

New Year's Eve

Starters

Mill Cheese Stuffed Mushrooms 12

Lemon Bruschetta 12

Bacon Wrapped Water Chestnuts 12

Pecan Crusted Brie 14

Entrees

Served with choice of fresh garden salad or soup du jour and warm honey wheat bread and complimentary champagne

Prime Rib 34

With 2 crab stuffed shrimp. 40

Slow roasted and carved to order. Served with twice baked potato and vegetable medley.

Crab stuffed Gulf Shrimp 34

Gulf shrimp filled with flaked crab meat stuffing, served with a Lemon Butter Sauce.

Accompanied with Rice Pilaf and vegetable medley.

Steak Oscar 34

Grilled Sirloin topped with a buttery crab meat, asparagus and Hollandaise sauce. Served with twice baked potato and vegetable medley

Seafood Alfredo 34

Creamy, homemade Fettuccine Alfredo tossed with a blend of sautéed shrimp, scallops and crab meat. Served with a vegetable medley.

Chicken Florentine 30

Oven roasted Chicken Breast stuffed with rice pilaf, fresh baby spinach and our special creamy chicken sauce. Served with rice pilaf and vegetable medley.

Blue cheese, Portabella and Walnut Stuffed Pork Chop 32

Pork chop stuffed with a delightful combination of blue cheese, portabella mushroom and toasted walnuts with a pear balsamic glaze and pears.

Served with twice baked potato and vegetable medley.

Walleye Pike 29

Canadian Walleye filet, lightly dusted with in-house seasoned flour, pan seared, and topped with a lemon compound butter, served with wild rice pilaf and vegetable medley.

Mushroom Studel 28

Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel, and vegetable medley.