



# New Years Eve 2022

• 3 COURSES \$199 PER PERSON •

## FIRST COURSE

### OYSTERS & SHRIMP

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

### NANTUCKET BAY SCALLOPS CEVICHE

Satsuma Tangerine | Cucumber | Shaved Black Truffle

### ALASKAN KING CRAB LEGS

Hot with Drawn Butter OR Chilled with Cocktail Sauce

### LOBSTER 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