

# New Years Eve 2011

**Lobster, Shrimp, Crabmeat & Scallops**  
Served with a Thermidor sauce, en coquille.

**Seafood Gumbo "New Orleans"**  
Straight from our Cajun cooker, topped with a splash of aged sherry.

**Field Greens & Watercress Salad**  
With a champagne vinaigrette, toasted sunflower seeds and sun-dried cranberries.

**Intermezzo of Lemon Sorbet**

Choice of:

**8oz Filet Mignon**  
With Bearnaise Sauce, and garlic & rosemary roasted red bliss potatoes.

**Prime Wisconsin Veal Chop "Hunter Style"**  
Dressed with exotic & wild mushrooms in a creamy cognac sauce and our home made spaetzle.

**Chilean Sea Bass**  
Baked and served with saffron rice and a lemon beurre blanc.

**Lobster Tail stuffed Chicken Breast "au Grand Marnier"**  
A succulent marriage broiled to perfection. Accompanied by a saffron rice timbale and a baked orange cup.

For Dessert:

**Chocolate Genache Torte**  
With Fresh Berries and a Raspberry Coulis

**Orange Mousse Martini**  
Aus Grand Marnier



**Midnight Madness Package**  
Seating after 8:30pm  
Includes priority seating  
adjacent to the live music,  
dinner, party favors,  
a champagne toast and  
traditional midnight buffet.  
**\$60.00** plus tax & tip

**Open Seating**  
4:00pm - 10:00pm  
Dinner Only from Menu Above  
**\$40.00** plus tax & tip

**Dinner & Dance Package**  
Seating after 8:30pm  
Includes dinner with our house band,  
Rick Bankemper & Jackie V.  
Plus party favors,  
a champagne toast and  
traditional midnight buffet.  
**\$100.00** plus tax & tip

17307 Gulf Boulevard, North Redington Beach, Florida 33708  
727-393-3491