



## ***NEW YEAR'S EVE MENU***

***PRIX FIXE - \$35/person***

### **APPETIZERS (select one)**

#### **Bruschetta**

*Grilled baguette rubbed with fresh garlic, topped with tomatoes, basil and parmigiano reggiano and drizzled with reduced balsamic vinegar*

#### **Truffle Mousse Pate**

*Served with Lavosh crackers and assorted pickles and relishes*

#### **Shrimp Cocktail Martini**

*Jumbo shrimp served with cocktail sauce and martini garnish*

#### **Yellow Fin Tuna**

*Ahi tuna fillet sesame coated, seared and served on a bed of baby spinach tossed with wasabi mayo and drizzled with sweet ginger dressing*

#### **Sweet Blue Crab Cakes**

*Hand formed and served with micro green salad and piquant white rémoulade sauce*

### **SOUP OR SALAD COURSE (select one)**

#### **Crab & Shrimp Bisque Americaine**

*Velvety bisque with hint of sherry topped with sweet blue crab, fried croutons and whipped chive crème*

#### **Winter Caesar Salad**

*Grilled baby romaine hearts, pan fried garlic croutons, house Caesar vinaigrette, parmigiano reggiano, cracked pepper, tomato basil relish and grilled lemon*

#### **Chophouse Wedge Salad**

*Baby iceberg, pecanwood smoked bacon, bleu Maytag cheese, cucumber, Bermuda onion, grilled crostini and balsamic and red wine gastrique*

### ***CHAMPAGNE TOAST***

### **ENTRÉE COURSE (select one)**

#### **Stuffed Cold Water Lobster**

*Served with blue crab stuffing and your choice of sides*

#### **Carved Beef Tenderloin Medallions**

*Topped with red wine demi-glace and sauce béarnaise and served with your choice of sides*

#### **Surf & Turf (Stuffed Lobster & Carved Beef Tenderloin)**

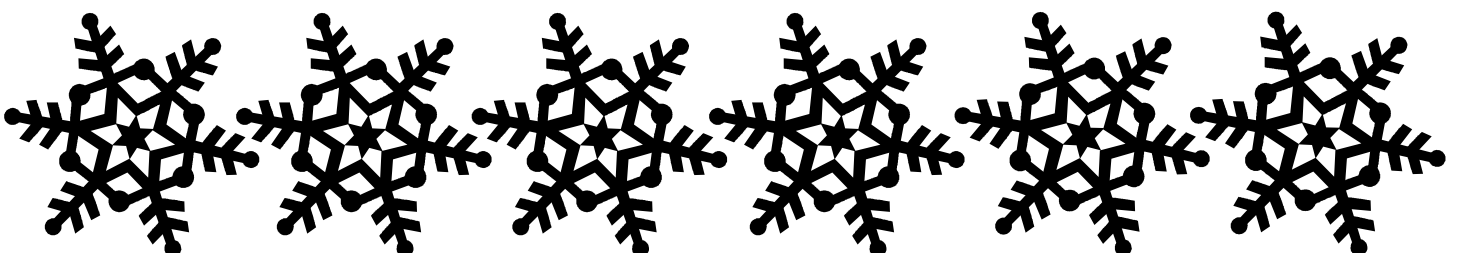
*Served with your choice of sides*

### **DESSERT COURSE (select one)**

#### **Triple Chocolate Mousse Cake**

#### **Strawberry Mango Mousse Cake**

#### **Timberlake Cheesecake**



## APPETIZERS

### **Bruschetta - \$8**

*Grilled baguette rubbed with fresh garlic, topped with tomatoes, basil and parmigiano reggiano and drizzled with reduced balsamic vinegar*

### **Truffle Mousse Pate - \$10**

*Served with Lavosh crackers and assorted pickles and relishes*

### **Shrimp Cocktail Martini - \$12**

*Jumbo shrimp served with cocktail sauce and martini garnish*

### **Yellow Fin Tuna - \$12**

*Ahi tuna fillet sesame coated, seared and served on a bed of baby spinach tossed with wasabi mayo and drizzled with sweet ginger dressing*

### **Sweet Blue Crab Cakes - \$14**

*Hand formed and served with micro green salad and piquant white rémoulade sauce*

## SOUPS & SALADS

### **Crab & Shrimp Bisque Americaine - \$8**

*Velvety bisque with hint of sherry topped with sweet blue crab, fried croutons and whipped chive crème*

### **Winter Caesar Salad - \$10**

**(with chicken add \$5)**

*Grilled baby romaine hearts, pan fried garlic croutons, house Caesar vinaigrette, parmigiano reggiano, cracked pepper, tomato basil relish and grilled lemon*

### **Chophouse Wedge Salad - \$12**

**(with beef tenderloin add \$6)**

*Baby iceberg, pecanwood smoked bacon, bleu Maytag cheese, cucumber, Bermuda onion, grilled crostini and balsamic and red wine gastrique*

## ENTRÉES

*Served with house salad or soup of the day*

### **Vodka Penne Pasta - \$12**

**(with chicken or shrimp add \$6)**

*A blend of alfredo, marinara and vodka over penne tossed with garlic, sweet and smoky spices*

### **Tuscan Shrimp Fettuccine - \$19**

*Tiger shrimp sautéed in garlic butter, white wine and Italian herbs tossed with roasted tomatoes, asparagus tips and fettuccine noodles*

### **Boundary Waters Walleye - \$22**

*Lightly seasoned pan fried walleye à la meunière or Nord East tavern battered fillet with house tartar sauce and your choice of sides*

### **Scallops Almandine - \$25**

*Pan seared New England scallops finished with toasted almond amaretto sauce with pancetta, baby spinach and sweet roasted red bell pepper over basmati and wild rice pilaf*

### **Sterling Silver Prime Rib Roast - 10 oz./\$20; 14 oz./\$27**

*Slow roasted prime beef rib roast served with a sweet sherry and natural beef jus, whipped horseradish crème, and your choice of sides*

### **Chicken Oskar - \$25**

*Charbroiled chicken breast topped with two broiled lobster medallions, asparagus spears and house made béarnaise sauce over caramelized garlic mashed potatoes*

### **Cold Water Lobster Tail - \$34**

*12 oz. cold water Canadian lobster tail broiled in butter, white wine and herbs served with your choice of sides*

### **Filet Mignon Tournedos - \$27**

*Carved bacon wrapped filet mignon on grilled crostini with red wine demi-glace and sauce béarnaise served your choice of sides*

### **Steak & Lobster - \$30**

*Cold water Canadian lobster tail and carved bacon wrapped filet mignon served with your choice of sides*

## DESSERTS

### **Triple Chocolate Mousse Cake - \$6**

### **Strawberry Mango Mousse Cake - \$6**

### **Timberlake Cheesecake - \$6**