



HAPPY NEW YEAR!

STARTERS

SHRIMP SPRING ROLLS WITH PEANUT SAUCE
OYSTERS ROCKEFELLER
MINI CHEESE TORTA

SOUP

LOBSTER BISQUE

Sweet cream and butter, lobster and cream sherry with lobster slipper meat

FRENCH ONION

With toasted gruyere cheese croutin

SALAD

SMOKED TROUT

With artisan cheddar, shaved red onion, wild rice, spicy greens, lemon vinaigrette and horseradish cream

SPINACH

With dried cherries, goat cheese, and warm bacon vinaigrette

ENTRÉES

Served with wild rice and vegetables du jour

CARPETBAGGER

Tender filet mignon sliced and filled with sautéed oysters, grilled and served with Bernaise sauce, Yukon Gold mashers, and roasted mushrooms

CRUSTED LAMB RACK

Bacon and horseradish crusted lamb rack with buerre rouge gratin

SEARED DUCK BREAST

Pan seared breast of duck with cream sherry mushroom sauce and roasted red pepper polenta

GRILLED SALMON

Wild, line-caught Alaskan Salmon grilled and served with a beurre blanc and sweet potato couscous

DESSERTS

CLASSIC SUNDAES

Choose from Hot Fudge, Buttered Rum, or Turtle

PEACH TART

With spiced caramel

CHOCOLATE CAKE WITH MOLTEN TRUFFLE CENTER

With raspberry sauce, shaved chocolate, and whipped cream

6 Courses (includes Sorbet): \$75/person. 20% Server Gratuity added for parties of 6 or more