

### NEW YEAR'S EVE DINNER DECEMBER 31, 2022

\$90 per person (Inclusive of sales tax and gratuity)

#### TOAST

By The Glass – Choose One JAUME SERRA CRISTALINO CAVA BRUT ST. JULIAN SPARKLING GRAPE JUICE

#### APPETIZER

Choose One

SHRIMP COCKTAIL Extra Jumbo Argentinian Red Shrimp • Cocktail Sauce • Lemon Wedge

HUMMUS Roasted Red Pepper Hummus • Carrots • Celery • Red Peppers • Pita Chips

## SALAD

HOUSE SALAD Mixed Greens • Carrots • Black Olives • Tomatoes

# ENTRÉE

Choose One

VEGAN TUSCANY PASTA Vegan Pasta • Sweet Drop Peppers • Black Olives • Red Onions • Broccoli • Garlic Herbed Olive Oil

CHICKEN PICATTA Pan-Fried Scalloppini Chicken • Linguine • White Wine Lemon Butter Sauce with Capers • Shaved Red Onions • Parmesan Cheese

CHILEAN SEA BASS 8oz. Parmesan Encrusted Chilean Sea Bass • Lemon Beurre Blanc • Pico de Gallo Parmesan Risotto Cake • Broccoli, Carrot, Edamame and Red Peppers Vegetable Blend

#### BACON WRAPPED FILET MIGNON

8oz. USDA Center Cut Choice Angus Filet Mignon wrapped in Thick Cut Applewood Smoked Bacon Rosemary Garlic Butter • Au Gratin Potatoes • Broccoli, Carrot, Edamame and Red Peppers Vegetable Blend

#### DESSERT

Choose One

WILDBERRY SORBET NEW YORK STYLE CHEESECAKE CHOCOLATE CAKE

> Please inform your server of any food allergies. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.