

# Elaine's

## NEW YEAR'S EVE MENU

### APPETIZERS

Jumbo Shrimp Cocktail - *lemon, cocktail sauce*  
Beau Solie Oysters - *add caviar \$15 supplement*  
Lump Crab Cakes - *remoulade sauce*

### SALAD

Sicilian Fennel & Orange Salad black - *olives, evoo*  
Classic Ceasar Salad - *local organic romaine, pecorino, farm egg*  
Arugula Salad - *lemon, shaved parmigiano, toasted pignoli, evoo*

### MAIN COURSE

Lobster Ravioli  
*House-made Ravioli, Fresh Lobster, Brandy Tomato Sauce*

Linguini Frutti di Mare  
*Little Neck Clams, Shrimp, Mussels, Cod, Squid, Tomato Sauce*

Surf & Turf - 9 oz. (\$15 supplement)  
*Filet Mignon, Lobster Tail, Grilled Asparagus, Lemon-Herb Butter*

### SWEETS

Tartufo  
*Warm Chocolate Molten Cake with vanilla bean ice cream*  
Italian Cheese Cake *raspberry compote, fresh cream*

Live Music beginning at 9:30PM

Balloons, hats, noisemakers &

Champagne toast at midnight!

\$150 per person

(plus tax & 20% gratuity)

GF/VEGAN OPTIONS AVAILABLE

*cheers!*

Call For Reservations  
631.678.1950

