

# New Year's Eve 2011

Order from our normal menu, or the special Prix Fixe menu below

\$65 per person -- tax & gratuity not included

## Aperitif

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Glass Gruet sparkling wine, Reissdorf Koelsch Ale or Sparkling Cider

## First Course

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Choose One

### Original Galley Clam Chowder

*The same top-secret recipe we've been using since 1966!*

### Halibut & Shrimp Ceviche

*Halibut and bay shrimp marinated with lime, cilantro, red onion, tomato, jalapeno*

### Seasonal Salad

*Mixed greens, spinach, bacon, blue cheese, candied walnuts, figs, tossed with balsamic vinaigrette with a hint of raspberry*

## Second Course

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Choose One

### Surf & Turf

*Tender 8 oz. filet and Maine lobster tail*

### Prime Aged New York Steak

*12oz Prime aged New York steak grilled to perfection*

### Maine Lobster Tails

*Two pan-seared Maine lobster tails served with a classic beurre blanc sauce*

*Includes farm-fresh vegetables and choice of side*

## Dessert

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Choose One

### Cappuccino Cheesecake

*Truly decadent!*

### Crème Brûlée

*House-made with Grand Marnier!*