



New Years Eve 2021

• 3 COURSES \$179* PER PERSON •

*\$149 for First Seating: 5pm - 6pm

FIRST COURSE

OYSTERS & SHRIMP

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

5J CINCO JOTAS IBERICO HAM BALOTTA

Grilled Bread | Marcona Almonds | Fig Conserva

ALASKAN KING CRAB LEGS

Hot with Drawn Butter OR Chilled with Cocktail Sauce

LOBSTER CAESAR SALAD

Romaine | Anchovy | Crouton

ENTREE

SELECT YOUR PROTEIN

Strube Ranch, Single Family Farm, Gold Grade Waygu (Texas) 8oz Club Cut New York Strip

Greater Omaha Beef, Prime, (Nebraska) Dry Aged, 18oz Bone-In New York Strip

Greater Omaha Beef, Choice, (Nebraska) Wet Aged, 14 oz Bone-In Filet

Niman Ranch, Co-op, All Natural Black Angus, Prime (Iowa) Wet Aged, 14 oz Ribeye

Creekstone Farms, Black Angus Beef, Certified Humane, Prime (Nebraska) Wet Aged, 10 oz Filet

Chilean Sea Bass, MSC Certified, Sustainably Fished (South Georgia Island), 8oz Loin

SELECT YOUR SIDE

Grilled Asparagus

Pork Belly Mac & Cheese

Brussels Sprouts with Bacon Lardons

Spicy Broccoli

Sauteed Mushrooms

Patatas Bravas with Tomato Aioli

GENEROUS HOT TABLE-SIDE FRIES FOR EVERYONE

SELECT YOUR SAUCE

Bearnaise | Peppercorn | Bordelaise | Horseradish Cream | Boston Chops House

DESSERT DUO

Each Guest will receive Both

PINEAPPLE CORIANDER CAKE
Coconut Sorbet

& WARM RUM CHOCOLATE CAKE
Caramel Ice Cream