



Brew Pub & Grill

New Year's Eve SPECIALS STARTERS

GRILLED OYSTERS

Basted in champagne garlic butter 20

PROSCIUTTO-WRAPPED SHRIMP

Honey apricot glaze 20

BEET SALAD

Baby arugula, candied pecans, red onion,
blood orange shallot vinaigrette,
goat cheese crumble 17

MAINS

FILET AND LOBSTER

8 oz fillet mignon, butter-poached lobster, béarnaise,
mashed potatoes, grilled asparagus 77

PAN-SEARED SALMON

Lemon herb orzo, asparagus,
citrus burre blanc 38.

ROASTED DOUBLE-CUT LAMB CHOP

Sweet potato mash, garlic spinach, radish 45

DESSERT

WHITE CHOCOLATE PANNA COTTA

Berry coulis 14

CHOCOLATE LAVA CAKE

Vanilla ice cream 14

GF: GLUTEN-FREE V: VEGETARIAN VE: VEGAN

*Full menu will be offered along with chef's exclusive offerings.

*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any allergies.