



New Year's Eve

APPETIZERS

CRAB CAKES

fennel slaw, whole grain aioli 22

CURRY MUSSELS

prince edward island mussels, light coconut curry sauce 15

LOBSTER RANGOONS

lobster, cream cheese, grilled scallion, sweet chili dipping sauce 18

ENTRÉES

20 OZ. AGED RIBEYE

butter & herb aged, truffle mash, cheddar broccoli,
marsala demi-glace 45

SURF & TURF

8 oz. filet, bacon wrapped scallop skewer, creamed spinach,
house-made steak fries 52

LOBSTER MAC & CHEESE

local maine lobster, fresh rigatoni, lobster sherry cream sauce,
mozzarella cheese, parmesan gremolata 39

BRAISED SHORT RIB & MUSHROOM RAVIOLO

burgundy crème, parmigiano, fried sage, crushed walnuts 37

DESSERTS

COOKIE SKILLET

baked cast iron cookie, caramel sauce, vanilla gelato,
freshly made whipped cream, strawberries 12

BROWNIE BERRY PARFAIT

double chocolate, fresh berries,
freshly made whipped cream 12

*Full menu will be offered along with chef's exclusive offerings.
Please inform your server if you or a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.