

Ring in 2019 with



-Appetizer-

Lobster Bisque

Prawns

Two Jumbo Prawns served with a Crispy Sushi Rice Cake with a Thai Chili Sauce garnished with Crushed Peanuts

Alligator Quesadilla

Flour Tortilla filled with grilled Gator Tenderloin, Caramelized Onions, Tomato and Manchego cheese, served with an Avocado Salsa Verde and finished with Pico de' Gallo

Prince Edward Islands Mussels

Steamed open in Pinot Grigio and finished with Fresh Herbs, Toasted Bread Crumbs and Gorgonzola Cheese

Pulled Kurobuta Pork

Braised with Shiitake Mushrooms and Korean Black Garlic with Crispy Wonton Chips

Crispy Ahi Roll

With an Asian Dipping Sauce, Pickled Ginger and Wasabi

-Salad-

Bistro Salad

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda onion and Marinated Exotic Mushrooms

Caesar Salad

With Hearts of Romaine, Grana Padana Cheese and Anchovy

Nut & Berry Salad

Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette

Spinach and Gorgonzola Cheese Salad

Roasted Apple Wedges, Bermuda onion, Macadamia Nuts and Warm Smoked Bacon Balsamic Dressing

Tomato and Mozzarella Salad

Sliced Vine Ripe Local Tomatoes and Hand Made Mozzarella with Basil and Sun-dried Tomato Pesto

-Entree-

Miso-Sake Roasted Seabass

Seabass Fillets glazed in a Miso-Sake Marinade and roasted served with Purple Peruvian Potatoes, Asparagus and a Sake Beurre Blanc

Crabmeat-Ginger and Lemongrass Encrusted Yellowtail Snapper

Served over Purple Peruvian Potatoes, garnished with Stir Fried Asian Vegetables and finished with a Thai Sweet and Spicy Peanut Chile Sauce

Pan Roasted Lamb Chops

Marinated in Olive Oil with Sage and Garlic served with Purple Peruvian Potatoes, Broccolini and finished with Au Poivre

Duet of Lobster and Wagyu Beef

Served with Mashed Yukon Gold Potatoes, Asparagus and both Béarnaise and Lemon Butter Sauce

Filet Oscar

8 oz. Filet topped with Jumbo Lump Crab Meat roasted and served Mashed Yukon Gold Potatoes and Asparagus finished with Béarnaise and a Pinot Noir Infused Demi-Glace

Free Range Chicken

Pesto Marinated Free Range Chicken Breast served with Goat Cheese Potato Cake, Asparagus and Herbed Glace

Jumbo Day boat scallops

Seared and topped with Blue Lump Crab Meat served with Purple Peruvian Potatoes and Asparagus finished with a Lemon Butter Sauce