

New Year's Eve 2022

Dinner Menu



APPETIZERS

SHRIMP & CRAB BISQUE \$10
CROCK OF FRENCH ONION SOUP \$9.5

CRISPY CALAMARI \$17
CALAMARI AND BANANA PEPPERS, IN A SEASONED FLOUR, AND CRISPY FRIED WITH SPICY TOMATO SAUCE

CHEESE STEAK SPRING ROLLS \$16
THINLY SLICED RIB EYE, AMERICAN CHEESE AND CARAMELIZED ONION IN AN EGG ROLL WRAPPER WITH A TOMATO COULIS SAUCE

FRIED MOZZARELLA BRUSCHETTA \$18
FRIED FRESH MOZZARELLA ROUNDS TOPPED WITH A FRESH TOMATO BRUSCHETTA & BALSAMIC REDUCTION DRIZZLE

CRAB IMPERIAL STUFFED MUSHROOMS \$22
BABY PORTABELLAS, OVEN ROASTED DRIZZLED WITH A CREAMY CRAB ROASTED PEPPER AIOLI

ASIAN AHI TUNA \$19
SESAME CRUSTED & SEARED TUNA OVER A WAKAME SALAD WITH A SOY DRIZZLE & WASABI

BLT WEDGE SALAD \$10
A WEDGE OF ICEBERG LETTUCE TOPPED WITH CHOPPED APPLE-WOOD SMOKED BACON, CHERRY TOMATOES, CRUMBLD GORGONZOLA CHEESE TOPPED WITH A ROQUEFORT DRESSING

COLOSSAL SHRIMP COCKTAIL \$26
COLOSSAL CRAB COCKTAIL \$25
OYSTERS ON A HALF SHELL \$16
"TOP NECK" CLAMS ON THE HALF SHELL \$14

ENTREES

ALL ENTREES SERVED WITH HOUSE OR CAESAR SALAD

~ ALL STEAKS SERVED WITH ASPARAGUS, RED BLISS MASHED POTATOES & A PORT WINE DEMI GLAZE ~

12 OZ. FILET MIGNON \$58
8 OZ. FILET MIGNON \$46
14 OZ. NEW YORK STRIP \$48
16 OZ. BONE-IN COWBOY RIBEYE \$51

SURF & TURF \$68
8 OZ FILET MIGNON TOPPED IN A HOMEMADE PORT DEMI GLAZE PAIRED WITH A 6OZ BRAZILIAN LOBSTER TAIL & SERVED WITH RED BLISS MASHED POTATOES & GRILLED ASPARAGUS

NEW ZEALAND RACK OF LAMB \$45
HERB DIJON-CRUSTED & TOPPED WITH A DEMI-GLAZE, SERVED WITH BROCCOLI RABE AND RED BLISS MASHED POTATOES

CHICKEN ISABELLA \$40
SAUTÉED CHICKEN BREAST WITH SPINACH, ROASTED RED PEPPERS, ARTICHOKE, & JUMBO LUMP CRAB MEAT OVER LINGUINI IN A CREAMY GARLIC CHARDONNAY SAUCE

LOBSTER RAVIOLI \$43
LOBSTER & CHEESE FILLED RAVIOLI IN TOMATO CREAM SAUCE WITH JUMBO LUMP CRAB MEAT & JUMBO SHRIMP

DIJON SALMON \$34
TOPPED WITH A DIJON SAUCE & SERVED WITH RED BLISS MASHED POTATOES AND FIRE ROASTED VEGETABLE MEDLEY

CRAB CRUSTED GROUPEL \$42
PAN-SEARED & TOPPED IN A CITRUS LEMON BUTTER SAUCE SERVED WITH JASMINE RICE AND SAUTÉED SPINACH

CRAB CAKE \$34
OUR SIGNATURE JUMBO-LUMP CRAB CAKE WITH OUR LOBSTER CREAM SAUCE SERVED WITH GRILLED ASPARAGUS AND RED BLISS MASHED POTATOES