

THE RESTAURANT AT PROVINCE LAKE

Food – Cocktails - Friends

NEW YEAR'S EVE

ALL MEALS INCLUDE A GLASS OF HOUSE SPARKLING WINE

STARTERS

- BURNT ENDS – TENDER BEEF BRISKET TOPPED WITH A FRIED & PICKLED ONION DUO WITH LOUISIANA BBQ - \$13
LETTUCE WRAPS – TEQUILA LIME CHICKEN, GRILLED VEGETABLES, RICE NOODLES, DIPPING SAUCES - \$10
COCONUT SHRIMP – COCONUT ENCRUSTED GULF SHRIMP WITH SWEET CHILI DIPPING SAUCE - \$11
HONEY PECAN CHICKEN – LIGHTLY FRIED CHICKEN COATED WITH HONEY SAUCE & CRUSHED PECANS - \$9
LOBSTER BISQUE – CREAMY & SMOOTH, GARNISHED WITH FRESH MAINE LOBSTER CHUNKS - \$5C \$8 B
WOODFIRED BRUSCHETTA – FLATBREAD, FRESH TOMATO, FRESH MOZZARELLA, PARMESAN, GARLIC, BASIL - \$8

ENTREES

CHOICE OF DEMI HOUSE OR DEMI CAESAR

- PRIME RIB AU JUS – SLOW OVEN ROASTED RIB AU JUS WITH HORSE RADISH CREAM – 12OZ. \$20.00 16OZ. \$25.00
LAND & SEA – 8 OZ. GRILLED FILET MIGNON, LOBSTER TAIL, BEARNAISE SAUCE - \$32
BRAISED SHORT RIBS – GENTLY BRAISED TENDER SHORT RIBS WITH RED WINE DEMI-GLACE - \$22
BRICK OVEN SALMON – WOOD FIRED SALMON WITH HONEY BOURBON GLAZE - \$21
HADDOCK FLORENTINE – FRESH ATLANTIC HADDOCK, SPINACH, MOZZARELLA, WHITE WINE BUTTER SAUCE - \$19
MUSHROOM RISOTTO – WILD MUSHROOM RISOTTO DRIZZLED WITH TRUFFLE OIL - \$18
BOUILLABAISSSE – TOMATO BROTH SIMMERED WITH HADDOCK, SHRIMP, CHOPPED CLAM & MUSSELS, GRILLED BREAD - \$25
LEMON SAGE CHICKEN – STATLER CHICKEN BREAST WITH LEMON SAGE BUTTER - \$18
CHICKEN VELOUTE – PAN SEARED STATLER CHICKEN WITH VELOUTE OVER RISOTTO - \$20

ENTREES SERVED WITH CHEF'S CHOICE STARCH AND VEGETABLE

SWEET ENDINGS

- STICKY TOFFEE PUDDING GARNISHED WITH ICE CREAM - \$7
CRÈME BRULÉE \$7.00
LEMON HONEY WHIPPED CHEESE CAKE - \$7
CHOCOLATE TORTE WITH PEANUT BUTTER MOUSSE - \$7
FOUR BITES ARE BETTER THAN ONE \$13 – A SAMPLER OF TONIGHT'S DESSERTS TO SHARE OR SPLURGE ON

JOIN US FROM 9PM UNTIL AFTER THE BALL DROPS FOR CHAMPAGNE,
LITE LATE NIGHT HORS D'OEUVRES, PARTY FAVORS, DANCING AND MUSIC.

OUR NYE PARTY IS \$15.00 PER PERSON FOR DINNER GUESTS OR \$25.00 FOR PARTY GOERS ONLY.