

**NEW YEAR'S EVE  
PRIX FIXE DINNER  
WITH LIVE ENTERTAINMENT**



**2018**



**LIMITED SEATING AVAILABLE  
RESERVATIONS STRONGLY RECOMMENDED  
CALL: 704.765.1565**

**FIRST COURSE  
CHOICE OF**

**SECOND COURSE  
CHOICE OF**

**TUNA TOWER\*\***

LAYERS OF YELLOWFIN TUNA  
DAIKON SLAW GUACAMOLE

**BAKED BRIE**

PISTACHIO CRUSTED, APPLE BUTTER,  
FRUIT COMPOTE

**SHRIMP COCKTAIL**

CHILLED JUMBO PRAWNS,  
HOUSE MADE COCKTAIL SAUCE

**WEDGE SALAD**

BACON, TOMATOES, MAYTAG BLUE  
CHEESE, ICEBERG WEDGE

**LOBSTER BISQUE**

FRESH ATLANTIC LOBSTER, SHERRY,  
CREAM

**CAESAR SALAD**

PARMESAN, CROUTONS, ROMAINE,  
CAESAR DRESSING

**THIRD COURSE  
CHOICE OF**

**C.A.B PRIME RIB\* \*\***

16oz CUT, AU JUS, HORSERADISH  
CRÈME, YUKON GOLD MASH

**ROASTED CHICKEN**

AIRLINE CUT, BLACK  
PEPPERCORN BÉCHAMEL, ROOT  
VEGETABLES

**CHILEAN SEA BASS**

HERB CRUSTED, LOBSTER CREAM  
SAUCE, BLUE CRAB & VEGETABLE  
RISOTTO

**DOUBLE CUT PORK CHOPS**

APPLE AND BOURBON REDUCTION,  
ROASTED ROOT VEGETABLES

**C.A.B FILET MIGNON\* \*\***

8oz CENTER CUT, PORT WINE  
DEMI-GLACE, YUKON GOLD MASH

**HERBED LAMB CHOPS\* \*\***

AUSTRALIAN LAMB, PORT WINE  
DEMI, MUSHROOM RISOTTO

*~VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST~*

**FOURTH COURSE  
CHOICE OF**

**CHOCOLATE TORTE**

GLUTEN FREE, ICE CREAM

**CHEESECAKE**

FRESH BERRY COMPOTE

**4:30PM SEATING \$45PP; 7:00PM SEATING \$55PP; 9:00PM SEATING \$65PP  
PLUS TAXES AND GRATUITY**

**ALL PRICING INCLUDES NON-ALCOHOLIC BEVERAGES.**

*\*Items marked with an (\*) may be cooked to a customer preference.*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*