NEW YEAR’S EVE MENU

A La Carte – 4:00pm – 6:45pm
Pre-Fixe Menu -  7:00pm – 11:00pm

$145
Price per person, exclusive of tax and gratuity

We are happy to discuss with you and attempt to accommodate any special dietary needs. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please make a choice from the following selections:

**APPETIZERS**
Colossal Shrimp Cocktail
Jumbo Lump Crab Cake

**SALADS**
Tuscan Kale Salad
Traditional Caesar Salad

**ENTRÉES**
Surf and Turf
12 oz. Filet Mignon
16 oz. Prime New York Strip
22 oz. Cowboy Ribeye
20 oz. Prime Rib
Norwegian Salmon
Roasted Brick Chicken

**SIDES SERVED FAMILY STYLE**
Macaroni and Cheese
Garlic Mashed Potatoes
Grilled Asparagus Spears with Lemon Vinaigrette
Cobbled Broccoli Crowns with Gruyere Cheese Sauce

**DESSERTS**
Florida Lemon Tart
Vanilla Cheesecake
Chocolate Lava Cake

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