

# NICK RYAN'S NEW YEARS EVE MENU

## FIRST COURSE

### SEAHORSE

Prosciutto wrapped scallop garnished with a bacon hollandaise

### BUFFALO CHICKEN TREMPETTE

Served on edible spoons

### STUFFED PORTOBELLO MUSHROOM

Grilled and stuffed with spinach and artichokes  
Drizzled with a balsamic glaze

## SECOND COURSE

### LOBSTER BISQUE

### CAESAR SALAD

Romaine lettuce with Parmesan cheese and croutons

### MIXED BERRY SALAD

Blueberries, blackberries, cranberries, blue cheese crumbles, almonds & spinach. Served with raspberry vinaigrette

## THIRD COURSE

### FILET OSCAR \$65

Grilled 8 oz Filet served with mashed potatoes, sauteed asparagus, crab meat & bacon hollandaise.  
Can be substituted for our traditional grilled filet.

### BEEF WELLINGTON MEDALLIONS \$60

Served with mashed potatoes & broccoli.

### SEARED SCALLOPS \$55

Served with herb risotto, haricot verts & champagne beurre blanc.

### GRILLED PORK CHOP \$45

French cut & bourbon brined garnished with a roasted granny smith apple & caramelized onion reduction.  
Served with smoked gouda grits & asparagus.

### SHRIMP & GRITS \$45

Low country style with andouille sausage, poblano peppers & mushrooms over smoked gouda grits with a spicy creole sauce.

### LEMON PEPPER AIRLINE CHICKEN \$40

Served with sauteed haricot verts & herb risotto.

### LEXINGTON PASTA LINGUINI \$40

Tossed with broccoli, asparagus, haricot verts & a mushroom alfredo.  
Add for an additional charge: Salmon \$7 Shrimp \$7 Chicken breast \$4

## FOURTH COURSE

### SALTED BROWNIE WITH NUTELLA

### RED VELVET CAKE

### TIRAMISU

### PEACH & WHITE CHOCOLATE BREAD PUDDING