

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*
Grilled Artichoke Hearts-*lemon aioli*

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

Stuffed Shrimp
wild caught jumbo shrimp, crab meat, artichokes, spinach, citrus butter

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*

SWING IN THE NEW YEAR!

Live Jazz Quartet starting at 8PM.

Balloons, hats, noisemakers &

Champagne toast at midnight!

\$150per person

(plus tax & 20% gratuity)

GF/VEGAN OPTIONS AVAILABLE

cheers!

*a la carte Menu available
until 7:30PM*

*Call For Reservations
631.678.1950*

