



# New Year's Eve Dinner Menu

## Three Course Dinner \$40 or \$50 Per Person\*



\*Select one item per course

ALL ITEMS SUBJECT TO CHANGE & AVAILABILITY

**RESERVATIONS STRONGLY SUGGESTED**

## Starters

### Gas Lamp Clam Chowder

A Cup of Our House Made Spicy Clam Chowder

### Soup Du Jour

A Cup of Our House Made Broccoli Cheddar

### Caesar Salad Available Gluten Free w/ no Croutons

Classic Creamy Dressing, Romaine, Herb Croutons

### Oysters (4) +\$4 Gluten Free

**Chilled** w/ Mignonette

**Broiled** w/ Garlic Herb Butter

### Pear & Prosciutto Salad +\$3 Gluten Free

Arugula, Sliced Pear, Prosciutto, Honey Fig Wensleydale Cheese, Candied Walnuts, White Balsamic Dressing

## \$40 Entrée Choices

### Steak Tips Available Gluten Free w/ no Bread Crumbs

Our House Specialty Tips with Vegetable & Smashed Potatoes.

### Chicken Marsala

Sautéed Chicken, Mushroom Marsala Wine Demi-Glace, Smashed Potatoes, & Vegetable.

### Pan Roasted Pesto Salmon Gluten Free

Seared Salmon Filet, Garlic Herb Butter, Vegetable, Smashed Potatoes.

### Linguini & Clams Gluten Free with Gluten Free Pasta +\$2

Fresh Littlenecks, Garlic, Wine White, Herb Butte, Red or White Sauce

## \$50 Entrée Choices

### Baked Stuffed Lobster Gluten Free

Stuffed with Our Lobster, Scallop, & Shrimp Stuffing, Smashed Potatoes, Vegetable, Drawn Butter

### Pan Roasted Cod with Lobster & Clams Gluten Free w/o Breadcrumbs

Fresh Atlantic Cod, Littlenecks, Poached Lobster, White Wine, Garlic Herb Butter, Vegetable & Smashed Potatoes.

### Osso Buco

Red Wine Braised Beef Shank, Mashed Potatoes, Vegetable

## Beer, Wine or Dessert

**Dessert** Banana Fosters, Cheese Cake, Eggnog Gingerbread Bread Pudding

**Glass of Wine** Chardonnay or Cabernet

**Beer** Draft: Bud Light, Devil's Purse Kolsch

Cans: Founders All Day Vacay Wheat, Heavy Seas Hazy IPA

\*All Items subject to change & availability. Tax, Gratuity & Entertainment Fee are not included in pricing.