

## NEW YEARS EVE

SUNDAY DECEMBER 31ST

### FIRST COURSE (CHOICE OF)

**Lobster Bisque — \$11**

*claw meat, roasted tomato,  
tarragon creme fraiche*

<sup>VEGAN</sup> **Crispy Brussel sprouts —**

**\$10**

*toasted pepita, cider soaked  
golden raisins, creamy citrus  
"aioli", herbed crumb*

**Grilled Shrimp Sate —**

**\$14**

*marinated tiger shrimp,  
creamy polenta, spiced  
peanut gremolata*

**Grilled Mushroom Toast**

**— \$12**

*wild mushroom blend, herbed  
burre blanc, poached egg,  
frise greens, reggiano*

### SECOND COURSE (CHOICE OF)

<sup>VEGAN</sup> **Farmers mixed greens — \$8**

*radish, cucumber, sun-dried tomato, citrus vinaigrette*

**Spinach & Wild mushroom — \$10**

*roasted wild mushroom, crispy shallot, goat cheese, golden raisin,  
warm bacon vinaigrette*

### THIRD COURSE (CHOICE OF)

**16oz Bone In Ribeye —**

**\$42**

*Ohio CAB, crispy baby Yukon  
potato, grilled broccolini,  
herbed butter*

**Surf N Turf — \$46**

*8oz fillet, lobster tail, lump  
crab, crispy baby Yukon  
potato, roasted tomato nage*

<sup>VEGAN</sup> **Grilled Cauliflower**

**Steak — \$22**

*marinated cauliflower,  
puree'd broccolini, spiced  
peanut gremolata*

**Seafood Pappardelle**

**pasta — \$36**

*Ohio city pasta, lobster claw,  
tiger shrimp, lump crab,  
roasted tomato nage, crispy  
capers, preserved lemon,  
olives*

**Chicken Picatta — \$24**

*seared chicken breast,  
whipped potato, spinach,  
capers, white wine & lemon  
beurre blanc*

### FOURTH COURSE

**GF Chocolate Tort — \$10**

*strawberry coulis, spiced  
peanut brittle*

**GF Creme Brûlée — \$10**

*vanilla bean, macerated  
strawberries*

<sup>VEGAN</sup> **Coconut & Vanilla bean  
ice cream — \$10**

*House ice cream, toasted  
pistachio, orange marmalade*

Reservations:

216-965-0221

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