





# **NEW YEAR'S EVE**

### **SHAREABLES**

### TWIN CRAB CAKES

roasted red pepper sauce 19

SHRIMP COCKTAIL12

## **ENTRÉE FEATURES**

accompanied with seasonal vegetables and choice of starch: autumn rice, mashed potatoes or baked potato

#### **PRIME RIB\***

with horseradish cream, au jus Queen Cut 10oz \$35 | King Cut 14oz \$43

### TWIN LOBSTER TAILS\*

twin 4 oz cold water lobster tails served with drawn butter 42

### WINE FEATURES

DA VINCI PINOT GRIGIO

7 glass | 26 bottle

#### FLEURS DE PRAIRIE ROSE

8 glass | 30 bottle

### CAMPO VIEJO RIOJA

8 glass | 30 bottle



### FEATURED COCKTAIL

#### ADULT ROOT BEER FLOAT

root beer schnapps, Absolut vanila, cream & coke 6



\*Consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 112125