

Happy New Year 2023

Prix Fixe Menu

\$55 + tax & gratuity per person

Includes one glass of champagne and standard non-alcoholic beverages

Appetizers

(Choose one option)

Ask your server for Gluten-Free options

Candy Pecan Feta Pear Salad

Bed of spring mix greens topped with feta cheese, sliced pears & candy roasted pecans drizzled with a balsamic reduction

Jumbo Shrimp

A traditional New Year's favorite! Five chilled jumbo shrimp served with our chef's homemade cocktail sauce

Baked Crab Dip

Blue crab meat blended with cheddar & Monterey jack, cream cheese & Old Bay seasoning, topped with baked cheddar cheese & served with toasted crostini

Entrées

(Choose one option)

Includes your choice of Farmer's Garden Salad or cup of Butternut Squash Soup or cup of Tomato Bisque

Ask your server for Gluten-Free options

Rosemary Lamb Wellington

Marinated pan-seared tenderloin, coated in a wild mushroom & herb duxelles & wrapped in a buttery puff pastry baked to golden brown paired with buttery whipped potatoes & freshly seasoned, sautéed green beans

Spinach Stuffed Flounder

Flaky white fish stuffed with a creamy spinach filling, baked to perfection paired with wild rice pilaf & freshly seasoned, grilled asparagus

Filet Mignon

House-cut 6 oz tenderloin grilled to your preference, topped with a roasted mushroom Madeira demi-glace paired with buttery whipped potatoes & freshly seasoned, grilled asparagus

Baked Eggplant Parmesan Roulade

Thin slices of roasted eggplant rolled in a mixture of house-made ricotta cheese blended with fresh herbs & seasonings, topped with fresh mozzarella & parmesan breading, baked to a golden brown & finished with a Cabernet red sauce paired with wild rice pilaf & freshly seasoned, sautéed green beans

Chicken Marsala

Pan-seared boneless chicken breast, tossed with sliced portobello mushrooms and Marsala wine sauce paired with buttery whipped potatoes & freshly seasoned, grilled asparagus

Desserts

(Choose one option)

Make any dessert a la mode for an additional \$3 · Ask your server for Gluten-Free options

Carrot Cake

A delicious slice of carrot cake with the warm embrace of cinnamon, nutmeg, clove and a touch of caramel, topped with a sweet cream cheese icing

Dark Side of the Moon Chocolate Cake

Layers of rich chocolate fudge cake soaked with a coffee liqueur & light, whipped chocolatey mousse, iced in a dark chocolate ganache, drizzled with chocolate sauce

Lemon Cream Layer Cake

A thick layer of sweet and zesty pastry cream between two layers of lemon-infused cake, topped with a flurry of powdered sugar

New York-Style Cheesecake

A decadent slice of velvety cheesecake supported by a thin layer of buttery graham cracker crust & drizzled in your choice of caramel, raspberry, or chocolate sauce. A slice of heaven to bring in the New Year

Locally-Made Down On The Farm Creamery Ice Cream

A sweet and simple frozen delight available in chocolate, vanilla or sugar-free vanilla. Additional toppings available upon request

Drink Specials

2023 Ro-Rita \$11

Fireball, Grand Marnier & tequila paired with fresh-squeezed orange juice & sours

Midnight Kiss \$9

Chambord-infused Champagne served in a chilled flute glass with a Maraschino cherry garnish

"Happy New Year, From The Captain & Crew Of The Fulton Steamboat Inn!"