

NEW YEAR'S EVE

PRIX FIXE DINNER



2020



WHILE SUPPLIES LAST, ONE CHOICE FROM EACH COURSE

FIRST COURSE

CRAB CAKE

LUMP BLUE CRAB, GUACAMOLE
PICO DE GALLO, CHIPOTLE DRIZZLE

BAKED BRIE

PISTACHIO CRUSTED, APPLE
BUTTER, FRUIT COMPOTE

SHRIMP COCKTAIL

CHILLED JUMBO PRAWNS,
PORT CITY HOUSE MADE
COCKTAIL SAUCE

AHI TUNA TOWER

GUACAMOLE, SEAWEED SALAD,
PONZU, PICKLED GINGER

WILD MUSHROOM RAVIOLI

FENNEL SAUSAGE, BLUE CHEESE CREAM

SECOND COURSE

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

C.A.B PRIME RIB

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

TWIN LOBSTER TAILS

BROILED OVER BLUE CRAB
VEGETABLE RISOTTO

CHILEAN SEABASS

HERB CRUSTED, LOBSTER CREAM
SAUCE, BLUE CRAB RISOTTO

STUFFED PORK LOIN

SPINACH, FETA, MUSHROOM,
GOUDA, APPLE BOURBON
REDUCTION, YUKON GOLD

C.A.B FILET MIGNON*

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

SURF N TURF

CHATEAUBRIAND, LOBSTER TAIL
POTATO CAKE, DEMI DRIZZLE

~VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST~

FOURTH COURSE

CHOCOLATE TORTE

GLUTEN FREE, BERRIES, CREAM

CHEESECAKE

FRESH BERRY COMPOTE

4:30PM SEATING \$50PP; 7:00PM SEATING \$60PP; 9:00PM SEATING \$65PP
ALL PRICING INCLUDES NON-ALCOHOLIC BEVERAGES. TAX & GRATUITY NOT INCLUDED

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.*