NEW YEAR'S EVE MENU

APPETIZERS

PEAR & BLUE CHEESE (v, gf, cn) \$18 Anjou Pears, Cranberry, Walnuts, Leaves, Gorgonzola, White Balsamic Dressing

TUNA TARTARE (gf) \$23
Asian Tuna Crudo, Ponzu, Mango,
Avocado, Cucumber, Tobiko Caviar

LOBSTER BISQUE (gf) \$16 Lobster & Brandy Bisque, Sauteed Lobster Bites, Roasted Tomato Oil CAESAR SALAD (gfo) \$16

Romaine Heart, Crispy Bacon, Herb Sourdough Croutons, House Dressing, Parmesan 'Snow'

SALMON CARPACCIO (gfo) \$22 Carpaccio of Negroni-Cured Salmon, Honey Dill Dressing, Sourdough Toast (gfo)

TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18 Oyster and Porcini Mushrooms, Black Truffle, Cornichons, Toast

MAINS

ROAST SALMON (gf, cd) \$39 Chilean Salmon, Sun-blush Tomato & Chistorra Cream Sauce, Spinach, Butter Beans

RED SNAPPER (gfo) \$39 Roasted Fillet of Local Snapper, PEI Mussels, Gnocchi, Thai Red Curry Broth, Crispy Capers LOBSTER (cd, cc) \$35
Poached Lobster Tail (4oz),
Lobster Brandy Sauce, Sweet
Drop Peppers, Roasted Tomato
Oil, Spaghetti

CHICKEN (gfo) \$35 Panko Chicken Breast, Marsala Mushroom Sauce, Scallop Potato

MUSHROOM (v, gf, cd) \$29 Mushroom Risotto, Aged Parmesan, Mushroom Garnish

STEAKS

All steaks are served with French fries (gfo) or mash potato, plus a sauce of your choice. sauces: creamy mushroom, green peppercorn, chimichurri, bearnaise

TENDERLOIN \$65 80z USA Angus **RIB EYE** \$79 18oz New Zealand Angus **TENDERLOIN WAGYU** \$95 8oz Australian Wagyu (7/8)

NEW YORK STRIP \$49 14oz USA Angus COW-GIRL RIB EYE \$89 160z USA Angus PORTERHOUSE \$95 22oz USA Prime

SIDES

Asparagus/Parmesan (v, gf, cd) \$10 Poached Lobster Tail (4oz) \$15 Broccolini/Miso (v, gf) \$10 Sprouts/Sambal/Pancetta (vo, gf) \$10 Small Ceasar Salad (cd) \$10 Wedge Salad (v, cd) \$10

DESSERTS

CHOCOLATE CUP (cd) \$10 Chocolate & Orange Ganache **CREME BRULEE** (cd) \$10 Chilled Passion Fruit Custard

BANANA PUDDING (cd) \$13 Rum Caramel, Gelato **STRAWBERRY 'MESS'** (gf) \$13 4 Ways: Sorbet, Fresh, Compote, Dried

16% gratuity charge will be added to the final bill. Please advise your server of any dietary or allergy restrictions you may have. (gf) = gluten free, (gfo) = gluten free option, (cd) = contains dairy, (cn) = contains nuts, (cc) = contains celery, (v) = vegetarian