



**FOUR
COURSE MENU
\$135**

NEW YEAR'S EVE 2023

**WINE PAIRING
\$50**

FIRST COURSE

- Crisp Calamari** with dipping sauces
- Jumbo Lump Crab Cake** with tartar sauce
- ½ Dozen Oyster Sampler** with fresh horseradish, cocktail and mignonette sauce
- Wild Jumbo Shrimp Cocktail** with traditional cocktail sauce
- A5 Japanese Satsuma Wagyu** 3 oz New York Strip (+\$25)

Wine Pairing:

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SECOND COURSE

- Crab Bisque** with dungeness crab
- Clam Chowder** New England style, with bacon
- Crunchy Iceberg Wedge** with bacon, tomato, and blue cheese dressing
- Classic Caesar Salad** with freshly grated parmesan and croutons

Wine Pairing:

Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2021

ENTRÉE

- Double R Ranch Filet Mignon 12 oz** with béarnaise sauce
- Classic Surf & Turf** 8oz filet mignon & wild South African lobster tail
- Wild Ross Sea Chilean Sea Bass MSC CERTIFIED** with roasted fingerlings
- "Steak Oscar" Filet Mignon 8 oz** with asparagus, jumbo lump crab, and béarnaise sauce
- 30-Day Dry Aged Prime Bone-In New York 18 oz** with red wine bordelaise sauce
- Prime Double R Ranch Ribeye 16 oz** with horseradish cream
- Snake River Farms American Wagyu New York 12 oz** (+\$25)

ADD TO YOUR STEAK

- **Blackened** seared with Cajun spices 4
- **Pepper Steak** topped with brandy peppercorn sauce 4
- **Lump Crab Oscar** with asparagus & hollandaise 24
- **Capella Style** with mushrooms & onions 7
- **Melted Danish Blue Cheese** 5

Wine Pairing

Rombauer Chardonnay, Carneros, California 2021
or
Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

DESSERT

- Rosen's New York Cheesecake** with strawberry sauce
- Old Fashioned Chocolate Cake** with raspberry sauce and whipped cream
- Crème Brûlée** with fresh berries

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

tax, gratuity, and other beverages not included

COCKTAILS

16.00

Ocean Boulevard

Vodka, fresh lemon juice, strawberry, and basil... Over ice

One If By Land

Grapefruit infused vodka, elderflower, honey & lemon... Served up with orange flower essence

Moscow Mule

Vodka, fresh lime, and ginger beer... In a copper mug

Essex Street

Prairie organic gin, cucumber, dill, lime & elderflower, with a pinch of sea salt... Served up

Smoking Gun

Straight rye whiskey, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice

Commonwealth

Straight bourbon whiskey, Aperol, honey, fresh mint, raspberries & lemon... Over ice

Old Sicilian

Straight bourbon whiskey, amaro, and bitters... Served over block ice

Wildflower & Rye

Straight rye whiskey, fresh lemon, wildflower honey, and lavender essence... Served up

Margarita Verde

Silver tequila, fresh lime, agave, basil, cucumber, and jalapeño... On the rocks

El Diablo

Silver tequila, blackberry liqueur, fresh lime, and ginger beer... Served long

Old Cuban

White rum, sugar, mint, and bitters... Charged with prosecco

DRAUGHT BEER

Stella Artois Leuven, Belgium

Firestone Walker 805 Blonde Paso Robles, CA

Sierra Nevada Pale Ale Chico, CA

Stone Delicious IPA Escondido, CA

BOTTLED BEER

Amstel Light

Buckler (NA)

Bud Light

Budweiser

Coors Light

Corona

Guinness

Heineken

Newcastle

BEVERAGES

Cappuccino

Café Latte

Café Mocha

Lemonade

Iced Tea

Arnold Palmer

Ginger Beer

Acqua Panna

San Pellegrino