

New Year's Eve



Three Course Dinner



choice of appetizer

White Albacore Tuna Deviled Eggs ^{GF}
farm fresh eggs, sweet pickle relish, green onions, candied pecans

Texas Twinkies ^{GF}
bacon wrapped jalapeno, lightly breaded, stuffed with pimiento cheese & smoked brisket

choice of soup or salad

Lobster Bisque ^{GF}
with grilled cheese crostini

Asian Pear & Blue Cheese Salad ^{GF}
spring mix, asian pear, candied pecans, grape tomatoes, danish blue cheese crumbles, balsamic vinaigrette

entrée course

Caprese Burrata Chicken ^{GF} | 49 |
crispy chicken breast, burrata cheese, blistered cherry tomatoes, basil, balsamic glaze,
garlic mased potatoes, parmesan asparagus

Surf and Turf ^{GF} | 69 |
6 oz beef tenderloin and grilled shrimp, garlic mashed potatoes & beef gravy, parmesan asparagus

Lobster Mac and Cheese | 69 |
6 oz lobster tail, cheddar and mozzarella, bell pepper, fusilli pasta

à la carte dessert

Lemon Panna Cotta | 10 |

Flourless Chocolate Espresso Cake ^{GF} | 10 |

^{\$5} charge for split entrées | ^{GF} = gluten free options | a gratuity of 20% will be added to parties of 6 or more