



Happy New Year 2012

MINIATURE HERB BISCUIT WITH COUNTRY HAM CHEESE STRAWS



Appetizers

BAKED OYSTERS ROCKEFELLER 6.25

JEKYLL ISLAND SHRIMP GRATIN 6.25

MUSHROOM CROUSTADE 6.25



CRANBERRY, CHEESE, PEAR & WALNUT SALAD
SERVED WITH A WALNUT VINAIGRETTE



Entrees

ROASTED PRIME RIB AU JUS 24.00
SERVED WITH YORKSHIRE PUDDINGS AND ROASTED POTATO MEDLEY

SAUTÉED FILET OF VENISON 29.95
SERVED IN A MADEIRA PAN SAUCE WITH MUSHROOMS, CRANBERRY RELISH
AND ROASTED POTATO MEDLEY

SAUTÉED DUCK BREAST 26.95
SERVED WITH BRANDY SOAKED FIGS & PRUNES WITH SCALLOPED POTATOES

NEW ENGLAND BOUILLABAISSÉ 26.50
HALIBUT, SHRIMP, MUSSELS AND CLAMS IN A TOMATO AND GARLIC SAUCE
SERVED WITH FINGERLING POTATOES



Desserts

WALNUT LACE TART WITH ICE CREAM 6.85

CHOCOLATE RASPBERRY MILLEFEUILLE 6.85