

New Years Eve
@WoodFire
Reservations
269-782-0007

New Year's Eve At The Wood Fire

For Reservations call 269-782-0007

Reserve Early 4~6pm Wine or Cocktail with dinner purchase

6pm ~ Usher in the New Year in England!

8pm ~ Celebrate the New Year in Greenland!

10pm ~ Rio rings in the New Year

Champagne toast with each countries New Year

Reserve your seat now.

Space is limited



menu

Appetizer

Seafood Paella ~ Saffron infused risotto simmered in a light broth of fresh tomatoes, onions, celery, peppers, Andouille sausage and spices. Tossed with grilled lobster, shrimp and scallops

Lobster Bisque ~ Home-made lobster bisque soup lightly garnished with heavy cream, parsley and lobster meat.

Lobster Cakes ~ Two hand formed and sautéed cakes made with real lobster meat and a bread crumb mixture, Drizzled with a remoulade sauce

Entrees

Served with choice of salad or soup (lobster bisque not included)

Bacon Wrapped Filet ~ A 10oz filet wrapped in bacon, roasted in our Wood Fire oven,

topped with a brandy, peppercorn demi glaze sauce. Served with garlic mashed potatoes and vegetables.

Smoked Prime Rib ~ Prime rib smoked in-house and finished in wood fire oven. Served with a horseradish sour cream and au jus with garlic mashed potatoes and vegetables.

Seafood Provençal ~ Fresh crab, lobster, shrimp and scallops sautéed with peppers, onions and asparagus in a roasted red pepper and andouille sausage cream sauce. Served over garlic parsley linguine Garnished with clams and mussels

Chilean Sea Bass~ Sea Bass filet cedar planked and topped with a tequila citrus lime glaze and fresh cilantro. Served with rice and vegetables.

Full menu also available !!!

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