

WEDNESDAY, DECEMBER 31ST

New Year's Eve Menu

THE DELAWARE RESTAURANT & BAR

Bread & Butter

House Made Rosemary & Sea Salt Focaccia \$6

Birch Bakery Gluten Free Loaf \$8

Salad

Classic Caesar \$12
crisp hearts of romaine, white anchovies, garlic croutons, parmesan & black pepper dressing (goo)

Pear & Blue Salad \$15
hot house greens, stilton, candied walnuts, cranberry balsamic dressing (gf)

Small Plates

Lobster Dumplings \$16
black vinegar sauce, cucumber, sprouts, and mushroom slaw

Shrimp Cocktail \$20
spicy cocktail sauce

Bacon Wrapped Scallops \$22

Eggplant Meatballs \$10
house tomato, parmesan (gf/veg/vo)

Oysters on a half shell \$19
six with your choice of mignonette

Scallop Crudo \$17
auguachile, pickled grape, cilantro

Entrées

Prime Rib \$45
French onion au ju, mashed potatoes, asparagus

8 oz Filet Mignon \$52
preserved tomato bearnaise, mashed potatoes, roasted winter vegetables

Add a Lobster Tail
to any Entrée \$25

Twin Lobster Tails \$60
mashed potatoes, asparagus, drawn brown butter

Fennel Crusted Faroe \$38
Crusted Salmon
cauliflower puree, roasted carrots, smoked tomato bernaïse (gf)

Sesame Ginger Lime \$48
Seared Halibut
cauliflower puree, roasted carrots

Half Herbed Chicken \$38
roasted fingerlings and carrots, herb beurre blanc

Vegan Meatloaf \$35
roasted winter vegetables, garlic fingerling potatoes (gfo/veg)