

# NEW YEAR'S EVE MENU

## APPETIZERS

### PECAN WALLEYE

tidbits dried cherry maple butter, cranberry tartar sauce 10

### BAKED ARTICHOKE DIP

piping hot crock of our special recipe 10

### SESAME SEARED AHI TUNA

sesame black pepper crusted rare Ahi Tuna, Asian slaw, wasabi, soy ginger sauce 15

## SOUP/SALADS

### BAKED FRENCH ONION SOUP GRATINEE

parmesan crouton, mozzarella cheese 8

### ROASTED BUTTERNUT SQUASH BISQUE

spice creama, pumpkin seed oil, crispy yams 7

### ICEBERG WEDGE SALAD

crumbled blue, bacon, tomato 7

### GRILLED ARTISAN ROMAINE CAESAR

fire grilled crostini, shaved parmesan, creamy Caesar dressing 7

## ENTRÉES

### NEW YORK STRIP LOIN HORSERADISH PARSLEY STUFFING

thick sliced with roasted shallot demi glace, white cheddar potato tart 35

### CHAR GRILLED FILET MIGNON

butter smashed potato, roasted vegetables, red wine demi-glace 10 oz 34 | 6 oz 27

### OCEAN SHELLFISH RISOTTO

lobster, shrimp and crab in a saffron tomato risotto, shaved parmesan 32

## DRINK FEATURES

### STONERIDGE BELLINI

Veev, Peach Schnapps, Peach Puree, Canti Prosecco 7

### BLACK FOREST MARTINI

Bailey's Chocolate Cherry, Stoli Vanilla, Godiva Liqueur 8

### CHAMPAGNE AND SPARKLING BY THE BOTTLE

Canti Prosecco 26

### VEUVE CLIQUOT 75

### DOM PERIGNON 150

## CHEF RON'S 4-COURSE TASTING MENU

### COURSE ONE

#### FIRE GRILLED BRUSCHETTA

honey whipped stickney hill farms goat cheese, dried cranberries, Fennel oil, balsamic syrup

\*\*COMPLIMENTARY GLASS OF CHAMPAGNE\*\*

### COURSE TWO

#### NEW ENGLAND CREAMY CLAM CHOWDER

Or

#### TORN LEAFY GREEN SALAD

blue cheese, cayenne pecans, dried cranberries, maple dressing

### COURSE THREE

#### ROASTED BEEF TENDERLOIN WITH BROILED JUMBO PRAWNS

scampi butter sauce, chive whipped potato, winter vegetables

Or

#### PECAN ENCRUSTED WALLEYE FILET

dried cherry maple pecan butter sauce, wild rice pilaf, winter vegetables

### COURSE FINALE

#### CHOCOLATE TRUFFLE TORTE CRÈME ANGLAISE

45.00 per person  
(tax and gratuity not included)