

NEW YEARS EVE 2018/19

deviled eggs

cup of lobster bisque

shrimp cocktail add 4

tuna tartare add 6

caesar salad

chopped romaine/fresh grated parmesan/herb crouton/caesar dressing

classic wedge

smoked bacon/radish/gorgonzola crumbles/bleu cheese dressing

chilean sea bass 60

string potato crust/spinach/cherry tomato/shallot vin-blanc

blackened scallops seared 55

wasabi whipped potatoes/cucumber kimchi/candied soy/chili puree/wonton

goat cheese chicken 45

airline chicken breast/smashed red skins/swiss chard & spinach blend/confit shallot/natural jus

lump crab cakes 50

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade/sambal

steak & lobster tail 60

7oz cold water maine lobster tail/4oz tenderloin medallion

whipped potatoes/asparagus/drawn butter Twin tails 65

NC mountain trout 45

root vegetables & chorizo succotash/bourbon-bacon spoon bread/pea shoot salad

prime rib 55

Slow roasted prime rib roast/twice baked potato/fresh asparagus/creamy horseradish/au jus

seared duck breast 50

pumpkin puree/apple-cranberry chutney/fingerlings/pomegranate reduction

lamb chops 55

dauphinoise potato/asparagus/cranberry compote

filet 7oz 60

whipped potatoes/asparagus/cabernet demi-glace add 3 shrimp wrapped in bacon add 8

grilled bone-in pork chop 50

apple cider brined pork loin/wilted swiss chard/red bliss smashed potatoes/apple brandy chutney

pecan pie with vanilla ice cream - carrot cake

Anita's cheese cake - german chocolate cake

no split dinners - sales tax and 20% gratuity added to total bill