



## NEW YEAR'S EVE 2018

### STARTERS

**BAKED BRIE** in Puff Pastry with Herbed Orange Marmalade -11<sup>50</sup>  
**AHI TUNA\*** <sup>GF</sup> Rare Sesame Crusted with Pickled Ginger and Wasabi Drizzle -12<sup>95</sup>  
**DUCK NAPOLEAN** Braised Duck and Exotic Mushrooms with Crispy Wontons & Smoked Gouda 10<sup>50</sup> <sup>GF-NO WONTONS</sup>  
**BANG POW SHRIMP** Lightly Fried Popcorn Shrimp with Chipotle Remoulade -12<sup>50</sup>  
**BRUSCHETTA** Grilled Bread topped with Tomatoes, Garlic, and Basil -9<sup>95</sup>

**SALMON CAKES** with Crunchy Lemon Caper Slaw-10<sup>95</sup>  
**PORK BELLY** with Hoisin Sauce and Apple Honey Poppy Seed Slaw -9<sup>95</sup>  
**ARTICHOKE DIP** <sup>GF</sup> with Boursin, Mozzarella, Parmesan and Garlic with Corn Tortilla Chips -9<sup>50</sup>  
**CALAMARI** Lightly Breaded and Fried with Sesame Ginger Sauce -10<sup>50</sup>  
**BOWL OF 'SHROOMS** <sup>GF-NO BREAD</sup> Roasted Garlic Butter Mushrooms with Fresh Thyme and Grilled Bread -9<sup>95</sup>

\*\*\*\* **LOBSTER BISQUE** -4<sup>95</sup>

**BAKED FRENCH ONION SOUP** -5<sup>95</sup> \*\*\*\*

### ENTRÉES

*All entrees are served with a Dinner Roll Assortment & our Holiday Salad of Spinach, Apples, Blue Cheese, Toasted Walnuts, and Red Onion with Cranberry Vinaigrette*

**FILET MIGNON\*** <sup>GF</sup> 7oz Hand Cut grilled Filet with Cabernet Demi-Glace *with Sour Cream & Chive Twice Baked Potato & Asparagus* -30<sup>95</sup>  
**Add Asparagus, Béarnaise and Crab Meat** -6<sup>00</sup>

**NEW YORK STRIP\*** <sup>GF</sup> 12oz Hand Cut grilled NY Strip with Blue Cheese Bacon Demi-Glace *and Sour Cream & Chive Twice Baked Potato & Grilled Asparagus* -28<sup>95</sup>

**PRIME RIB** **12oz QUEEN CUT\*** <sup>GF</sup> -26<sup>95</sup>  
**16oz KING CUT\*** <sup>GF</sup> -31<sup>95</sup>  
*with Sour Cream & Chive Twice Baked Potato and Grilled Asparagus*  
*Add Mushrooms* <sup>GF</sup> -2<sup>95</sup> *Add Béarnaise Sauce* -1<sup>95</sup>

**ROAST DUCK** ½ Maple Leaf Farm Duck with Door County Cherry & Sage Bread Stuffing and Port Orange Sauce & Vegetable -25<sup>95</sup>

**CHICKEN** Hazelnut Crusted Chicken Breast with Frangelico Cream Sauce and *Sour Cream & Chive Twice Baked Potato and Grilled Asparagus* -17<sup>95</sup>

**SURF & TURF** <sup>GF</sup> 7oz Grilled Filet with Cabernet Demi-Glace and 4oz. Lobster Tail with Garlic Butter *and Sour Cream & Chive Twice Baked Potato and Grilled Asparagus* -49<sup>95</sup>

**LOBSTER DUO** Two 4oz. Tails Pan Seared with Lobster Ravioli & Garlic Butter -49<sup>95</sup>

**SCALLOPS\*** Pan Seared Sea Scallops with Wild Mushroom Ravioli and Sage Brown Butter Sauce 27<sup>95</sup>  
<sup>GF-NO RAVIOLI / SUB POTATO</sup>

**SALMON\*** Pan Seared with Asparagus Risotto and Béarnaise Sauce -24<sup>95</sup> <sup>GF NO SAUCE</sup>  
**Add Crab Meat** -4<sup>00</sup> <sup>GF</sup>

**WALLEYE** Lightly Floured and Pan Fried with Tartar Sauce *with Sour Cream & Chive Twice Baked Potato* -26<sup>95</sup>

**PORTOBELLO PASTA** Grilled Portobello Cap on Linguini w/ Zucchini, Asparagus, Red Onion & Sun Dried Tomatoes with Creamy Marinara Sauce 16<sup>95</sup>

*Add a 6oz Lobster Tail to any Entrée* -19<sup>95</sup>

*Add a Half Pound of Alaskan King Crab Legs to any Entrée* -18<sup>95</sup>

 Musical Entertainment by Kurt Dovenbarger 5pm -9pm 