

# NEW YEAR'S EVE MENU

## Starters

### Steak Bites 15

Seared beef tenderloin tips, pepper jack cheese, Pico de Gallo, avocado crema

### Chips & Pico 11

Spicy pico de gallo and queso fresco

### Artichoke Dip 14

Creamed artichoke, spinach, sun dried tomatoes, warm baguette

### Korean BBQ Street Tacos (3) 15

Marinated seared short ribs, napa cabbage, mango slaw, corn tortilla, sriracha aioli

### Jumbo Lump Crab Cakes 18

Three pickle tartar sauce

## Pasta & Bowls

Substitute with Quinoa Penne Noodles 3

### BBQ Kabob Bowl 25

Featuring your choice of protein Salmon, Tofu (our vegan dish) or Hanger Steak all set in an ample bowl of Coconut Basmati Rice with Black Beans, Corn Relish, Mango Salsa and Pickled Red Onions

### Shrimp Diablo 26

Wild-caught shrimp, linguine, vodka, tomatoes, basil, dried chili

### Creamless Alfredo 18

Rigatoni with prosciutto ham, herb cauliflower purée, oven roasted tomatoes, parmesan and fresh spinach

### Peas N' Hay 18

Linguine with housemade Italian sausage, sweet peas, caramelized onion, parmesan cream sauce

### Lemon Caper Chicken Penne 19

Sautéed chicken, asparagus and sun dried tomatoes in lemon caper cream sauce

### Rigatoni Bolognese 19

Rigatoni with mirepoix, fennel, ground beef and pork tenderloin, bacon, tomato, pecorino romano

### Lobster Tail Fettuchini 30

Butter Poached Lobster Tail, Hand Cut Fettuccine Noodle's, Kale, Snap Peas, Corn, Charred Creamed Leek, Kohlrabi, Breakfast Radish and Carrot Slaw all bathed in a Parmesan Sauce

## Entrees

### Grilled Angus Ribeye (16oz) 36

Cheesy scalloped potatoes, grilled asparagus, portabella mushrooms and bordelaise sauce

### Grilled Filet Mignon 30

Mashed potatoes, tempura onion rings, steamed spinach and bordelaise sauce

### Grilled Mahi-Mahi 26

Mashed potatoes, pineapple salsa tomatillo bisque

### Grilled Pork Tenderloin 27

Mushroom cream sauce, mustard herb spatzel, green beans

### Pan Roasted Chicken 23

Herb ricotta cheese gnocci, basil pesto, cauliflower, beets, charred creamed leeks

## Pot Roast

Short ribs with Yukon whipped mashed potatoes, root vegetables, shaved brussels sprouts \$28

### Grilled Black Angus Ribeye (16oz)

Cheesy Scalloped potatoes, grilled asparagus, portabella mushrooms, Bordelaise sauce \$36

## Salads

### Twin Pine Farms Field Greens 10

Crumbled bleu cheese, dried cranberries, sunflower seeds, lime vinaigrette

### Classic Caesar 10

Romaine hearts, parmesan

### Amish Bleu and Pecans 10

Chopped romaine lettuce, Amish bleu cheese dressing, red onion, spicy pecans

### Farmer Steak Salad 20

Grilled hanger steak, quinoa salad, arugula, citrus segments, roasted beets, goat cheese, candied walnuts, heirloom carrots, champagne walnut vinaigrette

### Greek Salad 15

Greens, jicama, fennel, cucumber, blistered cherry tomatoes, olives, feta, yogurt chipotle honey vinaigrette

### Poached Pear and Arugula 14

Pear poached in port wine, bleu cheese curd, lavender honey vinaigrette, candied walnuts

## Add

grilled chicken breast 7 grilled shrimp 8

grilled hanger steak 9 grilled mahi 10