



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

Lobster Bisque / Potato Soup

- or -

Field of Greens Salad / Classic Caesar Salad

APPETIZER *(add \$11)*

Crispy Firecracker Shrimp - tossed in a sweet and spicy cream sauce.

MAIN COURSES

Cedar Plank Salmon roasted with a maple Dijon glaze.

Served with grilled asparagus and white rice.

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

10oz Slow Roasted Prime Rib with natural jus, horseradish cream, mashed potato and sauteed vegetables. *(14oz add \$5)*

Tenderloin of Beef ~ 8oz filet, either Barrywall Pepper Crusted or with our Irish whiskey mushroom cream sauce. Rustic fried red potatoes and sauteed vegetables.

Petite Rack of Lamb flame-grilled with rosemary and mint sauce, Mashed potato and sauteed vegetables.

DESSERTS

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