



RESERVATIONS AVAILABLE FROM 4:00–6:30 PM. GUESTS ARE KINDLY ASKED TO RETURN THEIR TABLE BY 8:00 PM FOR THE NEXT SEATING. OUR FULL À LA CARTE MENU WILL ALSO BE AVAILABLE.

HAPPY NEW YEAR 2026

3 COURSES | \$95.00

INCLUDES COMPLIMENTARY GLASS OF PROSECCO

SELECT ONE FROM EACH COURSE

APPETIZER

SOUP OF THE DAY

REDEYE SALAD

mixed lettuces, goat cheese, candied walnuts, seasonal fruit, honey mustard vinaigrette

LITTLE GEM CAESAR SALAD

parmesan, croutons

SUSHI NIGIRI

TUNA TARTARE

avocado, soy lime dressing

ENTREE

JUMBO LUMP CRAB CAKE & GRILLED SHRIMP

roasted spaghetti squash, lobster reduction

CHILEAN SEA BASS

NEW YORK STRIP STEAK

BRAISED SHORT RIBS

WILD MUSHROOM RAVIOLI

DESSERT

BANANA CREAM PIE

CHOCOLATE CAKE

CHEESECAKE

ADD

THE PHANTOM COCKTAIL

(\$15 SUPPLEMENT)

*woodford bourbon, sweet vermouth, campari, bergamot syrup,
finished with bergamot & rose-infused smoke*



Executive Chef: *Jae Ahn* **General Manager:** *Richard Sanchez* **Culinary Director:** *Brando DeOliveira*

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies. Straws are available upon request.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

The Fireman Hospitality Group is family owned. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman