

New Year's Eve 2011

(Please choose one)

OYSTERS ROCKEFELLER

TENDER OYSTERS TOPPED WITH ARTICHOKE HEARTS, SPINACH AND BACON
WITH A LUXUIRIOUS HOLLANDISE SAUCE

TUNA NACHOS

SESAME ENCRUSTED SUSHI GRADE TUNA SERVED ON CRISPY WON TONS WITH WAKAMI, CALAMARI SALAD,
PICKLED GINGER AND TOPPED WITH A CHIPOTLE MAYO

CRAB CAKE

A TRADITIONAL EASTERN SHORE FAMILY RECIPE! FINISHED WITH A ZESTY REMOULADE

BEEF CARPACCIO

BEEF TENDERLOIN HAND POUNDED & TOPPED WITH CAPERS, ONIONS, HORSERADISH, TRUFFLED PECORINO
ROMANO AND BABY ARUGULA. DRIZZLED WITH A ROSEMARY & THYME INFUSED OLIVE OIL

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CROUTONS & A CLASSIC CAESAR DRESSING.
TOPPED WITH WHITE ANCHOVIES

CHOPPED SALAD

CRISP ICEBERG TOSSED WITH APPLEWOOD SMOKED BACON, BERMUDA ONION,
ROMA TOMATOES AND A CREAMY ROASTED GARLIC DRESSING

LOBSTER BISQUE

GARINSHED WITH MAINE LOBSTER

FILET AL FORNO

PRIME TENDERLOIN TOPPED WITH ROASTED GARLIC & ROQUEFORT CHEESE

NEW YORK STRIP STEAK

USDA PRIME NY STRIP STEAK SIMPLY BROILED AND TOPPED WITH A SUNDRIED TOMATO AU JUS

PARMESAN AND HERB ENCRUSTED SNAPPER

LOCAL YELLOWTAIL ENCRUSTED WITH PARMESAN AND FRESH HERBS, PAN SEARED AND
FINISHED WITH A YELLOW TOMATO COULIS, BASIL OIL AND A 25 YEAR BALSAMIC VINAIGRETTE

MICHAEL'S MEATLOAF

A BLEND OF KOBE BEEF AND PRIME TENTDERLOIN TOPPED WITH A ZESTY TOMATO GLAZE.
TRULY A LOCAL FAVORITE!

VEAL OSSO BUCO

TRADITIONAL STYLE. SLOW ROASTED AND SERVED WITH TRUFFLED MASHED POTATOES AND ASPARAGUS

STUFFED CHICKEN

BONELESS BREAST OF CHICKEN, PANKO BREADED AND STUFFED WITH VIRGINIA HAM AND LACEY SWISS
CHEESE. TOPPED WITH A SMOKED TOMATO AND SUN-DRIED TOMATO CREAM SAUCE

BRAISED SHORT RIB PENNE

PULLED BRAISED SHORT RIBS TOSSED WITH ROASTED ROMA TOMATOES, DRIED CRANBERRIES AND A
ROASTED GARLIC DEMI GLACE. TOPPED WITH PECORINO ROMANO CHEESE

TRIPLE CHOCOLATE MOUSSE, KEY LIME PIE, NEW YORK STYLE CHEESE CAKE

\$80 per person, tax, gratuity and alcohol not included.