



NEW YEAR'S EVE

EXCLUSIVE MENU

APPETIZERS

Vegetarian Stuffed Mushroom Caps 12

6 mushroom caps stuffed with a red pepper, onion, parmesan and oregano filling then oven baked. Served with garlic toast.

Smoked Salmon Dip 17

Smoked Coho salmon combined in a cream cheese mixture containing dill, cayenne, capers, and onions. Served warm, accompanied with a baguette.

Bacon Wrapped Chicken Bites (GF) 12

8 pieces of seasoned chicken breast, wrapped in bacon, then rolled in brown sugar and oven baked.

MAIN COURSE

Cranberry Chicken with Champagne Sauce (GF) 35

7oz chicken supreme marinated in garlic, rosemary and paprika, topped with a house made cranberry Champagne sauce, then oven baked. Served with creamy whipped potatoes and roasted broccoli.

New York Strip with Red Wine Reduction (GF) 45

10oz locally sourced New York strip grilled to your liking, topped with a red wine reduction and served with creamy whipped potatoes and roasted asparagus.

Smoked Tomato Spaghetti with Spinach & Roasted Chickpeas. 25

8oz of spaghetti tossed in a smoked tomato sauce with minced mushrooms, garlic, onions, roasted chickpeas and baby spinach. Accompanied with garlic toast.

DESSERTS

Tiramisu 10

Ladyfingers dipped in espresso and Kahlua, then layered with a cream cheese and vanilla whipped cream mixture and topped with cocoa.

Homemade Cheesecake with Strawberry Champagne Sauce (GF) 10

Gluten free vanilla cheesecake made in house, topped with a homemade strawberry Champagne sauce.

