

Wednesday, December 31st | 5-9pm \$75 per person | Includes complimentary champagne Reservations Required | Call 218-855-5921

STARTER

Bruschetta Crostini

Slice of toasted ciabatta, portobella mushroom, roasted garlic, balsamic cherry tomato, mozzarella, basil, extra virgin olive oil

SOUP OR SALAD

Lobster Bisque

Feta Strawberry Walnut *gf*Spring greens, sliced apples, strawberries, candied walnuts, feta cheese, poppyseed vinaigrette

ENTREES

Choice of sauteed asparagus or roasted garlic & parsley yukon mashed potatoes

Ribeye Cap Steak af

10 oz Choice cap steak, chimichurri

Pan Fried Chilean Sea Bass gf

Cast iron seared sea bass, sauteed spinach & artichokes, lemon truffle hollandaise

Hanger Steak & Lobster Tail af

8 oz lemon garlic butter lobster tail, grilled hanger steak, bearnaise

Blackened Salmon & Shrimp Risotto gf

Sweet corn risotto made with seafood stock, chives, and peas Sides not included

DESSERT

Pistachio Espresso Croissant

Caramel pistachio filled croissant, espresso ganache, fresh raspberries