

NEW YEAR'S EVE DINE-IN SPECIALS

THURSDAY, DECEMBER
31ST / 11AM-10PM

20 21

STARTERS

LOBSTER BISQUE

Sherry cream & truffle oil
\$6 Cup / \$8 Bowl

SHRIMP COCKTAIL

*Six Old Bay poached shrimp with
cocktail sauce (GF) \$16*

DUCK EGG ROLLS

*Duck confit, goat cheese & scallions in crispy egg rolls,
served with cranberry hoisin sauce \$14*

SANDWICHES

PASTRAMI REUBEN

*Sliced top round beef pastrami, sauerkraut, 1000 island
dressing & swiss cheese on toasted rye with a house side
\$16 (GFM)*

OYSTER PO'BOY

*Crispy fried oysters, Cajun remoulade, lettuce & tomato
on a hoagie roll with a house side (GFM) \$14*

ENTREES

HOUSE AGED 16OZ. NEW YORK STRIP

Scalloped potatoes, cream spinach & au jus (GF) \$39

LOSBTER NEWBURG

*Butter poached Maine lobster meat, Old Bay
hollandaise, brioche toast & arugula \$34*

CHILEAN SEABASS

*Root vegetable risotto &
citrus butter (GF) \$35*

MOREL RISOTTO

*Morel mushrooms, sliced asparagus, Arborio rice
truffle cream & charred lemon oil (GF/VGT) \$27*

DESSERTS

BAKED ALASKA

Fresh berries & whipped cream \$6

CHOCOLATE TRUFFLE MOUSSE

(GF) \$6