



Early Dining New Year's Menu

First Course

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots
Continental Salad, Tomato, Cucumber, Ricotta Salata
Escarole Caesar, Parmigiano, Brioche Croutons
Baked Oysters “Joe Beef”

Second Course

Served with Asparagus and Potato Gratin

Steak and Lobster
6 oz Iowa Premium Filet and Lobster Tail
Black Grouper
Georges Bank Sea Scallops
Grilled Heritage Farms Kurobuta Pork Chop
Roasted Chicken, Foie Gras Stuffing

Third Course

Chocolate Malt Sundae
Key Lime Blackberry Pie
Grasshopper Pie

\$75 per person
Available 4:45 pm—5:45 pm