

# NEW YEAR'S EVE MENU 2026

- **2024 Cocktail:** Vodka, Elderflower Liqueur, Cranberry, Prosecco 15.
- **Winter Red or White Sangria:** Malbec Red Wine, Apple Brandy, Seasonal Fruits 13.

## Starters

- **French Onion Soup:** Caramelized onions simmered in a rich beef broth, topped with toasted breadcrumbs and melted Gruyère (GF) 14.
- **Winter Salad:** A vibrant blend of endive, radicchio, mixed greens, tossed with sweet dates and crisp pear, crowned with crushed pecans and creamy blue cheese, all drizzled with maple dressing (GF) 15.
- **Caesar Salad:** Romaine hearts with shaved Parmesan and garlic croutons, finished with our signature creamy Caesar dressing 15.
- **Pear and Burrata** baked pears paired with luscious burrata, garnished with toasted pumpkin seeds, pomegranate arils, scallions, finished with a drizzle of our signature balsamic glaze (GF) 17.
- **Baked Brie** – Creamy French brie baked until golden, topped with wild berry jam, toasted walnuts, and seasonal herbs. Served with warm artisan bread 18.
- **Double Cut Maple Bacon:** Smoked, thick-cut Applewood bacon finished with a rich peppered maple glaze (GF) 20.
- **Fried Calamari:** Lightly fried gluten-free calamari tossed with cherry peppers, served with a sweet chili dipping sauce (GF) 20.
- **Wellington Bites:** Slow-braised beef short ribs, porcini mushrooms, and melted cheese in a golden puff pastry, finished with bourbon sauce 20.
- **Avocado Fries** Sliced avocado covered with panko, parmesan cheese, herbs, pan fried served with lemon zest-sweet chili aioli (GF) 15.
- **Fig Flatbread** Goat cheese, roasted figs, pistachio, fresh arugula, finished with truffle honey 17.
- **Tuna Tartar** sushi grade, quinoa, guacamole, corn chips, roasted sesame dressing (GF) 20.
- **Oysters 6 / \$20 – 12 / \$38** - **Clams 6 / \$12 – 12 / \$22**
- **Shrimp Cocktail** 16.

## Entrees

- **Shrimp Tacos:** Blackened shrimp nestled in warm tortillas, topped with an apple salsa, and drizzled with smoky paprika-sriracha aioli. Served with a side of crispy house fries 32.
- **Butternut Squash Ravioli** creamy truffle sauce, caramelized walnuts 28.
- **Pappardelle** Wide noodles, shredded short ribs, mushrooms caramelized onions, natural au jus 33.
- **Chicken Burrata** breast of chicken, panko, pan fried, arugula tomatoes, onions, burrata, house dressing (GF) 35.
- **Barnwood Chicken (Organic Free Range)** breast of chicken, parmesan and panko crusted, pan fried, crispy bacon, smoked mozzarella, bourbon mushroom sauce (GF) 35.
- **Shrimp & Grits** grilled shrimp, marinated sweet chili sauce cheddar jalapeno grits (GF) 35.
- **Codfish** roasted, covered with panko-pistachio in a champagne, mustard sauce (GF) 35.
- **Branzino** (white Mediterranean seabass) Delicately seared and seasoned with fine herbs, served over a bed of fragrant roasted vegetable couscous. Served with vibrant chimichurri sauce (GF) 39.
- **Pork Shank (Osso Bucco)** braised for 6 hours with all-natural juices, cooked to absolute fall-of-the-bone accompanied by truffle vegetable risotto (GF) 45.
- **Surf and Turf:** 8 oz Center-Cut Filet Mignon topped with grilled shrimp, finished in a rich Argentine herb butter cream sauce served with roasted smashed truffle parmesan potatoes (GF) 59.
- **Dried Ages NY Steak** (Grass Fed Hormone Free) grilled | creamy peppercorn sauce 55.
- **Baby Back Ribs** all natural braised, Louisiana seasoning bourbon BBQ sauce, served bacon mac and cheese 37.