

NEW YEARS MENU

Salads

Waldorf Salad

apples, celery, grapes & walnuts with a
honey yogurt dressing
\$23.95

Burrata and Tomato

Heirloom tomato, basil, balsamic glaze,
olive oil served on a bed of
microgreens
\$24.95

Romaine Hearts

double smoked bacon, grana padano,
garlic butter crumb, crispy capers
drizzled with house dressing
\$22.95

Appetizers

Spicy Calamari

marinated and hand dusted in
house, fried with jalapeno,
red onion and peppers over
chipotle and lemon aioli
\$26.95

Baked Brie

wrapped in phyllo pastry
topped with
cranberry chutney,
honey, toasted
pecans and crostini
\$24.95

Seafood Sharing Platter

snow crab clusters, two Atlantic
lobster tails, two jumbo shrimp
skewers, pan seared sea scallops
& Louisiana style mussels
\$239.95

Sesame Seared Tuna

tomato, avocado wasabi
mayo,
crispy onion
\$26.95

Scallop

pan seared with red pepper,
tomato soubise
topped with micro greens
\$29.95

Entrees

Surf and Turf

bacon wrapped petite filet,
tiger shrimp, pomme
puree, mushroom thyme
hunter sauce
\$65.95

Halibut

Pan Seared with apple fennel slaw
\$46.95

Beef Short Rib

slowly braised in house, topped
with a red wine reduction
\$47.95

Butternut Squash Ravioli

brown butter, with crumbled
goat cheese and candied walnuts
\$39.95

Prime Rib

served with Yorkshire,
pomme puree
and Au jus
\$68.95

Seafood Tower

snow crab, lobster tail,
seared scallops,
tiger shrimp and Louisiana
style mussels served with
drawn butter
\$239.95

Copper Kids

The following is available to our guests 10 years and younger A \$10 dollar surcharge
will apply for anyone over the age of 10 ordering from this menu

Classic Caesar

topped with crisp prosciutto
parmesan cheese
and homemade croutons
\$21.95

Chicken Noodle Soup

\$14.95

Steak Frites

6oz New York Striploin
served with
mashed and
vegetables
\$28.95

Fettuccine

served with homemade
alfredo sauce,
parmesan garlic toast
\$21.95

BBQ Chicken

served with
rice and
vegetables
\$24.95

gluten free penne- \$5.00

Add 3oz lobster tail \$24.95

Add 4oz chicken breast \$10.95

Desserts

Champagne Creme Brulee

\$18.95

Gluten free Chocolate Cake

\$18.95

Lemonchello Tartufo

\$18.95