

# NEW YEAR'S EVE MENU

Saturday, December 31, 2011

Tonight's featured champagne:

**Moet Chandon \$14 glass, \$58 bottle**

## Soups & Salads

- French Lentil Soup or Avgolemono or French Onion Soup** 7
- Tomato Mozzarella Salad** beefsteak tomato, Bermuda onion and fresh basil drizzled with extra virgin olive oil 9
- Tri-Color Salad** arugula, endive, radicchio and toasted walnuts drizzled with balsamic vinaigrette 7
- Goat Cheese & Beet Salad** with candied pecans and orange segments, drizzled with an orange & ginger vinaigrette 9
- Jonathan's Salad** mixed greens, radicchio & endive with crumbled Gorgonzola cheese, toasted walnuts & choice of dressing 7.50
- Caesar Salad** crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings 7.50
- Fresh Garden Salad** plum tomatoes, cucumber, Bermuda onion and choice of dressing 7

## Appetizers

- Fried Calamari** served with a tomato basil sauce 10
- Plantain Crusted Sweet & Spicy Chili Shrimp** accompanied by a napa cabbage slaw with mango vinaigrette 10
- Lump Maryland Crab Cakes** served with baby greens and a horseradish mayonnaise 14
- Shrimp Cocktail** iced jumbo shrimp served with spicy horseradish cocktail sauce 15
- Lobster Spring Rolls** served with wasabi and oriental sesame dipping sauces 12
- Baked Clams** top neck clams baked with herb butter and applewood bacon 9
- Crabmeat Cocktail** fresh lump Maryland crabmeat accompanied by a cocktail sauce 15
- Sesame Beef Skewers** served over mixed baby greens soy ginger vinaigrette and shoe string fries 10

## Main Entrées

- Chilean Sea Bass** with a basil pesto, served with sautéed spinach, roasted tomatoes and mashed potato 32
- Pan Roasted Wild King Salmon** with black beluga lentils, asparagus and a roasted tomato coulis 28
- Seared Jumbo Shrimp & Sea Scallops Risotto** served with diced asparagus, tomatoes and sweet peas cooked in a saffron lobster sauce 26
- Sautéed Shrimp Scampi** jumbo sautéed shrimp in a garlic Chardonnay lemon sauce served with linguini 26
- Paella Valenciana** with broiled 1/2 lobster, jumbo shrimp, scallops, mussels, clams, chorizo sausage and chicken cooked in a seafood broth with roasted peppers, peas and saffron rice 32
- 12oz Center Cut Filet Mignon** char-broiled with demi glace served with hash brown potato cakes and grilled asparagus 34
- Grilled Rack of Lamb Chops** served with roasted red potato, grilled tomato and sautéed spinach 30
- 18oz Black Angus Ribeye Steak** char-broiled with herb butter, served with hash brown potato pancakes & green beans 34
- Boneless Beef Short Ribs** slowly braised in a cabernet sauce until fork tender, served with whipped mashed potato and roasted root vegetables 26
- Bourbon Glazed Pork Chop** grilled center cut pork chop served with sweet mashed potato, roasted root vegetables, braised red cabbage and apple bourbon demi-glace 25
- Surf & Turf** 8 oz filet mignon accompanied by grilled jumbo sea scallops served with hash brown potato cakes and asparagus 32
- Veal Parmigiana** lightly breaded veal cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 24
- Veal Piccata** sautéed with shiitake mushrooms and capers in a white wine lemon sauce, served with linguini 24
- Chicken Parmigiana** lightly breaded chicken cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara 22
- Grilled Chicken Mediterranean** tender breast of chicken, char-grilled brushed with extra virgin olive oil, Greek oregano and lemon essence served with grilled vegetables, saffron rice and a side of tzatziki sauce 22
- Penne alla Vodka** with julienne chicken in a pink vodka cream sauce 20
- Vegetable Paella** yellow and green squash, eggplant, green peas, asparagus, tomato and saffron rice 19