CLASSIC GRILL

NEW YEAR'S EVE Dinner

Starter

Crab Cake & Caviar

Jumbo lump crab, crème fraiche, Caspian Osetra caviar, chive foam, lemon zest

Soup or Salad

Pecan Pear Salad gf

Red wine poached pear, mixed salad greens, smoked blue cheese, candied pecans, fig vinaigrette, red wine syrup

or

Lobster Bisque

<u>Entrees</u>

Choice of Boursin Yukon gold mashed potatoes, grilled asparagus or mushroom chive risotto

Chipotle Lime Halibut gf

Black bean purée, avocado crema, roasted tomatoes

12 oz Prime Rib gf

Garlic & herb roasted prime rib, horseradish cream, au jus

Snow Crab Platter gf

One pound of crab legs, drawn butter, lemons, sriracha aioli

Hanger Steak & Lobster gf

Grilled hanger steak, sautéed mushrooms, chateaubriand sauce, lobster tail

Grilled Scallop Risotto gf

Sweet corn, pancetta, asparagus (Side not included)

Dessert

Limoncello Blueberry Tiramisu almond lace wafer

Saturday, December 31 | 5-9pm \$75 per person | Includes complimentary champagne Reserve 218.855.5921

