





Gala Celebration

OPEN BAR, LIVE ENTERTAINMENT, HATS AND NOISEMAKERS **9:00 AND 9:30PM SEATINGS** \$125* PER PERSON

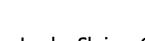
*PLUS TAX AND GRATUITY \$50 DEPOSIT PER PERSON REQUIRED











Baked Little Neck Clams

Oreganato Breadcrumbs

Jumbo Shrimp Cocktail House-Made Cocktail Sauce

Classic Caesar

Romaine, Garlic Croutons and Parmigiano Reggiano

Classic Calamari

Crispy Fried Calamari, Spicy Tomato Sauce

Gorgonzola Cheese Salad

Bosc Pears, Walnuts, Dried Cranberries, Mixed Greens, Apple Cider Vinaigrette

Marina Cafe Italian Eggroll

Sweet Sausage, Broccoli Rabe, Sundried Tomato, Risotto







ALL SERVED WITH CHEF'S HOLIDAY DESSERT, COFFEE, TEA, CAPPUCCINO OR ESPRESSO



Pan-seared Atlantic Salmon

Mustard Tarragon Crusted, Leek Risotto, Chardonnay Dijon Mustard Sauce

Brick- Pressed Organic Chicken

Pan-seared and served with Roasted Brussel Sprouts, Garlic Smashed Potatoes, Chicken au Jus

Sliced Chateaubriand, Canadian Lobster Tail, Roasted Red Bliss Potatoes and Asparagus

Surf 'n Turf



Roasted Rack of Lamb

Dijon Mustard Oreganata Breadcrumb, Garlic Smashed Potato, Roasted Brussel Sprouts

