

New Year's Eve Chef Additions

Appetizer:

Black-eyed Pea Bruschetta

Toasted flatbread with crème de Brie spread, kale, black-eyed peas, bacon, tomatoes, and red onions, topped with olive oil and balsamic glaze - 15



Entrées:

Cacio e Pepe

Shrimp sautéed with blistered tomatoes and spinach tossed with linguini in a light Parmesan cream sauce, finished with freshly cracked black pepper - 23

Hoppin' John

Stewed black-eyed peas with vegetables and cabbage, paired with white rice and topped with country ham - 19

Sirloin Strip Steak

Certified Angus beef sirloin grilled and topped with red wine reduction, served with smashed potatoes and grilled asparagus - 29

Certified Angus Ribeye Steak

A limited special 14 oz. ribeye grilled, topped with herb citrus butter and rosemary, served with a loaded baked potato and grilled broccolini - 67

Drink Features

Gruet Brut ~ New Mexico

This winery takes pride in their French roots and specializes in making wine in the same method as a true French champagne. Aromas of green apple and citrus mineral notes, followed by crisp stone fruit flavors. Have a toast to the new year with this traditional sparkler! - 13 gl / 52 btl

'Gold' Lang Syne Martini

"Should auld acquaintance be forgot..." This martini might help! We shake up our house gin with aperol liqueur, orange juice and a splash of lemon juice. Served chilled with a golden sugar rim and topped with sparkling brut - 9

New & Screwed Espresso Martini

A new fun twist on the original espresso martini. This version uses Screwball Peanut Butter whiskey, crème de cacao and fresh espresso... simple and delicious! - 10

Blueberry Pearl (non-alcoholic)

A treat for the eyes and the tastebuds! This drink features ginger beer, blueberry syrup and white cranberry juice that's been mixed with cocktail glitter! - 5

We kindly ask that no substitutions be made for any of the above menu items

Desserts:

Our dessert tray full of delectable temptations will be presented by your server