

Happy New Year 2026

New Year's Eve 2026 - Four Course Meal

Starter Selections: (Select one)

Shrimp Cocktail
Fresh Mozzarella Caprese
Crab Cake

Soup or Salad Course: (Select one)

Caesar Salad or Beer Cheese Soup

Main Course: (Select one)

Filet Mignon

USDA Choice Filet, Demi-Glace Mushroom Sauce, \$78

Add Lobster Tail \$29.00; Add Shrimp Scampi \$15.00

New York Steak

USDA Choice Hand-Cut, Seasoned and Grilled \$75

Grilled Bone In Cowboy RibEye Steak

18oz. USDA Prime Steak. Charbroiled to your liking \$89

Salmon with Crunchy Pecans

Charbroiled, Crunchy Pecans, Honey Dijon Mustard,
Sautee Spinach \$70

Local Mahi-Mahi

Fresh Local Mahi, Grilled, Topped with Shrimp Scampi Sauce \$75

Seafood Collage

Fresh Salmon, 1/2 Florida Lobster Tail, Jumbo Shrimp, Scallops,
Clam & Mussels, Broiled in lemon thyme white wine with cream reduction \$80

Chicken Paillard

Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and
Lemon Juice \$69

Sweets: (Select one)

Key Lime Pie
Cheesecake with Strawberry Sauce
Sacher-Torte Chocolate Cake
Fresh Brewed Coffee or Hot Tea

Specialty House Cocktails \$14

94th Bomb Margarita

*Our Famous Recipe! Cuervo Gold Tequila, Fresh Squeezed Lime Juice, Topped with
Grand Mariner. Served Blended or On the Rocks, Salt Rim*

Mojito

Bacardi Light Rum, Fresh Mint, Lime, Sugar Cane

Cosmopolitan

*Absolut Citron Vodka, Cointreau, Fresh Lime
Juice, Cranberry Juice, Lemon Peel*

Moscow Mule

A Blend of Belvedere Vodka, Fresh Squeezed Lime Juice & Ginger Beer

Caipirinha

National Cocktail of Brazil Leblon Cachaca Maison, Sugar & Fresh Lime

Pina Colada

*A Popular & Refreshing Drink from the Caribbean Islands A Blend of Coconut,
Pineapple & Topped with Mayer's Rum*

WINE LIST - BACK OF THE MENU

Prices Are Subject To 8.0% Sales Tax & 18% Gratuity