



**FOUR
COURSE MENU
\$135**

NEW YEAR'S EVE

**WINE PAIRING
\$50**

TUESDAY, DECEMBER 31, 2024

FIRST COURSE

Crisp Calamari *Assorted Dipping Sauces*

Jumbo Lump Crab Cake *Tartar Sauce*

½ Dozen Oyster Sampler *Fresh Horseradish, Cocktail & Mignonette Sauce*

Wild Jumbo Shrimp Cocktail *Traditional Cocktail Sauce*

Wine Pairing: Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SECOND COURSE

Dungeness Crab Bisque

New England Clam Chowder *Applewood Smoked Bacon*

Crunchy Iceberg Wedge *Bacon, Tomato and Blue Cheese Dressing*

Classic Caesar Salad *Freshly Grated Parmesan and Croutons*

Wine Pairing: Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2023

ENTRÉE

Double R Ranch Filet Mignon 12oz *Béarnaise Sauce*

Classic Surf & Turf Filet Mignon 8oz & Wild South African Lobster Tail

Wild Ross Sea Chilean Sea Bass MSC CERTIFIED *Roasted Fingerling Potatoes*

"Steak Oscar" Filet Mignon 8oz *Asparagus, Jumbo Lump Crab and Béarnaise Sauce*

Prime Double R Ranch Ribeye 16oz *Horseradish Cream*

30-Day Dry Aged Prime Bone-In Ribeye 18oz *Red Wine Bordelaise Sauce +\$10*

20-Day Dry Aged Prime New York 14oz *Chimichurri +\$10*

ADD TO YOUR STEAK:

Blackened *seared with Cajun Spices* **4** • **Pepper Steak** *topped with Brandy Peppercorn Sauce* **4**

Capella Style *with Mushrooms & Onions* **7** • **Lump Crab Oscar** *with Asparagus & Béarnaise* **25**

Melted Danish Blue Cheese **5**

Wine Pairing:

Rombauer Chardonnay, Carneros, California 2023 or

Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, California 2021

DESSERT

Rosen's New York Cheesecake *Strawberry Sauce*

Old Fashioned Chocolate Cake *Raspberry Sauce and Whipped Cream*

Crème Brûlée *Fresh Berries*

Wine Pairing: Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

COCKTAILS

Ocean Boulevard 16.50

New Amsterdam vodka, lemon, muddled strawberry and basil... over ice

One If By Land 17.50

Deep Eddy grapefruit-infused vodka, elderflower, honey and lemon... served up with orange flower essence

Moscow Mule 17.50

Tito's Vodka, lime juice and Regatta ginger beer... on the rocks in a copper mug

Essex Street 16.50

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

Smoking Gun 19.50

Michter's US1 rye whiskey, brown sugar, allspice and whiskey barrel bitters... smoked over block ice

Commonwealth 17.50

Evan Williams bourbon, Aperol, honey, mint, raspberries and lemon... served with crushed ice

Old Sicilian 18.50

Four Roses Small Batch bourbon, Amaro Montenegro and aromatic bitters... served over block ice

Margarita Verde 16.50

100% blue agave silver tequila, lime, agave, basil, cucumber and jalapeño... on the rocks with a chile salt rim

El Diablo 17.50

100% blue agave silver tequila, crème de mure, lime and Regatta ginger beer... served long

Old Cuban 17.00

White rum, sugar, lime, mint and aromatic bitters... charged with prosecco

DRAUGHT BEER

Stella Artois Leuven, Belgium... **9.50**

Firestone Walker 805 Blonde Paso Robles, CA... **9.00**

Sierra Nevada Pale Ale Chico, CA... **9.00**

Stone Delicious IPA Escondido, CA... **9.50**

BOTTLED BEER

Amstel Light... **9.00**

Buckler (NA)... **8.50**

Bud Light... **8.00**

Budweiser... **8.00**

Coors Light... **8.00**

Corona... **9.00**

Guinness... **9.00**

Heineken... **9.00**

Newcastle... **9.00**

BEVERAGES

Cappuccino

Café Latte

Café Mocha

Lemonade

Iced Tea

Arnold Palmer

Regatta Ginger Beer

Acqua Panna

San Pellegrino