

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

**\$95.00 per Person**

**Plus Tax and Gratuity**

**APPETIZERS**

***Panko Crusted Shrimp – Mandarin Orange chutney***

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

***Chicken Barley Soup***

**SALAD**

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

**ENTREES**

***10 oz Prime Filet Mignon – Brandy peppercorn cream***

***14oz Grilled Black Angus N.Y Strip Steak***

***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***

***Icelandic Cod – baked with plum tomato, scallion, white wine, fresh herbs***

***Blackened Long Island Swordfish***

***Grilled Whole Black Sea Bass – Evoo, Garlic, oregano, lemon***

**DESSERT**

***Family Style Platters***

***American Coffee or Tea***

***Wine Selection (1 Bottle per Couple Included)***

***La Marca Prosecco***

***Maschio Prosecco***

***Natura Sauvignon Blanc, Chile***

***Penfolds Chardonnay***

***Poema, Cava Rose***

***Trivento Malbec Reserve, Argentina***

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

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