

# New Year's Eve Menu

## BEGINNINGS

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### CRAB PHYLLO PURSE 15

with fire roasted red pepper coulis

### BEET SALAD (GF) 9

house pickled beets, goat cheese, pistachios

### CHEESE AND CHARCUTERIE (FOR TWO) (GF) 18

assortment of cheeses and meats with house made chutneys

### ROASTED BEET SOUP (V/GF) 8

with apples and ginger

### SCALLOP AND CORN CHOWDER 14

with rosemary compound butter

## GREENS

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### 2023 RESOLUTION SALAD (GF) 14

roasted butternut squash, apple slices, dried cherries, and candied walnuts on a bed of mixed greens served with a house made maple vinaigrette

### HOUSE SALAD (GF) 10

mixed greens, carrots, tomatoes, red onion, and confetti peppers served with choice of dressing

## MAIN ENTREES

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### CRISPY CABERNET CHICKEN (AGF) 22

served with local parslid potatoes and green beans

### BLACK STRIPED SEA BASS (GF) 29

with sautéed shrimp, crab meat, and a sundried tomato buerre blanc served with rice pilaf

### STEAK BOURDELAISE (GF) 28

herb roasted sirloin steak served with garlic smashed potatoes and green beans

### ROASTED PORK CHOPS (GF) 25

apple and fennel roasted pork chops with garlic smashed potatoes and green beans

### MUSHROOM CANNELLONI 20

with a sage cream sauce and wilted spinach

