



New Year's Eve Menu

SOUPS

Seafood Bisque Cup 8 French Onion Soup 11

APPETIZERS

Brandied Oysters. Blue Point oysters baked with a brandied garlic butter, topped with a bacon onion crust 18

Colossal Shrimp Cocktail with citrus, horseradish cocktail sauce 19

Artisan Cheese & Charcuterie Plate with Goat cheese, Brie, Assorted artisan cured meats 19

Battered Green Beans served with a wasabi ranch dipping sauce 13

Poached Pears, organic greens, caramelized walnuts, VT goat cheese Pomegranate seeds, ginger & honey vinaigrette 18

ENTREES

Slow roasted herb encrusted Prime Rib of Beef au jus with horseradish cream, twice baked potato, sautéed spinach 40

Filet Oscar. Grilled Filet Mignon paired with asparagus and lump crab meat with a Bearnaise Sauce and twice baked potato 49

Pan Seared Rack of Lamb, Cognac and raspberry demi glace, roasted potatoes, sautéed asparagus 1/2 Rack 42 Full 58

Seafood Portofino. Shrimp, lobster, scallops simmered in a Sherry wine sauce served over papardelle pasta 42

Grilled Atlantic Salmon with creamed potatoes and leeks, sautéed spinach 32

Pan Seared Cranberry & Apricot glazed Duck Breast, wild rice pilaf, sautéed green beans 30

Eggplant Parmesan. Layers of grilled eggplant with Maplebrook Farm Mozzarella Ricotta and Parmesan, house marinara, fresh basil. Garlic Bread 23

180 COUNTRY CLUB DRIVE, BENNINGTON VT 05201