

NYE DINNER

Appetizers

Chicken Victoria Soup 5

French Onion Soup 7

Fried Green Beans with parmesan and ranch dipping sauce 7.5

Shrimp Cocktail, 6 house cooked shrimp with homemade cocktail sauce 12.5

Tucker's Homemade Crab Cake with roasted red pepper sauce 13.5

Coconut Shrimp drizzled with sweet chili sauce 12.5

Warm House Potato Chips tossed with rosemary, parmesan and truffle oil drizzle 7

Salads

CAESAR Romaine hearts, shaved parmesan, croutons, Caesar dressing 9

HARVEST Toasted almonds, dried cranberry, crumbled gorgonzola, house greens, lemon vinaigrette dressing 9

HOUSE GREENS Vegetable garnish Choice of: Ranch, Italian, Blue Cheese or Balsamic Dressing 8

Entrée Selection

Served with Wheat Rolls with Local Honey Butter

Grilled Filet Mignon with warm boursin cheese 41

Brown Sugar Glazed Grilled Rack of Lamb with demi-glace and side of mint jelly 38

Chicken Cordon Bleu with prosciutto & sharp cheese served with roasted red pepper sauce 34

Baked Cod with cheddar and cornbread topping 34

Baked Stuffed Shrimp with crabmeat, sherry and parmesan 38

Grilled Salmon Filet with braised lentils and herb butter 34

Above served with Mash Potato and Sauteed Mixed Vegetables

Pasta Primavera, white wine, garlic, grilled vegetables, evoo, finished with balsamic reduction and shaved parmesan 28

Family Meal Selection – Serves 4 (TAKEOUT ONLY)

Served with Wheat Rolls with Local Honey Butter

Grilled Filet Mignon with warm boursin cheese 150

Baked Stuffed Shrimp with crabmeat, sherry, parmesan and buttered crumbs 140

Pot Roast with julienne vegetables and rich brown gravy 85

Above served with Mash Potato and Sauteed Mixed Vegetables

Chicken Francaise over pasta du jour 85