



**FOUR
COURSE MENU
\$135**

NEW YEAR'S EVE 2023

**WINE PAIRING
\$50**

FIRST COURSE

- Jumbo Lump Crab Cake** *with tartar sauce*
- Charcuterie Board** *two meats and one cheese*
- 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

- Baby Romaine Caesar** *Grana Padano and house croutons*
- Clam Chowder** *New England style, with bacon*
- Crunchy Iceberg Wedge** *with bacon, tomato, and blue cheese dressing*
- Roasted Beet Salad** *with Humboldt Fog Cheese*

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
Justin Vineyards 'Isosceles', Paso Robles, California 2019

DESSERT

- Rosen's New York Cheesecake** *with strawberry sauce*
- Old Fashioned Chocolate Cake** *with raspberry sauce and whipped cream*
- Pistachio Crème Brûlée** *bitter chocolate, candied pistachios*

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

COCKTAILS

Bacca Fresca

*vodka, limoncello, framboise, lemon and raspberries...
charged with prosecco*

Essex Street

*Prairie organic gin, cucumber, dill, lime,
elderflower & sea salt*

Broadway

*Vodka, strawberry, lemon, Thai basil, &
rhubarb essence*

Accidental Crossing

*Prairie organic gin, grapefruit cordial, lemon,
orange blossom & Ramazzotti Aperitivo Rosato*

El Mariachi

*silver tequila, 'Vida' mezcal, Campari, strawberry,
lemon & mint with crushed ice*

Margarita Verde

*Silver tequila, agave, lime, cucumber, basil, &
jalapeño with a chile salt rim*

Hummingbird

*Diplomatico 8yr rum, lime, vanilla
& Angostura bitters*

Old Fashioned

*Straight bourbon whiskey, sugar and bitters
over block ice with orange essence*

BARTENDER'S SPECIAL

Poinsettia

*Prairie organic gin, lime & cranberry
spiced syrup... served up & dusted with
nutmeg*

A Night In Osaka

*Suntory 'Toki' Whisky, amaro Nonino, amontillado
sherry, maple syrup & hopped grapefruit bitters*

Southern Fix

*Straight bourbon, lemon, basil, pineapple liqueur,
apricot jam & absinthe rinse...served up*

ALL COCKTAILS - 16.00

Draughts

REGION		16 oz	REGION		16 oz
CO	Coors Light <i>Light Lager 4.2% Golden, CO</i>	7.50	CA	Santa Monica Brew Works <i>Witbier 5.3% Santa Monica, CA</i>	8.50
CA	Smog City Li'l Bo Pils <i>Pilsner 4.4% Torrance, CA</i>	8.00	CA	Firestone Walker 805 <i>Blonde Ale 4.7% Paso Robles, CA</i>	8.50
BE	Stella Artois <i>Euro Pale Lager 5.0% Leuven, Belgium</i>	9.00	CA	Santa Monica Brew Works Xpa <i>Extra Pale Ale 5.6% Santa Monica, CA</i>	8.50
MX	Pacifico <i>Mexican Pilsner 4.5% Mexico</i>	8.50	CA	Ballast Point Sculpin <i>IPA 7.0% San Diego, CA</i>	10.00
ME	Allagash White <i>'Belgian' Wheat Ale 5.0% Portland, ME</i>	9.50	CA	Stone Delicious <i>IPA 7.7% Escondido, CA</i>	9.00

Cans & Bottled Beer

Amstel Light — Amsterdam, Netherlands	8.50
Corona Extra — Mexico	8.50
Heineken — Amsterdam, Netherlands	8.50
St. Pauli Girl — Bremen, Germany	8.00