



New Year's Eve 2025
Five Course Dinner - \$110 per person
6:00 & 8:30 seatings
Choice of 1 from each course

Menu:

1st course:

Potato Leek Soup **or** Lobster Bisque

2nd Course:

Crab-Goat cheese Cheesecake

or

Oyster Trio with Rockefeller, Chesapeake & Moscow

or

Pepper Encrusted Filet Carpaccio with horse radish aioli

or

Sundried Tomato Tart

3rd Course:

Sprout Salad with lime balsamic vinaigrette,
toasted pine nuts, cranberries & Fried Feta cheese

or

Roasted Beet Salad served with balsamic glaze & crumbled blue cheese

4th Course:

USDA Prime Filet Mignon with wild mushroom Hunter Sauce
Served with garlic-Foie Gras mashed potatoes and grilled asparagus

or

Elk Chop with Blueberry Merlot Reduction

Served with roasted carrots & orzo

or

Airline Chicken Breast with winter root vegetable stew

or

Pan-seared Halibut with Lobster Sauce
Served with risotto and grilled asparagus

or

Jumbo Lump Crab Cake served with roasted potatoes and green beans with red peppers

Dessert: TBA