

## New Year's Eve 2011

### APPETIZERS

- Filo wrapped Brie~ topped with honey, almonds, and dried apples 10
- Ahi Poke Tower~ Sashimi tuna, avocado, spouts, blood orange, tempura, rice 12
- Kobe Beef Sliders~ Topped with Maytag blue cheese, bacon, fried shallots 15
- Sampler Plate~Crispy artichoke hearts, calamari, potato skins, and beef skewers 14

### ENTREES

Served with soup or salad and fresh Willey Farm vegetables

- Chicken Artichoke Pasta- Grilled chicken, garlic, olives, tomato, capers, artichoke, fresh basil, lemon butter sauce and angel hair pasta 20
- Pumpkin Ravioli with a pine nut cream sauce 18
- Lasagna made with our homemade sausage, beef, ricotta and mozzarella cheeses, topped with meat sauce 18
- Steak and Lobster for Two~A split 10 oz North American lobster tail braised in garlic butter, two Harris Natural Beef Top Sirloin steaks served with fresh herb mashed potatoes 70 upgrade to Filet Mignon steaks 95 Lobster tail only, 61
- Fresh Salmon~pan-seared, topped with a toasted pine nut crust and lemon caper beurre blanc served with risotto 29
- Cioppino, our holiday favorite for 34 years~ Dungeness crab, shrimp, clams, mussels and fish in a garlic, red wine and tomato broth 30
- Half a chicken marinated for 48 hour in rosemary, garlic, lemon and spices grilled over an open flame served with roasted potatoes 27
- Maple Leaf Duck Breast~pan-seared to perfection, drizzled with vanilla port reduction, served with almond-fig risotto 29
- Lamb Shank slowly braised in red wine-tomato broth, carrots, onions and served over fresh herb mashed potatoes 26
- Steak and Scampi~8 oz Top Sirloin steak paired with a Paris bistro prawn scampi sauce and served with roasted potatoes 28
- Rib Eye Steak~14 ounce USDA Choice steak grilled over an open flame, served with roasted potatoes 29
- Filet Mignon~pan-seared and topped with melted gorgonzola cheese, sautéed portabella mushrooms and balsamic fig reduction, served with roasted garlic mashed potatoes 33

*Celebrating our 34th New Year's Eve, Thank you*