HAPPY NEW YEAR 2025

PRIX FIXE MENU

\$65 per person (tax & gratuity not included)

Includes one glass of champagne and standard non-alcoholic beverages

APPETIZER &

(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!

Four 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, cup of Creamy Carrot Soup or cup of Tomato Bisque
Ask your server for Gluten-Free options

GRILLED LAMB CHOP

Marinated 8 oz rack of lamb, coated in a rosemary garlic, 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

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

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

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 whipped cream

"HAPPY NEW YEAR, FROM THE CAPTAIN & CREW OF THE FULTON STEAMBOAT INN!"