



Reservations
Recommended
209-984-3446

New Years Eve Menu

APPETIZERS

BAKED BRIE	15	ESCARGOT VIN BLANC	16
<i>Wrapped in filo dough with honey & toasted almonds, apples</i>		<i>Prepared with fresh garlic, tarragon, white wine & butter</i>	
TOASTED GARLIC & GORGONZOLA CHEESE	11	ARTICHOKE & PROSCUITTO	9
<i>Served with sourdough rounds</i>		<i>Sauté with garlic, white wine, parmesan cheese and butter & bread</i>	

ENTRÉES

Entrees include soup or gourmet mixed salad, fresh vegetable medley, and choice of pasta, mashed potatoes or rice pilaf

FILET MIGNON MAITRE D' HOTEL 34

Broiled tenderloin served with maitre d' butter

NEW YORK STEAK 30

11 oz CHOICE grade house-aged beef topped with maitre' D butter

GARLIC ROASTED PRIME RIB 32

10 oz served with au jus & creamed horseradish

BLACKENED (OR NOT) PRIME RIB & PRAWNS 36

Seared and topped with prawns in a garlic, white wine & butter sauce

BRANDY APPLE PORK 22

Tender saute with brandied apples, shallots and a touch of spice

CHICKEN PATRICE 22

Breast of chicken with bay shrimp, spinach and apricots with an apricot brandy sauce

FILET OF SALMON 25

FRESH Pacific Salmon served with a champagne dill sauce

SCAMPI MEDITERRANEAN 26

Prawns sauteed in butter & olive oil with shallots, tomato, fresh garlic and sherry

SPINACH RAVIOLI 22

filled with artichoke and sun dried tomato in a white wine and garlic sauce

We wish you the best in the coming year!



2018