

New Year's Eve 2024

Appetizers

RAW BAR

Shrimp Cocktail

Jumbo shrimp, cocktail sauce

Oysters on the half shell*

½ dozen, East Coast, cocktail sauce

Pan Fried Mozzarella

Prosciutto wrapped fresh mozzarella, pan fried, balsamic reduction

Our Signature Crab Cake

Colossal lump crab, remoulade sauce

Scallops*

Blackened day boat scallops, habanero jelly

Veal Meatballs

Parmigiano-Reggiano, tomato sauce, grilled crostini

SOUP and SALADS

Crab Bisque

Grilled croutons

House

Iceberg, tomatoes, cucumber, bacon, croutons, Parmigiano-Reggiano

Caesar

Baby romaine, anchovies, croutons, Parmigiano-Reggiano

THE STEAKS*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter

Filet

Center barrel cut
7 oz | 10 oz

New York Strip

USDA PRIME

14 oz. center cut

Cowboy Ribeye

22 oz. Bone-in

Oscar Colossal lump crab, asparagus, hollandaise

Neil sautéed mushrooms, garlic basil bleu cheese sauce

Au Poivre Peppercorn crusted, cognac cream

Horseradish cream Peppercorn cognac cream Bearnaise Habanero jelly

Steak Additions: Cold Water Lobster Tail : MKT. Grilled Shrimp,
Blackened Scallops

Sides

Baked Potato Herbed Mashed Yukon Potatoes

Grilled Asparagus with Hollandaise Sautéed Mushrooms

Gnocchi Tomato basil cream sauce

Prix Fixe Menu

Choice of: House or Caesar Salad

Choice of Entrée: Served with herbed mashed potatoes & asparagus

Filet Oscar

7 oz, Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise

Surf and Turf

7 oz, Center barrel cut filet, 7 oz cold water lobster tail

Chilean Sea Bass

Pan roasted with artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction

Stuffed Pork Chopped

14 oz double cut, bone-in chop, stuffed with roasted peppers, basil, fresh mozzarella, basil, seasoned croutons, served with peppercorn cognac cream