

New Years Eve Menu

STARTERS

lobster bisque 9

bbq shrimp (gf) 13

sautéed in a citrus bbq butter with crusty bread points

crab cakes 12

maryland style with a tomato butter

french onion tartlet 9

layers of caramelized onions, fresh thyme, and goat cheese in a flaky pastry crust

aurora salad (gf) 8/14

spinach, bacon, cheddar, candied walnuts, maple dressing

winter salad (gf) 8/14

roasted butternut squash, beet, and farro salad with goat cheese and herb vinaigrette

house salad (gf) 6

greens, seasonal toppings, choice of dressing

ENTREES

bourbon pecan chicken (gf) 20

with smashed potatoes and wilted spinach

house smoked NY strip (gf) 28

with gorgonzola cheese, sun-dried tomato compound butter, mashed potatoes, and house vegetables

stuffed sole 20

sole stuffed with scallop and crab, finished with beurre blanc and served with rice pilaf and vegetable du jour

cinnamon crusted pork loin (gf) 20

with a raspberry balsamic demi glace, grain pilaf, and house vegetables

sugar crusted salmon (gf) 22

with a tri-berry spiced glaze served with grain pilaf and vegetable du jour

chicken pot pie 16

chicken, carrots, peas, onions and celery in a thickened sauce finished with a pastry

butternut squash ravioli 18

with candied brussel sprouts, finished with a sage cream sauce

bistro burger (gf) 16

6 oz. beef burger topped with grilled portobello mushrooms, caramelized onions and NY cheddar cheese with fried potato wedges



DINNER AVAILABLE FROM 5:00-7:30PM
RESERVATIONS REQUIRED 315-364-5100

Treleaven