

Red Room Café

New Year's Eve 2018

\$75.00 per person plus tax & gratuity
(Our regular menu will be available prior to 7:30)

Appetizers

(Choice of One)

Naked Seafood

Shrimp, oysters and colossal lump crabmeat

Oysters

Oysters and caviar on the half shell

Italian Antipasto

An assortment of Italian cheeses, meats and vegetables

Surf & Turf Crostini

Crostini topped with, Ahi Tuna, Beef Tartar and Colossal Crab Meat

Tuna Tartar

Ahi Tuna served with Avocado and soy, wasabi mayo sauce

Soup or Salad

Lentil Soup

Our homemade lentil and sausage soup
(An Italian tradition to bring good luck in the New Year)

Lobster Bisque

Our velvety Lobster Bisque

Caesar Salad

Romaine lettuce, Caesar dressing, grated Romano Cheese and Croutons

Beet Salad

Roasted beets, arugula, gorgonzola cheese, red onions, walnuts, red wine vinaigrette

Entrée

(Choice of One)

Stuffed Veal Chop

16 oz grilled Veal Chop topped with a veal demi-glaze served with a porcini mushroom risotto

Halibut

Pan roasted Halibut fillet, cauliflower puree and a potato, corn and crabmeat croquette

Lobster Fra Diavolo

Whole Maine Lobster in a spicy plumb tomato sauce
over our homemade spaghetti or fettucine.

Filet Mignon

Grilled Filet of beef with a mushroom demi-glaze

(Add an 8 oz lobster tail \$15.00 additional)

Dessert

Chef's special selection of the day