



New Year's Eve Menu

December 31, 2019

Starter

House Salad or Lobster Bisque
Fresh Rolls & Butter

Charcuterie Plate

An assortment of aged meats and cheeses

Entrée Choices

Herbed salmon
Served with a zesty smoked tomato relish

New York Strip
*Charbroiled and served with
peppercorn demi-glace and crispy onion straws*

Classic Chicken Breast
Pan seared double chicken breast with a Sauce Supreme

Creamy Penne Primavera
Vegetarian

Entrée Sides

All entrées are served with a fresh vegetable medley
and -choice of- three cheese risotto or Dutchess potatoes

Dessert

Chef's Signature Dessert
Glass of Champagne



New Year's Eve Drink Menu

Drink Specials - \$8

Champagne Margarita

Classic Maggie finished with Champagne

Jack Frost

*Pineapple juice, Blue Curacao, Vodka, Rum
and Cream of Coconut served in a coconut
rimmed glass*

Kir Royal

*Classic Combination of Champagne and
Chambord*

Peppermint Martini

*Vodka and Peppermint Schnapps
served straight up*