



# Celebrate New Year's Eve at PORT CITY CLUB

**For Reservations  
Call 704-765-1565**

4:30 pm - \$40each

7:00 pm - \$55each

9:00 pm - \$65each

## FIRST COURSE

Your selection of:

### Lump Crabcake

Lump blue crab, flash fried  
with creole remoulade

### Shrimp Cocktail

Jumbo prawns with housemade  
spicy cocktail sauce

### Warm Baked Brie

Pistachio crust, apple butter  
with seasonal fruit compote

## SECOND COURSE

Your selection of:

### Lobster Bisque

Fresh lobster, sherry & cream

### Caesar Salad

Crisp romaine leaves, Parmesan Reggiano,  
croutons, creamy Caesar dressing

### Iceberg Wedge

Fresh iceberg, Applewood smoked bacon,  
tomatoes, Maytag blue cheese

## THIRD COURSE

Your selection of:

### C.A.B. Prime Rib of Beef 16oz\*

Slow roasted with herbs & garlic, served with au jus,  
horseradish cream and Yukon gold mash

### Chilean Sea Bass

Herb crusted, drizzled with lobster cream sauce,  
over blue crab vegetable risotto

### C.A.B. Filet Mignon 8oz\*

Center cut, port wine demi  
with Yukon gold mash

### Australian Double Cut Lamb Chops\*

Herb crusted, port wine demi  
with wild mushroom risotto

## FOURTH COURSE

Your selection of:

### Chocolate Torte

A decadent chocolate flourless cake  
with fresh berries and cream

### NY Style Cheesecake

Creamy cheesecake  
with fresh berry compote

**Sodas, house tea & coffee are included in this price. ALL ALCOHOL DRINKS ARE ADDITIONAL.**



**COST PER GUEST - \$40, \$55 or \$65**

+ TAX + GRATUITY

**For Reservations: Call 704-765-1565**

**Ask about our safe ride transportation deals and hotel specials.**

Champagne  
Toast at  
Midnight



**OSCAR COLWELL**  
Music starts at 8:00 pm  
Enjoy Dancing in  
the Lounge Area!

\*Items marked with an (\*) may be cooked to the customer's preference.

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