



NEW
YEARS
EVE

THREE COURSE SET MENU JUST \$50

(plus tax, gratuity and \$15 entertainment fee to reserve music areas)

INDIVIDUALLY PRICED MENU AVAILABLE IN DINING ROOMS AND PATIO

TO START

New England Clam Chowder / Potato Soup

- or -

Field of Greens Salad / Classic Caesar Salad

- or -

Wardorf Salad ~ with apples, red grapes, golden raisins, celery and walnuts. *(add \$6)*

APPETIZER *(add \$10)*

Crispy Calamari with a spicy fire roasted tomato marinara sauce.

MAIN COURSES

10oz Slow Roasted Prime Rib with natural jus, horseradish cream, mashed potato and sauteed vegetables. *(14oz add \$5 ~ add a steamed Maine lobster tail for \$15)*

8oz USDA Choice Filet of Beef with either our Barrywall pepper crust or Gaelic Irish whiskey mushroom sauce. Rosemary fingerling potatoes with sauteed vegetables. *(add a steamed Maine lobster tail for \$15)*

Fresh Organic Scottish Salmon baked on a cedar plank with a maple Dijon glaze. Served with fresh asparagus and seasoned white rice.

Fresh Maine Lobster Tails ~ two steamed cold-water tails with mashed potato and sauteed vegetables. *(+\$10)*

Wicked Sister ~ Chicken breast baked with apple, Brie, puff pastry and raspberry coulis. Mashed potato and sauteed vegetables.

DESSERTS

Homemade Salted Caramel Cheesecake.

Individual Famous Bread Pudding with Irish whiskey sauce.

Decadent Chocolate Cake with whipped cream.

Live Entertainment with Celtic Bridge | Champagne Toast at Midnight