

HAPPY NEW YEAR 2026

PRIX FIXE MENU

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

Includes one glass of champagne and standard non-alcoholic beverages

APPETIZERS

(Choose one)

Gluten-free options available upon request

CANDY PECAN & 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

Sweet blue crab 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 Wild Mushroom Soup or cup of Tomato Bisque

Gluten-free options available upon request

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 SALMON

Oven-baked Atlantic salmon filled with a creamy blend of spinach, ricotta, and parmesan, topped with a light lemon-dill cream sauce & paired with wild rice pilaf & grilled asparagus

FILET MIGNON

A hand-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 & parmesan in a rich brown butter sage sauce

CHICKEN MARSALA

Pan-seared chicken breast simmered in a Marsala wine reduction with portobello mushrooms, served with buttery whipped potatoes & grilled asparagus

DESSERTS

(Choose one)

Gluten-free options available upon request

CHOCOLATE LAVA CAKE

A decadent, warm chocolate cake with a molten center of rich ganache, served with a scoop of vanilla ice cream & a drizzle of raspberry reduction

KAHLÚA CRÈME BRÛLÉE

Silky Kahlúa-infused custard, finished with a perfectly caramelized sugar crust for an irresistible balance of cream & crunch

NEW YORK-STYLE CHEESECAKE

A velvety cheesecake resting on a buttery graham cracker crust, finished with a delicate drizzle of rich chocolate sauce

LOCALLY-MADE DOWN ON THE FARM CREAMERY ICE CREAM

A sweet, simple delight available in chocolate, vanilla, or sugar-free vanilla. Toppings available upon request

DRINK SPECIALS

CAPTAIN'S COUNTDOWN \$13

Start the countdown with a burst of bold flavor! Espresso vodka, Frangelico, and vanilla syrup unite in a spirited shake that's as vibrant and invigorating as the stroke of midnight.

MIDNIGHT KISS \$13

Chart a course for midnight with vodka, Chambord, raspberry purée, and pineapple — topped with champagne and gold shimmer for a luminous toast as the New Year sets sail.

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

FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions