





Band Starts
at 9:30 PM



New Years specials and most of menu served from 5 PM to 10 PM.

APPETIZER

AVOCADO SHRIMP COCKTAIL

Five medium shrimp in half an avocado topped with Aurora cocktail sauce. \$10



Entrées served with choice of soup or salad.

PRIME RIB

Herb encrusted and slow roasted; served with your choice of potato or rice and fresh vegetables. \$22

FILET OSCAR

Grilled filet mignon accompanied with snow crab and finished with a cognac demiglace; served with garlic mashed potatoes and asparagus. \$27

HALIBUT HOJA SANTA

Grilled Halibut topped with a roasted poblano and hoja santa cream sauce; served with saffron rice and fresh vegetables. \$29

BRAISED DUCK

Leg and thigh, braised in pumpkin porter accompanied with roasted apple and finished with a pumpkin porter sauce; served with wild rice pilaf and fresh vegetables.

STUFFED SHRIMP

Five jumbo Shrimp butterflied and stuffed with crab meat, smoked gruyere cheese and wrapped with bacon; served with rice and fresh vegetables. \$19

DESSERTS

DAM CHEESECAKE

Housemade with mango and raspberry coulis \$5

Join us at 9:30 PM for live music with "Something Underground" Free Champagne at midnight. No cover for those having dinner. Reservations are not

required or accepted.

CHRISTMAS PUDDING

Dried figs cherries and raisins soaked in McLuhr's Irish stout create this traditional English dessert; served with vanilla bean ice cream. \$7



