

New Year's

MENU

STARTERS

BAKED FRENCH ONION Beef broth, caramelized onions, Swiss cheese, fried onions 7

CLAMS CASINO 1 dozen littleneck clams, bell peppers, bacon, parmesan, seasoned bread crumbs 11

CALAMARI Breaded calamari, pepperoncini rings, marinara sauce 13

OLIVE TAPENADE Mediterranean olives, herbs, fresh mozzarella, toast points 9

MAIN COURSES

TWIN TORNADO Angus filet mignon medallions crusted in peppercorn, with a cognac cream risotto and seasonal vegetable 35

41 DAY DRY-AGED STEAK 14 oz Angus "T" Bone, fried fingerling potatoes, seasonal vegetables 41

SHRIMP AND SCALLOPS Jumbo shrimp, diver scallops scampi style, fresh pasta, Alfredo sauce, toast points 25

STUFFED HADDOCK Fresh Haddock, crab stuffing, risotto, seasonal vegetables 21

ROASTED WAGYU PRIME RIB 18-20oz American Wagyu rib, fried fingerling potatoes, seasonal vegetables 34

CLASSIC BURGER Wagyu house grind, Cuba cheese, lettuce, tomato, onion, pretzel roll, parmesan truffle fries 17

FISH FRY Haddock, coleslaw, tartar, lemon, parmesan truffle fries 16

PITTSBURGH SALAD Spring mix, steak or chicken, seasonal salad toppings, Cuba Cheese, parmesan truffle fries 16

COCKTAILS

BELLINI 7
Ellicottville bubbly Moscato with our house fruit puree

GREGNOG 7
Jack Daniels, eggnog, & cinnamon

IRISH COFFEE 7
Starts with fresh-brewed coffee and a shot of Irish whiskey, and topped with frothy Irish cream

TOASTED ALMOND MARTINI 7
Perfectly balanced Amaretto and Tia Maria Cold Brew liqueur, with vodka and heavy cream

DESSERTS

CHEESECAKE 9
Topped with a fresh fruit compote

ZEPPOLE 8
fried dough, raspberry currant sauce

CRÈME BRÛLÉE 9
Custard, caramelized sugar

TIRAMISU 8
Lady fingers, coffee, mascarpone cheese, cocoa