



## NEW YEAR'S EVE DINNER MENU

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### STARTERS

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**COLOSSAL SHRIMP COCKTAIL <sup>GF</sup> 25**

COGNAC SAUCE | SPICY COCKTAIL | HORSERADISH  
LEMON

**KOREAN FRIED CAULIFLOWER 17**

THAI GARLIC BBQ GLAZE

**SMOKED MICHIGAN WHITE FISH PÂTÉ <sup>GFA</sup> 24**

RED CAVIAR | SMOKED SEA SALT | FLATBREAD CRACKERS

**PARMESAN TRUFFLE FRIES 16**

ROASTED GARLIC AIOLI

**ROASTED BRUSSELS SPROUTS <sup>GF</sup> 12**

PORK BELLY | TOASTED HAZELNUTS | DRIED CHERRIES  
MAPLE VINAIGRETTE

**ARTISAN BREAD 7**

HOUSEMADE PULL APART CIABATTA BREAD |  
PARMESAN | HERB OLIVE OIL & BALSAMIC DIPPING

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### SOUPS & SALADS

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**ADD TO ANY SALAD**

CHICKEN 7 | SEARED SALMON\* 12 | AVOCADO 3  
SAUTÉED SHRIMP (3) 12

**SALAD DRESSINGS:**

RANCH | MAURICE | LEMON VINAIGRETTE  
CAESAR | DIJON HERB VINAIGRETTE

**BAKED FRENCH ONION SOUP <sup>GFA</sup> 11**

PROVOLONE | GRUYÈRE | SWISS | PARMESAN CROSTINI

**SOUP DU JOUR 8**

CHEF'S INSPIRATION

**CAESAR SALAD <sup>GFA</sup> 10 | 17**

ROMAINE | RADICCHIO | PARMESAN | LEMON GARLIC  
CRUMBLE | SOURDOUGH CROUTONS | CAESAR DRESSING

**MAIN STREET CHOP SALAD 11 | 21**

SHREDDED LETTUCE | DICED HAM AND TURKEY |  
SHREDDED SWISS | GHERKINS | GREEN OLIVES  
LEMON DIJON DRESSING

### MAINS

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**MEDALLION OF CHILEAN SEA BASS 54**

WHITE TRUFFLE RISOTTO | BUTTER POACHED ASPARAGUS |  
BEET ROOT CHIP | CHIVE & PADDLEFISH CAVIAR BUTTER SAUCE

**DOUBLE CUT COLORADO LAMB CHOPS\* 72**

GARLIC & HERB CRUSTED LAMB CHOPS | AU GRATIN POTATOES  
CHILI SEARED SPINACH | CHARRED TOMATO | ROASTED  
SHALLOT & PORT WINE REDUCTION

**FILET MIGNON\* 59**

7 OZ USDA PRIME ANGUS RESERVE | SMOKED GOUDA POTATO  
CROQUETTE | CHILI SEARED SPINACH CAFÉ DU PARIS BUTTER

**PAPPARDELLE 26**

ASPARAGUS | ROASTED TOMATOES | PANCETTA  
PARMESAN BREADCRUMBS | LEMON ZEST

**GINGER SESAME-SEARED SALMON\* <sup>GFA</sup> 33**

SALMON | BABY BOK CHOY | SHIITAKE MUSHROOM  
COCONUT RICE | CHILI-SOY GLAZE

**VEGAN STIR-FRY 24**

LO MEIN NOODLES | STIR-FRY VEGETABLES | CHILI-SOY GLAZE  
SCALLION | CANDIED PEANUTS | WATER CHESTNUTS  
BAMBOO SHOOTS

**CHICKEN MARSALA 32**

SAUTÉED SPINACH | GARLIC PARMESAN MASHED POTATO  
WILD MUSHROOM MARSALA PAN SAUCE

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### ADD-ONS

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**SAUTÉ OF WILD MUSHROOMS <sup>GF</sup> 12**

BLACK TRUFFLE | HERBS

**SAUTÉED SPINACH <sup>GF</sup> 7**

GARLIC | PARMESAN | LEMON BREAD CRUMB | ALEPPO

(GF) gluten-free, (GFA) gluten-free available.

If you have any concerns regarding food allergies, please alert your server prior to ordering. \*May contain raw ingredients or undercooked ingredients.

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.

*Automatic 24% gratuity added to all parties of 8 or more.*