

2019

HAPPY New Year

First Course

Lobster Bisque

or

Crisp Pork Belly Medallions over Jalapeno and Apple Slaw
Drizzled with Smokey Chipotle Sauce

Salad Course

Bibb Lettuce with Toasted Pine Nuts, Crispy Thick Cut Bacon,
Danish Bleu Cheese, Marinated Heirloom Tomatoes and a Poached Egg

Entrée Course

Filet Mignon Oscar Style

10oz Filet, Aged and Hand Cut, Topped with Succulent
Lump Crab and Smothered in Béarnaise Sauce, Served with Roasted Garlic
Herb Mashed Potatoes and Roasted Asparagus

Halibut Filet

Sweet Halibut Topped with an Italian Style Heirloom Tomato Relish,
Served with Risotto and Sautéed Swiss Chard

Duck Breast AL' Orange

Tender and Juicy Duck Breast Seared and Basted in a Light and
Tangy Orange Sauce, Served Over Roasted Garlic and Goat Cheese Polenta
Served with Green Bean Amandine

Elk Tenderloin Medallions

Seared and Served Medium Rare with a Chipotle Blackberry Brandy Sauce,
Served with Caribbean Style Sweet Potato Wedges and Roasted Baby Carrots

Quinoa Stuffed Portabella Mushroom

Italian Style Quinoa Stuffed Portabella Mushroom Cap on a Bed of Wilted
Spinach and Served with Truffled Cauliflower Au Gratin

Dessert Course

Gold Dusted Chocolate Marquise Cake or Mango Guava Cheesecake

\$69.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations