



NEW YEAR'S EVE

TUESDAY, DECEMBER 31, 2024

Includes choice of appetizer, entrée, dessert, and coffee or tea



APPETIZER

WARM GOAT CHEESE SALAD

Champagne vinaigrette

JUMBO GULF SHRIMP COCKTAIL

Served with our signature remoulade sauce

CLASSIC CAESAR SALAD

Shaved Parmigiano-Reggiano

LOBSTER BISQUE

Finished with brandy, cream, and bits of lobster

ENTRÉE

SAUTÉED SHRIMP, SCALLOPS, & LOBSTER OVER PAPPARDELLE PASTA

Tossed with asparagus, sun dried tomato, toasted pecans, and roasted garlic, finished with Parmigiano-Reggiano

FRESH FLORIDA GROUPER

Stuffed with crab meat

TWIN STUFFED MAINE LOBSTER TAILS

Stuffed with lump crab meat Au Gratin

PECAN GLAZED BONE-IN PORK CHOP

12oz. pork chop with sweet pecan glaze

FILET OSCAR

8oz. Filet Mignon topped with jumbo lump crab meat, blanched asparagus, Sauce Béarnaise

PETITE FILET & LOBSTER TAIL

Grilled beef tenderloin & broiled lobster tail with Sauce Béarnaise

DESSERT

FLORIDA KEY LIME PIE

Our signature dessert topped with whipped cream and crème anglaise

TRIPLE CHOCOLATE TRIFLE

Luxurious chocolate mousse married with brownies, fresh raspberries, and whipped cream

\$100