



New Years Eve 2023

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP

4 Local Oysters | 4 Jumbo Shrimp | Mignonette | Cocktail Sauce

CHOPPED ICEBERG WEDGE

Blue Cheese | Bacon Lardons | Cherry Tomatoes

MUSHROOM RAVIOLI

Oxtail Cream | Shaved Truffles

LOBSTER CAESAR SALAD

Romaine | Crispy Kale | Parmesan Tuile

ENTREE

SELECT YOUR CUT

18 oz Food & Wine Prime Bone-In Ribeye

14 oz Bone-In Filet Mignon

14 oz Dry Aged KC Strip

10 oz Filet

Spiced Ahi Tuna

3 U3 Prawns, Lemon Beurre Blanc

20 oz Chateaubriand (for two | additional \$50 charge if ordered for one)

Herb Roasted Chicken with Mushroom & Spinach Risotto

ADDITIONS

Crab Oscar | Butter Poached Lobster - \$25

Shaved Truffles - \$35

Truffle Butter - \$12

SELECT YOUR SIDE

Grilled Asparagus

Brussels Sprouts with Bacon Lardons

Sauteed Mushrooms

Pork Belly Mac & Cheese

Spicy Broccoli

Mashed Potato

SELECT YOUR SAUCE

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

DESSERT

MOCHA DOME

Black Pepper Chocolate Cake | Bittersweet Mousse | Coffee Cremeux | Cocoa Nib Crunch | Coffee Ice Cream

PINEAPPLE CHARLOTTE

Brioche | Roasted Pineapple and Apple | Pineapple Sorbet

Substitutions may be made based on Availability