



New Year's Eve 2024 Menu

\$105 per guest ++

*~Appetizer Course~
(Choose One)*

*Hoppin' John
Good Luck in a Cup!*

Caesar

Shaved Parmigiano-Reggiano / House Croutons

White Wine Poached Pear Salad

Spring Mix / Gorgonzola / Candied Pecans / Champagne Vinaigrette

*~Entrée Course~
(Choose One)*

Steak Au Poivre

*6oz Filet Mignon / Peppercorn Crusted / Petite Grilled Lobster Tail
Brandy Cream Sauce / Truffle Frites*

****8oz Filet ++ \$20**

Grilled Tuscan Veal Chop

*Marinated With Herbs, Garlic And Lemon Zest / Rosemary Fingerling Potatoes
Grilled Asparagus*

Duck Bolognese

Rich Red Wine Tomato Sauce / Pappardelle Pasta / Tuscan Kale

Herb Encrusted Red Snapper

*Pan Seared Red Snapper / Crab Meat / French Butter Sauce / Haricot Verts
Caramelized Shallots & Bacon*

~Enhancements~

Cold Water Lobster Tail \$15

Grilled Gulf Shrimp \$15

*~Dessert Course~
(Choose One)*

Triple Chocolate Cake

Tres Leches Cake

RARE – Red Cool Center / MEDIUM RARE – Red Warm Center / MEDIUM – Pink Center / MEDIUM WELL – Slightly Pink / WELL – No Pink
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. **Contains nuts.

No Substitutions / No Split Plates