

\$40 PER PERSON – FOUR COURSE MEAL

Select 1 from each of the 4 groups below:

Baked Brie Puff Pastry

PUFF PASTRY CUP FILLED WITH MELTED BRIE CHEESE AND FRESH BERRIES

Cucumber Shrimp Canapé

FRESH CUCUMBER SLICES TOPPED WITH TAIL ON SHRIMP, LEMON JUICE, FRESH HERBS, AND GARLIC

Bruschetta Crostini

FRENCH BREAD CROSTINI TOPPED WITH FRESH MOZZARELLA, TOMATO, BALSAMIC GLAZE, AND BASIL

Brunswick Stew

HOMEMADE STEW WITH PULLED PORK, LIMA BEANS, PULLED CHICKEN,
CORN, POTATO, ONIONS, AND TOMATOES

New England Clam Chowder

TRADITIONAL NEW ENGLAND CHOWDER FILLED WITH CLAMS, BACON, ONIONS, AND POTATOES

Caesar Salad

FRESH ROMAINE LETTUCE TOSSED IN OUR HOUSE CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS

House Salad

FRESH MIXED GREENS, TOMATOES, SLICED CUCUMBERS, RED ONIONS, SHREDDED CHEESE, AND CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING

Surf and Turf

ONE 4 OZ FILET MEDALLION AND FIVE JUMBO CAJUN SHRIMP PAIRED
WITH LOADED BAKED POTATO AND SAUTEED ASPARAGUS

Tomahawk Pork Chop

GRILLED TOMAHAWK PORK CHOP TOPPED WITH A HOUSE MADE APPLE DEMI GLAZE PAIRED WITH MASHED POTATOES AND CARIBBEAN VEGETABLES

Bacon & Bourbon Glazed Salmon

6 OZ GRILLED SALMON DRIZZLED WITH A SWEET & SAVORY BOURBON GLAZE AND TOPPED WITH BACON CRUMBLES. PAIRED WITH RICE PILAF AND CARIBBEAN VEGETABLES.

Chocolate and Strawberry Trifle

TRIFLE MADE WITH FRESH STRAWBERRIES, CHOCOLATE, AND POUND CAKE TOPPED WITH WHIPPED CREAM

HAPPY ★ NEW ★ YEAR