



## NEW YEAR'S EVE

Four Course Dinner  
\$95 per person

Please no split plates or substitutions. Ask server for vegetarian options.

### APPETIZER COURSE

**Mélange Dates and Salmon Crostini**

### SECOND COURSE

Choice of

**New England Clam Chowder**  
**Apple and Candied Walnut Arugula Salad**

### THIRD COURSE

Choice of

#### **Pork Osso Buco**

with wine reduction, served with mashed potatoes and carrots

#### **Filet Mignon served Oscar style**

with our famous bearnaise sauce, lump shrimp and asparagus,  
served with mashed potatoes

#### **Grilled Salmon with Shrimp Papaya Salsa**

served with risotto and broccolini

#### **Short Rib**

served with horseradish mashed potatoes and  
green beans, carrots and onions with wine reduction

#### **Shrimp with Chorizo Risotto**

served with asparagus

#### **Chicken Marsala Pasta**

breast of chicken, mushrooms and pasta with marsala sauce

### FOURTH COURSE

Choice of

**Crème Brûlée**  
**Cheesecake**

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies. ~ Not all ingredients are listed in the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.