

# New Year's Eve Dinner

5:00pm - 9:00pm

## Soup (Choice of one)

Lobster Bisque  
Butternut Apple Bisque  
Clam Chowder

Fresh Lobster  
Roasted Pepitas  
New England Style

## Salad (Choice of one)

Roasted Beet & Squash

Greens, Butternut Squash, Sweet Raisins, Candied Walnuts, Roasted Beets, Goat Cheese, House-Made Maple Vinaigrette

House Garden

Greens, Shaved Carrot, Cherry Tomatoes, English Cucumber, Red Onion, Wildflower Honey Vinaigrette

## Entrees (Choice of one)

Surf & Turf\*  
\$68

Roasted NY Strip, Char Grilled Prawn, Demi-Glace, Mashed Potatoes, Vegetable Medley

Lamb Shank  
\$68

Braised Lamb Shank, Mashed Potatoes, Vegetable Medley, Pan Jus

Chicken Saltimbocca  
\$58

Fresh Mozzarella, Crispy Prosciutto, Mashed Potatoes, Vegetable Medley, Herb Cream Sauce

Baked Haddock\*  
\$68

Scallop, Shrimp, & Lobster Stuffed Baked Haddock, Wild Rice Blend, Vegetable Medley, Lobster Chardonnay Sauce

Wild Mushroom Ravioli  
\$55

Fresh Pasta, Wild Mushroom, Fire Roasted Marinara Ricotta Cheese, Toasted Pine Nuts

## Desserts (Choice of one)

Vanilla Cheesecake

New York Style Vanilla Cheesecake, Macerated Berries

Cappuccino Mousse Pie

Chocolate cookie crust and Dark Fudge Chocolate Topping

Sticky Toffee Cake

Moist Cake, Caramel Topping, Whipped Cream

**4 course prix-fixe**  
**Priced based off entrée selection**

**Executive Chef Stan Shafer**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Be sure to tell your server about any special dietary needs.

EAGLE MOUNTAIN HOUSE