

NEW YEAR'S EVE!

celebration menu

FROM THE BAR

Ruffino Sparkling Prosecco \$6/split

Butter Chardonnay 2019 \$6/\$22

Remole Italian Red Blend \$7/\$24

McMannis Merlot \$7/24

APPETIZERS

Spinach & Artichoke Dip

with grilled pita & fresh chips \$10

French Onion Au Gratin Cup \$3.50

ENTREES

all include soup or salad, potato and vegetable.

Chicken in the Grass

pan seared chicken breast, sautéed mushrooms & spinach, topped with provolone cheese \$26

Land & Sea

4oz lobster tail & twin filet mignon with sautéed mushrooms \$44

Prime Rib of Beef

slow roasted with house spices

House cut 12oz. \$28

King cut 16oz. \$32

Lobster Stuffed Haddock

Atlantic haddock stuffed with lobster tail meat, topped with hollandaise sauce \$30

DESSERT

Holiday Cheesecake *(a hint of nutmeg)*

Creme Brulee

Peanutbutter Dream Pie

Chocolate Mocha Cake