

Salads

House Salad 4 or *Caesar Salad* 4

Entrees

Stuffed Flounder Alaska

Flounder Roulade Stuffed with Alaskan King Crab Meat, Lemon Butter
Butternut Rice Pilaf & Broccolini 29

Surf & Turf

Flame Broiled 6 oz. Filet Mignon & Maine Lobster Tail, Sun Dried Tomato Tarragon Butter
Whipped Potato & Chef's Vegetable 35

Salmon Risotto

Seared Organic Scottish Salmon, Asiago & Sweet Pea Risotto,
Garlic Roasted Grape Tomato Ragout 25

Prime Rib

Slow Roasted Prime Rib of Beef Finished with Natural Beef Au Jus
Served with Baked Potato & Mixed Vegetables Chef's Cut 26 King Cut 30

Seafood Thermidor

Split Maine Lobster Half with a Creamy Filling of Shrimp, Scallops, Crab &
Parmesan Cheese Baked Golden Brown, Whipped Potatoes & Chef's Vegetable 30

Truffled New York Strip

Flame Broiled 12 oz Angus New York Strip Topped with Black Truffle Butter
Au Gratin Potato & Mixed Vegetables 27

Forest Chicken

Sautéed Breast of Chicken with a Sauté of Wild Mushrooms in a Light Herb Velouté
Rice Pilaf & Chef's Vegetable 21

Bacon Wrapped Pork Tenderloin

Pork Tender Loin Wrapped with Apple Smoked Bacon & Fresh Herbs, Apple Cider Jus
Whipped Potato & Chef's Vegetable 22

Desserts

Dark Side of The Moon ~ Tiramisu

Oreo Cheesecake ~ *Apple Cobbler A LA Mode* 8

Vanilla or Chocolate Ice Cream 5