



## **New Year's Weekend Specials**

### **APPETIZERS**

#### **Sautéed Clams and Mussels**

*With white wine, tomato, and sage sauce served with Garlic Bread*

**-13-**

#### **Fried Calamari**

*Served with marinara and spicy remoulade*

**-12-**

#### **Stuffed Mushrooms**

*With Italian Sausage and cheese*

**-11-**

#### **Scallop Tostada**

*Pan seared scallops, with avocado relish served on corn tortilla*

**-14-**

### **ENTREES**

#### **15oz Slow Roasted Prime Rib**

*Served with aujus, horseradish sauce, chef's vegetable and mashed potato*

**-25-**

#### **Pan Seared Trout**

*Finished with shrimp and garlic butter sauce*

**-22-**

#### **Twin Crab Imperial Stuffed Lobster Tails**

*Served with drawn butter, chefs vegetable and garlic mashed potatoes*

**-30-**

#### **Seafood Stew**

*Sautéed fish, lobster, shrimp, scallops, clams, mussels and calamari finished with a light tomato saffron sauce served with rice*

**-30-**

### **DESSERTS**

*Boston Crème Layer Cake*

*Turtle Cheesecake*

*Oreo Bread Pudding*

