

# 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