

NEW YEARS EVE SPECIALS

3 Courses
SMALL PLATE, ENTREE
and
SWEET PLATE
\$25.95

ENTREES

BRAISED BEEF SHORT RIBS

served over egg noodles with a side of maple glazed carrots and topped with crispy onions.

SAUTEED SCALLOPS

served over spaghetti squash, diced tomatoes, and green onions.

LOBSTER RAVIOLI

topped with grilled shrimp in a white wine butter garlic sauce.

CHEERS!
HAVE A HAPPY & HEALTHY
2018

SMALL SWEET

TOMATO SOUP

topped with crispy root vegetables.

SPINACH FETA PIE

wrapped in phyllo dough.

ASPARAGUS BRUSCHETTA

grilled asparagus, roasted red peppers, and Bleu cheese on a crustini, topped with balsamic reduction.

EGGNOG CREME BRULEE

GINGERBREAD CHEESECAKE

CHOCOLATE PEPPERMINT TART

