



## *New Year's Eve Menu*

### **SOUPS**

Shrimp Bisque Cup 7      French Onion Soup 9

### **APPETIZERS**

**Oysters Rockefeller.** Blue Point oysters baked with a spinach,  
VT smoked bacon and Pernod topping 15

**Colossal Shrimp cocktail** with citrus, horseradish cocktail sauce 17

**Grilled Greek Flatbread.** Feta cheese, tomatoes, Kalamata olives,  
diced lamb, fresh herbs. 14

**Battered Green Beans** served with a wasabi ranch dipping sauce 12

**Roasted Beets,** organic greens, caramelized pecans, VT goat cheese 14

**Wedge Gorgonzola Salad.** Iceberg wedge with fresh gorgonzola dressing, diced  
tomatoes, VT crumbled bacon 14

### **ENTREES**

**Slow roasted herb encrusted Prime Rib of Beef** au jus with horseradish cream,  
twice baked potato, sautéed spinach 36

**Seafood Portofino.** Shrimp, lobster, scallops simmered in a Sherry wine sauce  
served over papardelle pasta 35

**Pan Seared Rack of Lamb,** Cognac and raspberry demi glace, roasted potatoes,  
sautéed asparagus 1/2 Rack 30      Full 48

**Grilled Atlantic Salmon** with creamed potatoes and leeks, sauteed spinach 28

**Pan Seared Swordfish** filet with pineapple and mango salsa, rice, asparagus 30

**Walnut Encrusted Chicken** breast with a pomegranate molasses sauce, rice and  
sautéed asparagus 24

**Vegetable Tower.** Maplebrook Farm mozzarella. Layers of roasted portobella  
mushrooms, red & yellow peppers, squash, onions, pesto, balsamic glaze 22

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