



**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 crab meat 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

**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)

**Chilean Sea Bass**, pan roasted with sautéed 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