

The Venue

New Years Eve Menu

HORS d OEUVRES CHOICE OF ONE

Shrimp Cocktail, Mini Mussels or Peppers Asiago

SALAD OR SOUP CHOICE

Caesar Salad or Wedding

MAIN COURSE SELECTIONS

TWIN LOBSTER TAILS

Two 6-7 ounce cold water lobster tails, carrots vichy, asparagus, whipped potatoes, clarified butter and lemon

SURF & TURF

A 5 oz. filet mignon of beef tenderloin, 6-7 oz. cold water lobster tail, whipped potatoes, carrots vichy, asparagus, lemon, butter and demi glaze

CHILEAN SEABASS

Pan-seared mushroom dusted sea bass, barley risotto, roasted broccoli with a light madeira demi

SHERRY CHICKEN

Sauteed chicken medallions, mushrooms, shallots, garlic, ricotta stuffed gnocchi in a cream sherry sauce.

VENUE FAMOUS CRAB CAKES (2) (GLUTEN-FREE)

Colossal, jumbo lump crab meat, asparagus, roasted fingerling potatoes and sauce moutard.

10 OUNCE FILET MIGNON

House whipped potatoes, carrots vichy, asparagus, and madeira sauce.

CHOICE OF DESERT

Your Server will announce available options

Complimentary New Year's Champagne toast for each guest

The Venue offers these wonderful dining options

For 99.00 per person

Your Server will add taxes and a 20% tip to your check

Thank You for choosing The Venue Restaurant

CONSUMER ADVISORY: Consumption of under-cooked meat, poultry, eggs, or seafood may increase risk of food-borne illnesses. Alert your server if you have special dietary requirements.