

New Year's Eve Menu

Monday, December 31st ~ 5:00 - 10:00 p.m.

Appetizer

- Crab Bruschetta - A blend of diced tomatoes, garlic, shallots, Asiago cheese, fresh basil, and jumbo lump crabmeat finished with melted imported Mozzarella cheese \$8.5
- Mushrooms Venetian - Large white mushroom caps over-stuffed with our own jumbo lump crabmeat filling, finished with melted American cheese, and a White Wine Lemon Butter sauce \$8
- The Black Tie Sampler - An awesome array of crab stuffed mushrooms, petite crab cakes, clams casino, and our succulent shrimp scampi. Great for sharing at the table! \$12.5
- Clams Pavarotti - Top neck clams filled with a jumbo lump crabmeat filling, topped with white tiger shrimp, finished with melted Swiss cheese and our Citrus-Chardonnay sauce \$9.5
- Calamari Frite - Tender baby calamari dipped in seasoned flour, flashed fried golden brown, served with a zesty Marinara sauce, grilled lemon, and crispy cilantro \$8.5
- Mozzarella Carozza - Hand breaded imported Mozzarella, flash fried golden brown, nestled in a pool of our zesty Marinara sauce. Simply the best! \$7

Soup & Salad

- Shrimp Bisque - Succulent white tiger shrimp simmered with fresh thyme, pernod, and country fresh cream. Cup \$4 Bowl \$6
- Italian Wedding Soup - Savory chicken broth simmered with chicken, garden fresh vegetables, fresh herbs, spinach, miniature meatballs, semolina, and Pastina pasta. Cup \$4 Bowl \$6
- French Onion Soup - Topped with herb crostini and melted imported Swiss and Mozzarella cheese \$7
- Caesar Salad - A culinary classic! Romaine lettuce with crunchy croutons, tossed with our own Creamy pecorino Romano dressing \$6
- House Salad - Crisp field greens tastefully garnished with garden fresh vegetables. Served with your choice of homemade dressings \$4

Entrée

Chicken Saltimbocca - Sautéed boneless breast of chicken towered with Prosciutto ham, wilted spinach, and melted Mozzarella cheese, laced with a sweet Sicilian marsala wine sauce \$16

Shrimp Delise - Six large white tiger shrimp over-stuffed with our own jumbo lump crabmeat filling, laced with a White Wine Lemon Butter sauce. Served with potato and vegetable \$18

Cornish Game Hen - Sake-tamarind glaze boneless Cornish game hen accented with garlic, shallots, and fresh herbs, laced with roasted pan jus lie, served with potato and vegetable \$18

Salmon Alyssa - Pan-roasted salmon fillet, with baby carrots, asparagus, and wilted spinach, finished with a basil beurre blanc and served with potato of the day \$19

Filet Mignon - A New Year's Eve favorite!! Hand cut 8 oz choice filet mignon expertly char-grilled to a melt in your mouth tenderness, paired with a baby portobello mushroom sauce.
Served with potato and vegetable \$42

Brazilian Lobster Tail - Broiled succulent 14 oz Brazilian lobster tail, served with melted whole butter, Florida lemon, potato and vegetable of the day \$38

Broiled Chilean Sea Bass - Broiled Chilean sea bass fillet topped with a caramelized Ginger-Scallion Lemon Butter sauce. Served with potato and vegetable of the day \$28

Steak and Shrimp Duet - This USDA 9 oz cut has a full bodied texture that is slightly firmer than a ribeye. Garnished with sautéed garlic butter scented large white tiger shrimp and served with potato and vegetable of the day \$28

Shrimp and Crab Rosella - Sautéed large white tiger shrimp teamed with broccoli florets, jumbo lump crabmeat, and penne pasta all tossed with our White Wine Chive Lemon Butter sauce \$18

Jumbo Lump Crabmeat Saute - Tender morsels of jumbo lump crabmeat, simply sautéed with shallots, and brown butter, served en casserole, served with potato and vegetable of the day \$22

(All entrées are served with freshly baked bread and creamy butter.)

On behalf of Eagle Rock and our staff, we wish you all a happy and safe New Year!



CLUBHOUSE
AT EAGLE ROCK RESORT