

**CRABTREE'S New Year's Eve Menu**

**\$95.00 per Person**

**Plus Tax and Gratuity**

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**APPETIZERS**

*Panko Crusted Shrimp – Mandarin Orange chutney*

*Fresh Mozzarella Napoleon – Roasted Portobello, grilled red pepper, beefsteak  
tomato, balsamic reduction*

*Shrimp Bisque*

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**SALAD**

*Apple Walnut Salad – Red apples, baby field greens, crumbs of Gorgonzola,  
honey balsamic*

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**ENTREES**

*10 oz Prime Filet Mignon – Brandy peppercorn cream*

*Shrimp ala Rodos – Sautéed tomatoes, onions, white wine, Feta Cheese*

*Roast Duck L'Orange – Crispy duck, orange Grand Marnier glaze*

*Maryland Crab Cakes – Pan seared lump crabmeat*

*Wild Striped Bass – baked with plum tomato, scallion, white wine, fresh herbs*

*Grilled Swordfish – Evoo, fresh garlic, oregano, citrus*

*Grilled Australian Baby Lamb Chops – red wine shallot reduction*

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**DESSERT**

*Family Style Platters*

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*American Coffee or Tea*

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*Wine Selection (1 Bottle Per Couple Included)*

*La Marca Prosecco*

*Natura Sauvignon Blanc, Chile*

*Barton & Gustier, Bordeaux Blanc*

*Trivento Malbec Reserve, Argentina*

*Happy New Year!!!!!!!*

*Menu Subject to change*