

4:30 / 6:45 Seatings

CRABTREE'S New Year's Eve Menu

**\$55.00 per Person
Plus Tax and Gratuity**

APPETIZERS

Caesar Salad

Shrimp Bisque

House Salad – Crisp Romaine lettuce, tomatoes and red onions, creamy balsamic dressing

Watercress Salad – Crumbled gorgonzola, tomatoes, walnuts, honey Balsamic

Fresh Mozzarella Napoleon – Heirloom tomato, roasted Portobello, red peppers

Crispy Calamari – Sweet marinara (add \$3.00)

ENTRÉES

Chicken Gismunda – Boneless breast, lightly breaded, over spinach, topped with wine and mushrooms

Walnut Crusted Salmon – Pan seared with white wine, lemon butter

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

Almond Crusted Bronzino Filet – Pan Seared, citrus butter

Roasted Red Pepper and Fresh Mozzarella Ravioli – Parmesan Cream

Shrimp Ala Rodos – Sautéed with white wine, scallion, feta, tomato and Mediterranean seasonings

Maryland Crab Cakes – Pan seared lump Crabmeat

Pork Shank – Cabernet braised, crispy risotto, spinach

Striped Bass Mediterranean – Sautéed plum tomatoes, scallions, white wine, fresh herbs

12 oz. Black Angus N.Y Strip Steak – Charcoal Grilled **(Add \$5.00)**

10 oz Filet Mignon – Pan seared, Au Poivre. **(Add \$7.00)**

DESSERT

Family Style Platters

Happy New Year!

******Items on this menu are subject to change based on supply******