



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

**Mixed Organic Greens** Golden Balsamic Vinaigrette

**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



# FROM OUR BAR



## Shaken

- Fifth Avenue** – New Amsterdam vodka, lemon, muddled strawberry and basil on the rocks .....16.50
- One If By Land** – Deep Eddy grapefruit vodka, elderflower, honey, orange blossom & lemon served up..... 17.50
- White Linen** – Prairie organic gin, cucumber, lemon and elderflower on the rocks.....17.00
- Margarita Verde** – 100% blue agave silver tequila, lime, agave, basil, cucumber, jalapeño and chile salt ..... 16.50

## Stirred

- Moscow Mule** – Tito’s Vodka, lime juice and Regatta ginger beer on the rocks in a copper mug.....17.50
- El Diablo** – 100% blue agave silver tequila, crème de mure, lime and Regatta ginger beer served long..... 17.50
- Smoking Gun** – Michter’s US1 rye, brown sugar, allspice & whiskey barrel bitters smoked over block ice..... 19.50
- Old Fashioned** – Evan Williams bourbon, sugar and bitters over block ice.....17.50

## Exotic Drinks

- Mickey’s Mojito** – White rum, sugar, lime and mint with crushed ice and a Gosling’s rum float .....17.00
- Horny Monkey** – New Amsterdam vodka, white rum, coconut milk & banana liqueur with crushed ice .... 16.50
- Rum Swizzle** – Diplomatico Mantuano rum, lime, pineapple, falernum and absinthe with crushed ice..... 17.50
- Temper Tantrum** – Blend of aged rums, OJ, passion fruit and pomegranate with crushed ice .....18.00

## Beer

### Draught

16oz

- Coors Light**, Golden, CO 4.2% abv ..... 8.00
- Trumer Pilsner**, Berkeley, CA 4.9% abv ..... 9.00
- Stone Buenaveza Salt Lime Lager**, Escondido, CA 4.7% abv ..... 9.00
- Stella Artois**, Belgium 5.0% abv ..... 9.50
- Thorn Barrio ‘Baja’ Lager**, San Diego, CA 4.5% abv ..... 8.50
- Mission Blonde Kolsch**, San Diego, CA 5.0% abv ..... 9.00
- Blue Moon**, Golden, CO 5.2% abv ..... 9.00
- Alesmith .394 Pale Ale**, San Diego, CA 6.0% abv..... 9.00
- Mother Earth Boo Koo Mosaic IPA** Vista, CA 6.5% abv ..... 9.00
- Pizza Port Chronic Amber Ale** San Diego, CA 4.9% abv ..... 8.50
- Ballast Point Sculpin IPA** San Diego, CA 7.0% abv ..... 10.50
- Stone Delicious American IPA** Escondido, CA 7.7% abv ..... 9.50
- Modern Times ‘Orderville’ Hazy IPA** San Diego, CA 7.2% abv ..... 9.00
- Guinness Irish Stout**, Ireland 4.2% abv ..... 9.50

### Bottles

- |  |   |
|--|---|
| <b>Budweiser</b> , St. Louis, MO..... 8.00 | <b>Heineken</b> , Holland..... 9.00                 |
| <b>Modelo Especial</b> , Mexico..... 9.00  | <b>Amstel Light</b> , Holland..... 9.00             |
| <b>Corona</b> , Mexico.....9.00            | <b>Stella Liberte, Non-Alcoholic</b> , Belgium 8.50 |