

# New Year's Eve 2009

## *Appetizers*

<i>Shrimp Cocktail</i>	Five tender jumbo shrimp served on a bed of ice in a martini glass with cocktail sauce and a lemon wheel. 12.00
<i>Stuffed Mushrooms</i>	Delicate jumbo crabmeat, parmesan, accented with roasted red peppers drizzled with lemon butter cream. 13.00
<i>Lobster Bisque</i>	Finished with Lobster chunks and Brandy 7.00

## *Entrées*

<i>Prime Rib</i>	Roasted Prime Rib of beef with natural Au Jus . 35.00
<i>New York Strip Au Poivre</i>	12 ounce Center Cut Strip rubbed with tri-colored peppercorn and finished with a port wine demi glace. 35.00
<i>Shiloh's Black Forest Filet</i>	8 ounce Prime center-cut fillet stuffed with Bing Cherries and finished with a delicate Mornay Sauce. 42.00
<i>Surf and Turf</i>	Center Cut Fillet Mignon, broiled and served with a succulent Lobster Tail and drawn butter. 48.00
<i>Twin Tails</i>	Two five ounce succulent Lobster Tails served with drawn butter. 52.00
<i>Salmon Rockefeller</i>	Broiled Pacific fillet topped with Jumbo Lump Crab meat, sautéed baby spinach and imported goat cheese. 36.00
<i>Jumbo Lump Crab Cakes</i>	Three Signature Lump Crab Cakes served with a creamy lemon beurre blanc sauce. 32.00
<i>Veal Romano</i>	Veal Scallops dipped in egg and imported Romano cheese, pan fried and served with delicate lemon butter. 32.00

## *Desserts*

Chocolate Layered Lava Cake	8.00
Chocolate Mousse served with a hand dipped chocolate covered strawberry	8.00
New York Style Cheese Cake.	8.00