



CRUISE INTO THE
NEW YEAR
ABOARD A STEAMBOAT!

Observation Deck or Promenade Deck

\$329⁹⁵ /COUPLE

Sun Deck

\$359⁹⁵ /COUPLE

ALL TAXES & GRATUITIES ARE INCLUDED

All-Inclusive New Year's Packages Now Available!

PACKAGE INCLUDES:

- ⚓ Deluxe Guest Room Accommodations WITH NOON CHECKOUT AND FREE SOUVENIR
- ⚓ Champagne Served With Dinner
- ⚓ New Year's Eve 4-Course Dinner APPETIZER, SOUP OR SALAD, ENTRÉE AND DESSERT
- ⚓ Live Piano Entertainment - Bill Horn
- ⚓ Family-Style Breakfast On New Year's Day

Huckleberry's
RESTAURANT & TAVERN
at Fulton Steamboat Inn

Call For Reservations: 717-299-9999 ext. 0

Happy New Year 2024

Prix Fixe Menu

\$65 + tax & gratuity per person

Includes one glass of champagne and standard non-alcoholic beverages

Appetizers

(Choose one)

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)

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

Grilled Lamb Chop

Marinated 8 oz lamb rib chop, coated in a rosemary garlic paired with buttery whipped potatoes 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

Butternut Squash Ravioli

Roasted butternut squash and Parmesan Cheese, served with a rich brown butter sage sauce.

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)

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

Chocolate Chip Cookie Skillet

Fresh-baked chocolate chip cookie with a scoop of locally-made ice cream

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

New Years Mule \$12

Tequila, lime juice, pomegranate grenadine, and ginger beer garnished with candied ginger and mint sprig

Midnight Mints \$12

Bailey's, Rumple Minze Peppermint Schnapps, and hot chocolate topped with whip cream

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