

THE STONE TERRACE
BY JOHN HENRY'S

NEW YEAR'S EVE 2026

DINNER

appetizer

baked clams | oregano, garlic & homestyle breadcrumbs.

oyster of the night | champagne mignonette.

shrimp cocktail | house cocktail sauce.

homemade meatballs | veal, pork, & beef blend. marinara.

stuffed mushrooms | sausage.

eggplant rollatini | italian breadcrumbs. ricotta. marinara.

salad

ST house salad | mixed greens. grape tomatoes. black olives.
red onion. red wine vinaigrette.

main

chicken parm alla spicy vodka | fresh mozzarella. sweet peas.
vodka rigs w/ calabrian chili.

grilled veal chop | rosemary seasoned.
mashed potatoes & green beans.

center cut filet mignon | mashed potatoes &
green beans.

macadamia nut-crusted grouper | beurre blanc.
roasted potatoes & green beans.

pan-seared halibut | sundried tomato-basil butter.
roasted potatoes & green beans

linguine pescatore | scallops, crabmeat, shrimp & lobster tail
tossed with linguini. bianco, marinara or fra diavolo sauce.

stuffed pork chop | spinach. mozzarella. roasted red pepper.
demi-port gravy. mashed potatoes. green beans.

lobster tails | drawn butter. roasted potatoes & green beans.

surf & turf | center cut filet mignon & lobster tail.
mashed potatoes & green beans.

sub: stuffed tail +20

dessert

your server will present our dessert tray.

no substitutions

120 per person + tax & gratuity

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LIBATIONS

classic cocktails

dirty martini ketel one vodka. olive brine. bleu cheese stuffed olives.	16
french 75 tanqueray gin. lemon. simple syrup. prosecco.	16
negroni grey whale gin. campari. sweet vermouth.	16
manhattan woodford reserve. carpano antica. angosture bitters. luxardo cherry.	17
ol' fashioned whistle pig 6-year rye. sugar. angostura & orange bitters.	17
espresso martini ketel one vodka. kahlua. espresso.	18

WINES BY THE GLASS

bubbly

moletto prosecco	14
veuve cliquot yellow label brut champagne	24

white / rosé

barone fini pinot grigio	13
santa margherita pinot grigio	16
kim crawford sauvignon blanc	13
sonoma-cutrer chardonnay	16
seaglass riesling	12
whispering angel rosé	16

red

adelsheim pinot noir	16
parcel 41 merlot	14
josh cellars cabernet sauvignon	14
quilt cabernet sauvignon	18
ruffino chianti superiore	14

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