

NEW YEAR'S EVE MENU

3 COURSE MEAL \$85

5 oz OF PRESECCO, WHITE OR RED WINE



STARTER

SHRIMP COCKTAIL

Served with house-made cocktail sauce and grilled lemon

BEEF CARPACCIO

Seasoned beef tenderloin, served with truffle anchovy aioli, topped with arugula and shaved Par

CANDY HOUSE SALAD

House blend, feta cheese, figs, roasted red pepper, candy walnut with strawberry vinaigrette

ENTRÉE

STUFFED CHICKEN

16 oz double breast supreme chicken stuffed with roasted garlic goat cheese butter, served with truffle dill mash potato, seasonal vegetable and gravy

SURF & TURF

10 oz strip loin, jumbo shrimp, truffle dill mash potato, asparagus with au-jus

SALMON & LOBSTER

Atlantic salmon, rice pilaf, asparagus topped with lobster knuckle meat sauce

SEAFOOD LOVER'S PASTA

Jumbo shrimp, salmon, scallop with choice of your sauce

TRUFFLE MUSHROOM RAVIOLI

Cremini, oyster and button mushroom tossed in house made alfredo sauce

DESSERT

CARAMEL CHEESE CAKE

Caramel creamy cheesecake served with blueberry compote

BROWNIE PARFAIT

Mars bar chocolate brownie, strawberry with house made whipped cream and caramel sauce

MONTE CRISTO

Grand marnier, kahlua, coffee topped with whipped cream

HAPPY NEW YEAR

2 HOUR SEATING TIME