

"ALL THAT GLITTERS" NEW YEAR'S EVE 2025 DINNER

CHEERFUL BEGINNING

AMUSE BOUCHE "Chef's Whim"

STARTERS

please select one

LOBSTER BISQUE

dill creme fraiche garnish

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano,
marinated white anchovy

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese,
raisin walnut baguette

VEGETABLE TEMPURA

tempura battered, chef's selection of local vegetables,
chili-ponzu sauce

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,
house made kimchi, citrus mostarda

STEAK SATAY

chimichurri sauce

FRIED CALAMARI

with sauteed peppers, olives and tomatoes,
marinara dipping sauce

BUTTERMILK FRIED OYSTERS* +\$4

tartar sauce, pickles

CRAB CAKE* +\$5

jumbo lump crabmeat, tartar sauce, petit salad

SEAFOOD RAVIOLI* +\$5

housemade ravioli stuffed with lobster, shrimp & crab,
saffron mussel cream sauce (three pieces)

GRILLED LAMB CHOPS (2)* +\$10

brussels sprouts slaw, chimichurri sauce

MAIN

please select one

GRILLED BONE-IN PORK CHOP

black-eyed peas, braised collard greens with bacon,
pan gravy

HANGER STEAK

yukon gold mashed potatoes, baby carrots, parmesan
crusted broccoli, housemade steak sauce

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with
broccoli, housemade pappardelle pasta, mushrooms,
leeks, chicken au jus

CRAB CAKE ENTRÉE

jumbo lump crabmeat, fingerling potatoes,
asparagus, tartar sauce

CAULIFLOWER STEAK

julienne squash, fennel, peppers, carrots,
sauteed baby swiss chard, chimichurri sauce

CHESAPEAKE BAY LINE-CAUGHT ROCKFISH

julienne carrots, fennel, leeks & red pepper,
yukon gold potato & celery root puree, clams,
saffron mussel cream sauce

SQUID INK LOBSTER & SCALLOP PASTA

snow peas, oyster mushrooms, leeks,
creamy tarragon butter sauce

BRAISED LAMB SHANK

chive risotto, french green beans, baby carrots,
pot of exotic mushrooms

PRIME ANGUS BEEF TENDERLOIN FILET* +\$12

fried potato-parsnip basket, french green beans,
bordelaise sauce

16 oz PRIME ANGUS BONE-IN RIBEYE* +\$18

creamed spinach, grilled fairy tale pumpkin,
chimichurri sauce

SURF N TURF (1/2 LOBSTER & 6 OZ. FILET) * +\$25

bearnaise sauce, roasted fingerling potatoes,
green beans & leeks

DESSERT | *please select one*

TIRAMISU

PEAR & MASCARPONE TART

CHOCOLATE POT DE CRÈME

smoked sea salt, caramel sauce

BLOOD ORANGE CREME BRÛLÉE

HOUSEMADE ICE CREAM

SORBET

Gift for you HOUSEMADE CHOCOLATE TRUFFLES

FOUR-COURSE NYE PRIX-FIXE

\$75* per person

*Tax and gratuity are not included. An automatic 20% gratuity to be added to the final bill. Upcharges will be added to the starting price.