

New Year's CELEBRATION

MENU

OYSTERS ROCKEFELLER 18

4 Premium East Coast Oysters Baked with a Rich Stuffing of Parsley, Butter, Spinach, Bread Crumbs, Parmesan and Pernod. Drizzled with White Balsamic.

OYSTERS ON THE SHELL 16

4 Premium East Coast Oysters, Shucked and Topped with Our OLiV Balsamic Mignonette.

LOBSTER & ASPARAGUS FETTUCCINE 42

Succulent Lobster Meat Tossed with Asparagus Pieces in a Creamy White Wine and Lobster Sauce, Topped with Parmesan and Lobster Claws and Served Over Our House Made Fettuccine. Finished with Lemon EVOO and White Balsamic.

MANHATTAN STRIPLOIN WITH SCALLOPS 52

Pan Seared and Grilled 10oz Prime NY Steak Topped with Manhattan Sauce Featuring Garlic, Shallots and Sweet Vermouth. Served with 2 Seared Sea Scallops, Seasonal Vegetables and Herb Roasted Potatoes. Finished with Italian Herb EVOO and Smoked Balsamic.

