

New Years 2009

\$125 Per Couple Menu

1/2 Price Champagne & Live Maine Lobster

(Ask your Wine Captain for a List)

First Course

Maryland Style Crab Cakes or Three cheese Ravioli or Shrimp Cocktail

Second Course

Caesar Salad or Corn and Crab Chowder

Third Course

Filet Mignon- An 8^{oz.} center cut filet of Certified Angus Beef grilled to perfection

Prime Rib- Slow roasted Certified Angus Beef with garlic and herb encrusting

Yellowfin Tuna- Grilled to temperature with peppercorn encrusting and stilton butter

Double Breast Chicken- Juicy free range with citrus marinade and grilled with herb butter

All entrees accompanied with sautéed mushrooms, Belgian fries, & haricots verts

Fourth Course

Chocolate Truffle Cake or New York Style Cheesecake

Additions:

Add an 8^{oz.} Lobster Tail - \$28

Add 3 Jumbo Sautéed Shrimp - \$12

Add Oscar Topping - \$12

Upgrade to Tomahawk Steak - \$35