

New Years Eve

at the stone terrace by john henry's. happy 2021!

First Course

BAKED CLAMS

oregano, garlic & homestyle breadcrumbs.

OYSTER OF THE NIGHT

champagne mignonette.

SHRIMP COCKTAIL

house cocktail sauce.

HOMEMADE MEATBALLS

veal, pork, and beef blend. marinara.

STUFFED MUSHROOMS

sausage or crabmeat.

ASPARAGUS ROLLATINI - prosciutto & mozzarella.

white wine sauce & toasted breadcrumbs.

Salad Course

STONE TERRACE SALAD - seasonal mixed greens,

grape tomatoes, black olives & bermuda onion

tossed in extra virgin olive oil & red wine vinegar.

SIGNATURE "BOXER" SALAD - seasonal mixed

greens, candied walnuts, dried cranberries, fresh

seasonal fruit & crumbled bleu cheese tossed

in our signature raspberry vinaigrette.

Main Course

VEAL PARM

house special! served over fresh tagliatelle.

18 OZ. RIB VEAL CHOP

rosemary seasoned. mashed potatoes & asparagus.

10 OZ. CENTER CUT FILET MIGNON

flame-grilled. mashed potatoes & seasonal vegetable.

MACADAMIA NUT CRUSTED GROUPER

beurre blanc. roasted potatoes & seasonal vegetable.

PISTACHIO CRUSTED CHILEAN SEA BASS

beurre blanc. roasted potatoes & seasonal vegetable.

SHELLFISH OVER LINGUINI

scallops, shrimp & lobster tail tossed with linguini.

your choice: bianco, marinara or fra diavolo.

JOHN HENRY'S FAMOUS CRAB CAKES

house tartar sauce. roasted potatoes & green beans.

SOUTH AFRICAN LOBSTER TAILS

drawn butter. roasted potatoes & green beans.

SURF & TURF

certified black angus center cut filet mignon & cold water

lobster tail. mashed potatoes & seasonal vegetable.

Dessert

your server will present our dessert tray.