

# New Years Eve

**Lobster Bisque | Watercress and Lemon Crème Fraiche** \$12  
**French Onion Soup** \$10

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## House Caesar Salad

**Butter Poached Scallop and Pancetta Salad** | Over Baby Arugula, Lemon Zest, Grilled Heirloom Tomato, Lemon Dijon Vinaigrette \$22

**Golden Beet and Buratta** | Roasted Beet, Buratta, Arugula, Tomato, Lemon Curd Vinaigrette \$16

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**Jumbo Shrimp Cocktail** | Smoked Cocktail Sauce, Lemon, Micro Greens \$18

**Meatball and Buratta** | Buratta, House Meatball, Marinara, Fried Basil, Grilled Ciabatta \$19

**Tuna Tartar** | Pineapple Salsa, Wakami, Blue Corn Tortilla

**Oysters on the Half Shell** | Savage Blondes

1/2 \$20

12 \$38

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**Grilled 14oz Ribeye** | Horseradish Demi, Dauphinoise and Broccolini \$58

**Butternut Squash and Pumpkin Ravioli** | Root Vegetable Broth, Tomato Concasse, Wilted Spinach, Roasted Rainbow Carrot \$34

**Pan Seared Halibut** | Sesame Ginger Glaze, Glass Noodles, Julienned Vegetables, Heirloom Tomato \$56

**Jumbo Lump Crab Cakes** | Roasted Red Pepper, Asparagus, and Lemon Rice Pilaf \$54

**Veal Osso Bucco** | Roasted Red Garlic Mash, Red Wine Demi and Gremolata \$49

**Roasted Half Chicken** | Yukon Garlic Mashed, Broccolini \$36

**Surf N' Turf** | Grilled 8oz Center Cut Filet, 8oz Grilled Lobster Tail with Drawn Butter and Lemon, Dauphinoise Potato and Grilled Romaine \$79