

NYE MENU 2025

\$97



APPETIZER

Choice of:

CAESAR SALAD

Romaine, Grana Padano, house made creamy dressing

THE 'WEDGE' SALAD

Smoked bacon, blue cheese, tomato, iceberg lettuce, house ranch

JUMBO SHRIMP COCKTAIL

Chilled champagne poached shrimp, martini cocktail sauce

ENTRÉE

Choice of:

PETITE FILET & GRILLED SHRIMP

Hand cut 6oz filet mignon, grilled jumbo shrimp

SALMON & BACON WRAPPED SCALLOPS

Premium salmon fillet, bacon wrapped sea scallops

PANKO PARMESAN CHICKEN & GRILLED SHRIMP

Hand breaded, lemon, thyme, skewer of grilled jumbo shrimp

VEGAN BOWL

Seasonal vegetables, vegan protein, chef's dressing

PREMIUM SELECTS

CHEF CUT FILET & GRILLED SHRIMP | \$25 to upgrade

A larger 12 oz filet, served with grilled jumbo shrimp

CENTER CUT RIBEYE | \$27 to upgrade

A rich, flavorful, and well marbled 18oz cut

6 oz ATLANTIC LOBSTER TAIL | \$29 to add to any main

DESSERT

Choice of:

NEW YORK CHEESECAKE

Fresh raspberry coulis

CHOCOLATE POT DE CRÈME

Callebaut chocolate, Grand Marnier Chantilly

PRIVATE DINING ROOMS AVAILABLE FOR ALL TYPES OF BUSINESS & SOCIAL FUNCTIONS

A gratuity of 20% is added to parties of six or more.