

New Year's Eve Menu

December 31, 2009

Includes two glasses of sparkling wine, one with dinner and one at midnight (must be 21 yrs or older)

Rolls and Butter

First Course (Choice of one)

Shrimp Cocktail

Perfectly cooked shrimp served with cocktail sauce

Carpaccio

Slices of tender beef, shallots, fried capers, lemon and mixed greens

Lobster Bisque

Classic lobster bisque garnished with sherry crème fresh and chives

Caesar Salad

Housemade Caesar dressing, fresh romaine and croutons

House Salad

Mixed greens, walnuts, blue cheese crumbles, prosciutto, tossed in a whole grain vinaigrette

Entrée (Choice of one)

Grilled Vegetable Lasagna

Grilled red pepper, zucchini, squash with creamy ricotta and pesto

Prime Rib

Slow roasted and served with roasted potatoes, broccoli and topped with horseradish cream and au jus

Salmon

Grilled to perfection and served atop jasmine rice and haricot vert (french green beans) and topped with a creamy Beurre blanc

Chicken Breast

Stuffed with prosciutto and Swiss cheese, breaded and sliced, served with mashed potatoes and vegetable medley with a tarragon cream sauce

Desserts (Choice of one)

Tiramisu

Espresso soaked lady fingers, chocolate and whipped cream

Chocolate Lava Cake

Rich chocolate cake with a molten chocolate center, topped with housemade vanilla custard sauce

Lemon Blueberry Marscapone Cake

Soft white cake layered with Marscapone Cheese and drizzled with berry sauce and crème Anglaise

Bourbon Bread Pudding

There will be two seating times, an early one for those that do not wish to stay until midnight. Both seatings are in the dining room and Club room at 6:30 p.m. and 8:30 p.m. Reservations are encouraged. The dining room and club will be cleared and cleaned between seatings. Seats at the bar and tavern are first come, first served. There will be reservations taken in the tavern for those wishing to have the New Year's Eve dinner with all seating at 7:30 p.m. The band for the night is Jukebox Chronicles. They will play from 9:30 p.m. until 1:30 a.m. Seating at tables vacated after dinner will be first come first served. There will be no saving seats and no adding seats to tables (except by management).