



New Year's Eve Celebration Menu

Four Course Meal with Wine Pairing

\$109 per person

Appetizer Selection

Choose one

- Jumbo Shrimp Cocktail** Gulf Coast Shrimp, Shaved Lettuce, House Cocktail Sauce
- Crab Cakes** with Arugula Salad, Roasted Red Pepper, Charred Corn, Smoked Mustard Aioli
- Oysters "Hawkafeller"** Baked Oysters on a Half Shell with Sautéed Spinach and Hollandaise
- Kobe Beef Carpaccio** with Garlic Parmesan Crostinis, Bacon Shallot Jam, Baby Arugula
- Imported & Domestic Vegetable, Cheese & Fruit Board** with Carr's Water Crackers

Kim Crawford Marlborough Sauvignon Blanc 2016

Soup or Salad Selection

Choose one

- Crab Bisque** Lump Crab, Carrots, Onion, Celery
- Grilled Romaine Salad** Smoked Mustard Vinaigrette, Red Onion Marmalade, Croutons
- Black Eyed Pea Soup** Pancetta, Celery, Shallots, Sage
- Spinach Salad** Carrots, Leeks, Hot Bacon Dressing

Entrée Selection

Choose one

Gaslight Grill Steak and Lobster 8oz Filet Mignon and 4oz Lobster Tail with Grilled Asparagus, Au Gratin Potato, Veal Glaze and Drawn Butter

Justin Paso Robles Cabernet Sauvignon 2015

16oz Bone-In Kansas City Strip with Garlic Yukon Mashed Potato, Haricot Verts

Tangley Oaks Napa Valley Merlot 2015

Chilean Sea Bass with Butternut Squash Bread Pudding, Spaghetti Squash, Grilled Asparagus and Apple Brandy Beurre Blanc

Mer Soliel Santa Lucia "Silver" Chardonnay 2014

24oz USDA Bone-In Prime Rib with Roasted Garlic Mashed Potatoes, Grilled Asparagus, Au Jus

Domaine de Triennes St. Auguste Vin de Pays du Var 2014

Stuffed Organic Wester Ross Salmon with Lobster, Bay Shrimp, Brie Cheese-Stuffed, Tomato Basil Risotto and Grilled Asparagus, Herb Beurre Blanc

Truchard Carneros Chardonnay 2014

Cheese Stuffed, Tri-Color Tortellini with Roasted Seasonal Vegetables, Pomodoro, Creamed Spinach Portabella

Banfi Tuscany Chianti Classico Riserva 2013

Add a 4oz Lobster Tail or Oscar Style to any Entrée \$10

Dessert Selection

Choose one

Chocolate Tiramisu

Vanilla Bean Crème Brûlée with Fresh Berries

Upside Down Apple Pie with Caramel and Vanilla Bean Ice Cream

Assorted House-made Truffles

Fonseca 20yr Tawny Port

No Substitutions or Discounts applicable

18% gratuity will be added to parties of 8 or more

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness