

2018

HAPPY New Year

First Course

Lobster Bisque

or

Crisp Pork Belly Medallions over Jalapeno and Apple Slaw
Drizzled with Smoked Chipotle Sauce

Salad Course

Bibb Lettuce with Toasted Pine Nuts, Crispy Thick Cut Bacon,
Danish Bleu Cheese, Marinated Heirloom Tomatoes and a Poached Egg

Entrée Course

Filet Mignon Oscar Style

10oz Filet, Aged and Hand Cut and Topped with Succulent
Lump Crab and Smothered in Béarnaise Sauce. Served with Roasted Garlic
and Herb Mashed Potatoes with Roasted Asparagus

Lake Meadow Farms Glazed Pork Chop

Frenched Pork Chop, Smothered in a Bacon Bourbon Glaze Served
with Au Gratin Potatoes and Roasted Baby Carrots

Duck Breast AL' Orange

Tender and Juicy Duck Breast, Seared and Basted in a Light and
Tangy Orange Sauce Over Roasted Garlic and Goat Cheese Polenta .
Served with a Green Bean Amandine

Sesame Seared Ahi Tuna

Seared Ahi Tuna, Encrusted with Sesame Seeds,
Served Over Saffron and Ginger Rice, Charred Leeks, and Drizzled with a Tangy
Lime and Soy Sauce Reduction

Quinoa Stuffed Portabella Mushroom

Italian Style Quinoa Stuffed Portabella Mushroom Cap, on a Bed of Wilted
Spinach and Served with Truffled Cauliflower Au Gratin

Dessert Course

Gold Dusted Chocolate Marquise Cake or Mango Guava Cheesecake

\$69.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations