

# New Year's Eve

## 4 Course Menu

**\$60** including cocktail **DINE-IN ONLY** **GF= Gluten Free**

### TOAST IN THE NEW YEAR! — Choice of One

**MARGARITA:** (Single) House Lime | Signature | Blackberry

**WINE:** (6 oz Pour) Allen Scott Sauvignon Blanc | Decoy Merlot

**OLD FASHIONED:** Old Fashioned Sweet made with LaCrosse Distilling Buck Dancer Bourbon

**BEER:** A Pint of any of our Craft Tap Beers

**MOCKTAILS:** Choose any of our Fabulous, Non-Alcoholic Drinks

### STARTERS — Choice of One

**CARROT GINGER SOUP:** Pureed Carrot | Ginger | Cream | Seasonings **GF**

**CHICKEN ASPARAGUS SOUP:** Chicken Breast | Asparagus | Cream | Seasonings **GF**

**HOUSE SALAD:** Artisan Greens | Pepitas | Cucumber | Tomato | Black Beans | Tortilla Strips | Cotija Cheese | Cotija Ranch Dressing **GF**

### ENTRÉES — Choice of One

with Celery Root Mash and Crispy Kale, unless otherwise noted

**LAMB SHANK:** Slow-Cooked Lamb Shank | Ancho Rosemary Sauce **GF**

**SURF & TURF KABOBS:** Grilled Kabobs of Filet Mignon | Chicken | Jumbo Shrimp | Shallots | Bell Peppers | Mushroom | Guajillo Garlic Sauce **GF**

**LOBSTER CLAW TORTELLINI:** Lobster Claws | Cheese Tortellini | Shallots | Asparagus | Tomato Cream Sauce | Garlic Bread ~ **No Sides**~

**POLLO LOBSTER MOLÉ VERDE:** Panko-crusted Chicken Breast | Lobster Claws | Asparagus | Menonita Cheese | Molé Verde Sauce **GF**

**BLACK & WHITE MAHI MAHI:** Fresh Fillet of Mahi Mahi | House-Made Cajun Seasoning | Cotija Butter Cream Sauce **GF**

**FILET & CLAMS:** Hand-Cut Filet Mignon | Clams | Fresh Herb Chimichurri Sauce **GF**

### DESSERTS — Choice of One

**CONCHA SHORTCAKE:** Homemade Conchas (Mexican Sweet Bread) | Macerated Strawberries | Whipped Cream

**HONEY WALNUT CHEESECAKE:** Homemade Cheesecake | Honey | Walnuts

**BLUEBERRY FLAN:** Homemade Baked Custard | Blueberries **GF**

**ADIOS, 2024! HAPPY NEW YEAR!**