

New Year's Eve Menu

December 31, 2022

Appetizers

Sea Scallop Appetizer rolled in shredded phyllo, fried crisp, and served on a bed of wilted spinach, lump crab and prosciutto ham with a shrimp cream sauce

Crispy Asian Shrimp flash fried shrimp with sweet chili aioli, cilantro and spring roll crisp

Jumbo Lump Crab Cocktail, a classic display of chilled crabmeat served with lemon-chive aioli (GF)

Ahi Tuna Tartare Stack, raw ahi tuna with ginger-soy dressing, sushi rice, avocado and cucumber salad, Asian red cabbage, edamame slaw and wonton crisps

Maryland Cream of Crab Soup, rich with jumbo lump crabmeat and a touch of sherry

Red Wine Onion Soup, a richer version of the French classic with a trio of cheeses

Carrol's Creek Salad, a mixture of baby greens topped with sunflower seeds, dried cranberries, blue cheese, and a fresh tarragon and raspberry vinaigrette (GF)

Caesar Salad with fresh grated imported cheese, hearts of romaine, homemade croutons, tossed with our special dressing

Roasted Beets & Whipped Goat Cheese, baby arugula, toasted sunflower seeds citrus sections, orange vinaigrette (GF)

Entrées

Jumbo Lump Crabcakes served with garlic mashed potatoes, French green beans and mustard vinaigrette 67.00

Surf and Turf grilled 5oz. filet
paired with a jumbo lump crabcake 69.00
paired with a Canadian lobster tail 82.00 (GF)

Norwegian Halibut, pan roasted with sauteed baby vegetables, butter poached fingerling potatoes, lemon-caviar butter sauce 59.00

Grilled Filet Mignon served with sour cream and chive mashed potatoes, sautéed mushrooms, caramelized onions and cabernet demi-glace 69.00 (GF)

14 oz. Prime Ribeye served with garlic French green beans, three cheese baked pasta, garlic herb butter 72.00 (GF)

Herb Encrusted Rockfish rosemary and butternut squash risotto with sautéed baby spinach, lump crab and lemon beurre blanc 59.00

Lobster Pasta caserecce pasta with sweet corn, asparagus, cherry tomatoes, fresh lobster, lemon-basil cream and parmesan cheese \$72

Rack of Lamb with roasted asparagus, fingerling and sweet potato hash with rosemary and fresh mint pesto 69.00

Roasted Vegetable Risotto with grilled squash and zucchini, shiitake mushrooms, butternut squash, red onion and parmesan cheese 45.00 (GF)

Dessert Selections

*Dark Chocolate Mousse with Fresh Berries *White Chocolate Coconut Cream Pie

*Passion Fruit Cheesecake with Granola Crumble

*Sorbet with Fresh Berries