

# New Years Eve



## Dinner Menu 8:30 pm - 2:00 am

\$100 pp includes Live Entertainment, Dancing til 1:30 am,  
Champagne Toast & Fireworks at midnight

### Appetizers

**Panamanian Shrimp Cocktail**, colossal gulf shrimp with a classic cocktail sauce.

**Clams Casino**, select native Little Neck Clams baked with smoked bacon, casino butter and bread crumbs.

**Coquille St. Jacques**, classic cape scallops sautéed with shallots, vermouth, mushrooms and cream, served with a border of Duchess Potatoes, en coquille.

**Eggplant Bruschetta**, sautéed eggplant, peppers, onions, tomatoes, basil, spooned over crusty Italian bread and glazed with fresh mozzarella.

**Chicken Osso Bucco**, mini chicken drums sautéed and braised in a lemon Crimini 'Demi Glace' with fresh fennel.

### Soups

**Oyster Spinach Stew**, fresh select oysters sautéed ala carte with shallots, butter, fresh spinach and cream.

**French Lentil Soup**, lentils sautéed with fresh vegetables and herbs, then simmered in a rich vegetable stock.

**Lobster Bisque**, light and creamy with fresh chunks of Lobster

### Salads

**Pomegranate and Feta Salad**, spring greens, glazed pecans, Feta cheese, Pomegranate seeds, tossed with our Pomegranate vinaigrette.

**Tuscan Caesar Salad**, crisp romaine, chopped pancetta, asiago cheese and crisp croutons tossed with our Classic Caesar dressing.

### Entrees

**Roast Prime Rib of Beef, au jus**, aged Black Angus beef slow roasted and served with horseradish sauce, steak potato and sautéed fresh spinach.

**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.

**Chinook Salmon en Croute**, 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.

**Haddock Picatta**, fresh filet, egg battered, sautéed with butter, lemon, garlic and capers, served with fresh asparagus and rice pilaf.

**Outlook Surf & Turf**, petite Filet Mignon with a half stuffed Lobster Casino, served with steak potato, fresh sautéed spinach and Bernaise sauce.

**Roast Rack of Lamb**, oven roasted with our Rosemary Peach Glaze, served with fresh Asparagus and roasted garlic red potatoes

**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

**Chocolate Molten Lava Cake**, rich decadent chocolate cream inside rich chocolate cake, served warm with vanilla bean ice cream and fresh raspberries.

**Very Berry Tart**, fresh blueberries, raspberries and strawberries in a toasted nut crust and drizzled with our fabulous coconut cream.

**Creme Brulee**, classic French custard, glazed with sugar, served with fresh berries and whipped cream.

Dom Perignon \$225

Moet Chandon \$75

*There is no childrens menu available for this seating • All prices subject to 7% Mass. tax and 18% gratuity.*