

# New Years Eve



## Ala Carte Menu 5:00 - 7:00

### Appetizers

- \$12 - Panamanian Shrimp Cocktail**, colossal gulf shrimp with a classic cocktail sauce.
- \$10 - Clams Casino**, select native Little Neck Clams baked with smoked bacon, casino butter and bread crumbs.
- \$12 - Coquille St. Jacques**, classic cape scallops sautéed with shallots, vermouth, mushrooms and cream, served with a border of Duchess Potatoes, en coquille.
- \$9 - Eggplant Bruschetta**, sautéed eggplant, peppers, onions, tomatoes, basil, spooned over crusty Italian bread and glazed with fresh mozzarella.
- \$10 - Chicken Osso Bucco**, mini chicken drums sautéed and braised in a lemon Crimini 'Demi Glace' with fresh fennel.

### Soups

- \$7 - Oyster Spinach Stew**, fresh select oysters sautéed ala carte with shallots, butter, fresh spinach and cream.
- \$6 - French Lentil Soup**, lentils sautéed with fresh vegetables and herbs, then simmered in a rich vegetable stock.
- \$7 - Lobster Bisque**, light and creamy with fresh chunks of Lobster

### Salads

- \$8 - Pomegranate and Feta Salad**, spring greens, glazed pecans, Feta cheese, Pomegranate seeds, tossed with our Pomegranate vinaigrette.
- \$7 - Tuscan Caesar Salad**, crisp romaine, chopped pancetta, asiago cheese and crisp croutons tossed with our Classic Caesar dressing.

### Entrees

- \$32 - Roast Prime Rib of Beef, au jus**, aged Black Angus beef slow roasted and served with horseradish sauce, steak potato and sautéed fresh spinach.
- \$26 - Breast of Chicken, Oscar**, tender select chicken, egg battered and sautéed in lemon butter, accompanied with fresh asparagus, king crabmeat, Bernaise sauce and rice pilaf.
- \$28 - Chinook Salmon en Crouete**, wild Pacific coast salmon lightly seasoned with coarse mustard, wrapped in pastry and baked to a golden brown, served with a light dill Dijon sauce, green pea pods and roasted red potatoes.
- \$27 - Haddock Picatta**, fresh filet, egg battered, sautéed with butter, lemon, garlic and capers, served with fresh asparagus and rice pilaf.
- \$34 - Outlook Surf & Turf**, petite Filet Mignon with a half stuffed Lobster Casino, served with steak potato, fresh sautéed spinach and Bernaise sauce.
- \$32 - Roast Rack of Lamb**, oven roasted with our Rosemary Peach Glaze, served with fresh Asparagus and roasted garlic red potatoes
- \$24 - Portabella Napoleon**, sautéed fresh yellow and red bell peppers, onions, garlic, eggplant, sandwiched between large select portabella mushrooms then baked with herb Havati, served with roasted garlic red potatoes.

### Desserts

- \$8 - Chocolate Molten Lava Cake**, rich decadent chocolate cream inside rich chocolate cake, served warm with vanilla bean ice cream and fresh raspberries.
- \$8 - Very Berry Tart**, fresh blueberries, raspberries and strawberries in a toasted nut crust and drizzled with our fabulous coconut cream.
- \$7 - Creme Brulee**, classic French custard, glazed with sugar, served with fresh berries and whipped cream.

### Child Menu (available 5:00 pm - 7:00 pm only)

- \$13 - Macaroni and Cheese Casserole**, our creamy blend of sharp cheeses and buttery crumbs.
- \$13 - Liti and Meatballs**, our own fabulous meatballs and Marinara sauce.
- \$13 - Steak 'n Cheese Quesadilla**, thin slices of beef with peppers, onions and cheddar cheeses, in a fresh flour tortilla, served with guacamole, lettuce and sour cream.

Dom Perignon \$225

Moët Chandon \$75

All prices subject to 7% Mass. tax and 18% gratuity.