



Happy New Year

APPETIZER

PARMESAN TOMATO STACK

Sliced tomatoes layered with parmesan and mozzarella cheese and basil. Baked then drizzled with balsamic syrup and tomato basil sauce \$9

CAJUN LOBSTER RAVIOLI

Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic, leeks in a cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$12

JUMBO FRIED SHRIMP

3 breaded golden brown fried shrimp accompanied with a cold orange dip. \$10

JUMBO SHRIMP COCKTAIL

Cilantro and citrus poached 4 jumbo shrimp with jalapeno horseradish sauce. \$14
Each Additional Shrimp \$3

ENTRÉE

All entrees are served with house salad or small Caesar salad, vegetable and accompaniment.

JUMBO SHRIMP SCAMPI

A culinary delight! Angel hair pasta tossed in a garlic butter and white wine sauce with 4 jumbo sautéed shrimp. Garnished with fresh parsley. \$28

MARKET STREET T-BONE

Best of both worlds. Filet and Strip combined into one 14oz steak. Seasoned, grilled, topped with onion straws and served with a baked potato for tradition . \$42

ARTICHOKE STUFFED CHICKEN BREAST

Roasted Chicken breast stuffed with artichokes, boursin herb cheese and fresh basil, served with yellow and red pepper coulis. \$28

LOBSTER, LOBSTER, LOBSTER!

Broiled tail, homemade claw sausage and delta cake \$36

GRILLED SALMON

Served with sauteed leeks, shallots and vodka cream sauce. \$29

STEAK DIANE

Certified Angus Beef® brand Twin filet of beef tenderloin with shitake, and portabella mushrooms in a brandy sauce. \$36

FRENCH CUT PORK CHOP

Tender Pork Porterhouse grilled to perfection and served with mango, pineapple and apple chutney reduction. \$27

🍷 **CHEF SPECIAL** 🍷

CHATEAU BRIAND DINNER FOR TWO 🍷

Certified Angus Beef® brand filet mignon cooked to your specifications, then sliced by our chef and served with both bordelaise and béarnaise sauce. Includes a shared dessert. \$90

DESSERT

VANILLA BEAN CHEESECAKE

Served with homemade whipped cream and chocolate curls. \$9

DARK AND MILK CHOCOLATE PATE

Garnished with chocolate dipped strawberries and cream. \$9

CHOCOLATE LAVA CAKE

Chocolate cake with a molten fudge center served with ice cream. \$9

20% gratuity added for all holiday events. No coupons permitted.