

# Happy New Year!

\$150 per person + tax & gratuity

## APPETIZER

*choice of...*

### Jumbo Lump Crab-tini

lump crab cocktail with remoulade

### Beef Crostini

thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze

### Tuna Tartare

sushi tuna, soy, sesame, jalapeno, avocado with wasabi crema, pickled veggies & wonton chips

## SOUP & SALAD

*choice of...*

### Lobster Bisque

lobster meat & sherry-chantilly cream

### House Salad

field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic

### Caesar Salad

hearts of romaine, anchovies, parmesan, house caesar dressing

## ENTREE

*choice of...*

### Surf & Turf

6oz prime filet mignon paired with a cold-water lobster tail, served with seasonal vegetables & garlic mashed potatoes

### Ribeye & Shrimp

16oz prime ribeye with 2 blackened or grilled shrimp, served with garlic mashed potatoes & roast beef gravy

### Seabass & Crab Oscar

potato & herb crusted, with jumbo lump crab, asparagus, & béarnaise sauce, served with mushroom risotto

### Australian Wagyu Striploin

seasoned with sea salt & cracked black pepper, served with house vegetables & garlic mashed potatoes

### New Zealand Lamb Chops

with raspberry-red wine reduction, chimichurri oil, & goat cheese bread pudding

## DESSERT

*choice of...*

### Southern Chocolate Cake

### French Macarons

### Glass of Voga Prosecco

### Fruit & Cheese Plate

with nuts & chocolate

Consuming raw or undercooked ingredients may increase the risk of foodborne illness.

A gratuity of 20% may be added to parties of 6 or more.