



New Years Eve 2022

• 3 COURSES \$199 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP

6 Local Oysters | 3 Jumbo Shrimp | Mignonette | Cocktail Sauce

ROASTED BONE MARROW

Balsamic Onion Jam | Grilled Bread

1/2 LB ALASKAN KING CRAB LEGS

Warm with Drawn Butter OR Chilled with Dijonaise

LOBSTER CAESAR SALAD

Romaine | Anchovy | Crouton

ENTREE

SELECT YOUR PROTEIN

18 oz Food & Wine Prime Bone-In Ribeye | Choice of Sauce

8 oz Filet Mignon | Choice of Sauce

5 oz A5 Wagyu Filet | Mushroom - Red Wine Sauce | Asparagus

12 oz Bone-In Short Rib | Mashed Potatoes | Demi-Glace

14oz Bone-In Veal Chop | Truffle Butter

Georges Bank U-10 Scallops | Lemon Scented Risotto | Haricot Verts

20 oz Chateaubriand (for two) | Choice of Sauce

ADDITIONS

Colossal Crab Oscar | Butter Poached Lobster | Seared Foie Gras - \$25

Truffle Butter | Port Wine Wagyu Butter - \$12

SELECT YOUR SIDE

Grilled Asparagus

Sauteed Spinach

Pork Belly Mac & Cheese

Brussels Sprouts with Bacon Lardons

Mashed Potato

Sauteed Mushrooms

GENEROUS HOT TABLE-SIDE FRIES FOR EVERYONE

ADDITIONAL SAUCES

Bearnaise | Peppercorn | Bordelaise | Horseradish Cream | Boston Chops House - \$4

DESSERT

CORIANDER PINEAPPLE MACARON

Caramelized Pineapple | Vanilla Blanc de Blanc Sorbet

BITTERSWEET CHOCOLATE DARK ORANGE TART

Blood Orange Sorbet

Substitutions may be made based on Availability