

**NEW YEAR'S EVE MENU
2018**

APPETIZERS:

BACON WRAPPED SHRIMP	\$15.95
Six pieces of shrimp wrapped in bacon; served with a Chipolte BBQ sauce.	
SAGE & CRANBERRY CRAB CAKES	\$15.95
Pan seared Crab Cakes infused with Cranberry & Sage; finished with a Remoulade.	
SAMPLER TRIO	\$15.95
Two Sausage Stuffed Mushrooms, Two Toasted Cannelloni, & Two Tempura Meatballs	

ENTREES:

BACON WRAPPED FILET	\$48.95
Filet grilled and served with roasted red pepper infused white balsamic glaze over Gouda Grits. (No side)	
STRIP STEAK RISOTTO	\$44.95
Grilled Strip Steak served over a beer infused Mushroom Risotto; finished with a Bacon-Onion Jam. (No side)	
STUFFED PORK TENDERLOIN	\$30.95
Pork Tenderloin stuffed with Apples, Cranberries and Bacon; served over Mashed Sweet Potatoes and topped with a Maple Bourbon Glaze. (No side)	
VEAL PAN SCOTTATO	\$34.95
Pan Seared Veal with shrimp; served over linguini and white wine sauce.	
CHICKEN SPIEDINI	\$29.95
Lightly breaded, marinated cubes of chicken skewered, char-broiled & topped with a garlic butter sauce and lemon wedge.	
COCONUT ENCRUSTED MAHI	\$33.95
Mahi baked with fresh shredded coconut flakes, coconut cream froth, pineapple and mint chutney.	
CRANBERRY GORGONZOLA CHICKEN ROULADE	\$31.95
Breaded and rolled stuffed chicken breast served over rice. (No side)	

PASTA:

BAKED LASAGNA **\$25.95**
Layered noodles with meat, ricotta, and provol cheese.

LINGUINI TUTAMARE **\$29.95**
Shrimp, sea clams, crab meat and mushrooms with a garlic cream sauce.

SPINACH GOAT CHEESE FETTUCINI **\$27.95**
Creamy goat cheese pasta with spinach and roasted red peppers; topped with a blackened chicken breast.

SEAFOOD RAVIOLI **\$29.95**
Lobster, scallops, and crab stuffed ravioli; topped with lobster bisque sauce.

SIDES:

CHOICE OF: Red Pasta, White Pasta, Vegetable Medley, or Baked Potato

CHILD'S OPTIONS:

10" One Topping Pizza
Chicken Fingers and Fries

DESSERT:

Chocolate Torte

Served with Raspberries and whipped cream dollops – or plain