



New Year's Eve: A Dining Affair

Menu

Amuse-Bouche

CHEF'S CHOICE

Appetizers

LAKESIDE SEAFOOD CHOWDER

WHITEFISH | BAY SCALLOPS | CLAMS
| RED POTATOES | ONTARIO CORN |
MUSSELS

CITRUS AND GREENS SALAD

HERITAGE GREENS | RADICCHIO |
BLOOD ORANGE | GRAPEFRUIT | GOAT
CHEESE | CANDIED WALNUTS | MAPLE
APPLE CIDER VINAIGRETTE

SPICY AHI TUNA WONTON

MARINATED AHI TUNA | FRIED WONTON
| AVOCADO | MANGO SALSA | CHIPOTLE
AIOLI

SHRIMP COCKTAIL

JUMBO SHRIMPS | COCKTAIL SAUCE

20
25



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Entrees

CHICKEN SUPREME

HERB MARINATED CHICKEN SUPREME
| ROASTED FINGERLING POTATOES |
GARLIC GREEN BEANS | PORT JUS

PAN SEARED SEA BASS

SEASONED AND SEARED FILLET
| LENTIL RAGOUT | CHARRED
ASPARAGUS | HERB COMPOUND
BUTTER

SURF AND TURF

6OZ BACON WRAPPED TENDERLOIN
| GARLIC & HERB JUMBO SHRIMPS
| ROASTED GARLIC YUKON GOLD
MASHED POTATOES | SEASONAL
VEGETABLES | PORT JUS

LOBSTER RISOTTO

ARBORIO RICE | CLAW & TAIL MEAT
| FRESH PEAS | HERB MASCARPONE
CHEESE | BUTTER BASTED ATLANTIC
LOBSTER TAIL | ASIAGO

Dessert

FOUR LAYER CHOCOLATE CAKE

OR

CARAMEL CARROT CHEESECAKE

OR

CREME BRULEE