



New Year's Eve DINING EVENT

TUESDAY, DECEMBER 31, 2024

OPTIONAL APPETIZERS

SHRIMP PAESANO APPETIZER

Lightly Breaded with Garlic Lemon Butter
3 Shrimp Paesano Per Order
\$15.00++ Per Order

HOLIDAY BREAD

Cranberry Walnut Bread
With Whipped Butter
Serves 2-4 Guests
\$6.00++ Per Order

BURRATA BRUSCHETTA

Crostini Topped with Burrata, Roasted Tomato,
Cracked Pepper, Fresh Basil and Balsamic Glaze
6 Bruschetta Per Order
\$15.00++ Per Order

GARLIC BREAD

Served with Tomato Sauce
Serves 2-4 Guests
\$6.00++ Per Order
\$2.00++ To Add Cheese (Per Order)

NEW YEAR'S EVE MEAL OPTIONS

MENU ONE

SALAD

PEAR & GORGONZOLA

Salad Sliced Green Pear, Gorgonzola,
Arugula, Dried Cranberries,
Candied Pecans, Dijon Honey
Balsamic Vinaigrette

ENTREE

HERB CRUSTED PRIME RIB

Creamy Horseradish, Au Jus
Served with Garlic Mashed Potatoes
and Mixed Vegetables

DESSERT

BOURBON GLAZED SOUTHERN BREAD PUDDING

\$65.00 ++ Per Person (Restaurant Dining)
\$75.00 ++ Per Person (Barge Dining)

MENU TWO

SALAD

MEDITERRANEAN SALAD

Romaine Lettuce with Almonds,
Mandarin Oranges, Dried Cranberries,
Feta Cheese, Honey Poppy Seed

ENTREE

OVEN ROASTED STUFFED QUAIL

Stuffed with Corn Bread, Onion, Bell Pepper
and Garlic Topped with an Apricot-
Calvados Sauce
Served with Roasted Potatoes and Mixed
Vegetables

DESSERT

NY CHEESECAKE

With Strawberries

\$50.00 ++ Per Person (Restaurant Dining)
\$60.00 ++ Per Person (Barge Dining)

MENU THREE

SALAD

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Croutons,
Parmesan Cheese, Caesar Dressing

ENTREE

SHRIMP PAESANO

Spaghetti and Lemon Butter Garlic
Sauce

DESSERT

TIRAMISU

Cigar Wafers layered with Sweet
Mascarpone Cream Cheese
accented with Espresso

\$50.00 ++ Per Person (Restaurant Dining)
\$60.00 ++ Per Person (Barge Dining)

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN-FREE

Any and all promotional offers are not valid for the 2024 New Years Eve Dining Event reservations.

(++ Indicates 8.25% sales tax and 20% service charge will be added to per person price.)



SPECIAL VEGAN MEAL OPTION

HOUSE SALAD (VG/GF)

Spring Mix, Olives, Cucumbers, Tomatoes, Red Onions, Creamy Red Wine Vinaigrette

RATATOUILLE (VG/GF)

Zucchini, Squash, Eggplant, Carrots, Onions, Garlic, Thyme, Basil and Olive Oil

MANGO SORBET (VG/GF)

With Fresh Berries

\$45.00 ++ Per Person (Restaurant Dining)

\$55.00 ++ Per Person (Barge Dining)

CHILDREN'S MENU 10 AND UNDER

(Not Available For River Front Seating)

APPETIZER

MOZZARELLA STICKS

2 Fried Mozzarella Sticks served with a side of Tomato Sauce

ENTREE CHOICE OF

PETITE SHRIMP PAESANO (3)

With Spaghetti and Lemon Butter Garlic Sauce

PIZZA

Cheese (V) or Pepperoni

CHICKEN TENDERS

With Fries

DESSERT

CHOCOLATE MOUSSE CAKE

\$30.00 ++ Per Child (Restaurant Dining)

\$40.00 ++ Per Child (Barge Dining)

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