



New Years Eve 2022

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS

6 Local Oysters | Mignonette | Cocktail Sauce

EQUATORIAL ICEBERG

Blue Cheese | House Cured Bacon | Finé Herbs | Walnuts

STEAK TARTARE

Grilled Bread | Cornichon | Pickled Pearl Onion & Herb Salad

CAESAR SALAD

Romaine | Anchovy | Crouton

ENTREE

SELECT YOUR PROTEIN

Greater Omaha Beef, Choice, (Nebraska) 45 Day Dry Aged, 14 oz New York Strip

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

Niman Ranch, Co-op, All Natural Black Angus, Grass-Fed (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

CORIANDER PINEAPPLE MACAROON

Caramelized Pineapple | Vanilla Blanc de Blanc Sorbet

BITTERSWEET CHOCOLATE DARK ORANGE TART

Blood Orange Sorbet

Substitutions may be made based on Availability