



# *New Year's Eve* **DINNER MENU**

## **STARTER**

### **FOUR CHEESE FRITTERS**

Served with Cranberry Jalapeño Dipping Sauce

## **FIRST COURSE**

### **BABY ROMAINE SALAD**

Little Gem Romaine, Blistered Tomato, Carrot Ribbons,  
Roasted Sweet Corn, Browned Butter Ranch Dressing

## **SECOND COURSE**

### **ANGUS SHORT RIBS & STUFFED CHICKEN**

Duo Entrée of Braised Angus Short Ribs with Burgundy Wine, Cremini Mushrooms, Cipollini Onion, and Garlic, & a Stuffed Chicken Breast with Bacon, Garlic, Tart Apple, and Sage. Served with Lemon Herb Roasted Potatoes and Roasted Green Beans.

## **THIRD COURSE**

### **DESSERT STATION**

A variety of house baked desserts and sweet small bites

*\*Vegetarian option available upon request, please mention when making your reservation.*

*Please notify us of any food allergies, some items contain dairy, nuts, etc. Food items are cooked to order or served raw.*

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.*