

# Shaw's New Year's Eve Dinner Menu

December 31, 2010

## Starters

**Shrimp Cocktail** 10

**Lobster Bisque** 4/cup 5.25/bowl

**Shaw's Side Salad** 2.50

With your choice of house made dressings:

Balsamic Vinaigrette, French Garlic Vinaigrette, Blue Cheese, Buttermilk Herb, Celery Seed

**Shaw's Winter Salad\*** 5.25

Mixed Greens with oranges, blue cheese, spiced walnuts,  
Balsamic vinaigrette

## Main Courses

*All main courses include are served with Whipped Potatoes & Green Beans in brown butter*

**Beer Braised Beef Short Ribs** 29

*Braised with Rockmill's Dubbel Ale, Chestnuts & Dates*

**Grilled Apple wood Smoked Pork Chop** *with Mustard Sauce* 26

**Roast Prime Rib of Beef,** *Cabernet au Jus* 27

**Filet Mignon** *with Béarnaise Sauce* 30

**Cold Water Lobster Tail** 39

*Roasted 9 oz. Cold Water Lobster Tail with Drumm Butter & Lemons*

**Turf will Surf** *add a 6 oz. Filet* 60

**Champagne Chicken** 26

*Almond crusted pan-seared chicken breast topped with a Strawberry Champagne Buerre Blanc*

**Lobster topped Sole** 28

*Pan seared and topped with a lobster cognac cream sauce*

**Fontina Mezzaluna\*** 18

*Fontina hazelnut filled pasta\*\* topped with  
wild mushrooms, Marsala cream & toasted hazelnuts*

## Desserts 5.95

**Tuxedo Chocolate Cake**

*Dark Chocolate cake with Marshmallow 7-minute vanilla frosting*

*Drizzled with hot fudge sauce*

**Apple Tarte Tatin**

*An upside down open face apple pie. Served warm with Cognac whipped cream.*

**Grand Marnier Crème Brulee**

*Vanilla bean custard lightly scented with orange zest and Grand Marnier liqueur*

### **\* Vegetarian Menu Items**

*The FDA requires us to alert you that consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the chance of food born illness in young children, the elderly, pregnant women and anyone with an immune deficiency.*

**An 18% gratuity will be added to parties of 8 or more**



